

**CITY OF PORVOO, ENVIRONMENTAL HEALTH SERVICES
INSTRUCTIONS FOR TEMPORARY FOOD SALES**

03/2022

These instructions are for low-risk and small-scale temporary sales of food. The requirements for professional operations will be processed at the same time as the notification of mobile food premises.

- Please have the operator's contact information visible for customers at the point of sale.
- Ensure hygienic work: The cleanliness of the utensils and surfaces; the safety of the products; clean protective clothing; proper hand hygiene. The water used must be from the municipal water supply network or fulfil the criteria for drinking water.
- Protect food from dust, splashes and sunshine by using a shelter. Protect unpacked food with a cover or sealed container. If necessary, equip the sales counter with a plexiglass or similar safeguard, or place it at a distance from the customers. Store food boxes and packages on a clean surface and sufficiently high.
- Ensure that packaged homemade pastries and other products include the name of the product, the date of preparation and the ingredients (at least a list of potential allergens). Industrially packaged products must include packaging labels as required by law. For unpacked vegetables, show the country of origin and the quality class, if necessary.
- We do not recommend filling pastries with whipped cream or other perishable fillings. However, whipped cream in a pressure bottle is sufficiently safe for outdoor serving. We recommend that you prepare sandwiches and other unheated and perishable food at food premises.
- Protect the serving counter with a shelter with three walls and place it on a dust-free surface (such as a tarpaulin or asphalt). The sales counters must be made of materials that are easy to clean.
- The points of sale must offer the opportunity to wash hands (a canister with a tap and a vat to catch the water, disposable paper towels and liquid soap). The points of sale must include disinfecting hand sanitiser, at the minimum.
- You can sell perishable pastries (pies, pasties) that were baked (in hot temperatures) on the sell date out of room temperature if you dispose of the unsold products at the end of the day. Products prepared before the sell date must be cooled after cooking/baking to +6°C in under four hours. Ensure sufficiently rapid cooling: Also record the time when the product was ready and the time and product temperature four hours from preparation.
- The temperature of perishable foods must be +6°C or less during storage, transportation and selling. During serving, the temperature may rise to +12°C, at most, if a cold-stored food is served for up to four hours. The requirements for the temperatures are based on the Food Act, and they must be complied with. For cold storage, have at least one cooler with freezer packs at the ready.
- Serve hot food directly after preparing it. The ingredients must be pre-processed (washed and chopped). The temperature of food served hot must be at +60°C or more throughout the serving time. Food can be served in pop-up activities 12 times a year, at the maximum.
- Have sufficient utensils at the ready if the point of serving does not include facilities for washing utensils. Use disposable tableware for serving the food.
- Ensure that waste is collected and that there are enough waste bins.