

27 March 2020

Guidelines to food businesses for preventing the spread of coronavirus

During the ongoing epidemic, it is crucial that food businesses, such as restaurants, cafés, grocery shops, bakeries and other food production facilities, follow strict hygiene practices in their operations.

The Finnish Food Authority's pages at <https://www.ruokavirasto.fi/teemat/koronavirus-covid-19/> and <https://www.ruokavirasto.fi/yritykset/elintarvikeala/elintarvikealan-yhteiset-vaatimukset/usein-kysyttya-covid-19-koronaviruksesta--elintarvikealan-yrityksille/toiminnan-muuttaminen-poikkeustilanteessa/> contain a wealth of constantly updating guidelines to food businesses and answers to frequently asked questions (in Finnish).

Please note that in these exceptional circumstances, regulations, restrictions and related instructions can change on very short notice. Updated regulations must be followed in all operations.

The Environmental Health Services of Porvoo recommend the implementation of the following measures at premises that sell or serve food:

Food sales

- Salad bar operations, the sale of unpackaged loose sweets and nuts and similar operations, such as self-service sushi bars, should be suspended and products should only be sold prepackaged or as service sales.
- Loose bakery products should be prepackaged by staff.
- Products should be packaged using the food premises' clean, regulation packaging materials.
- The cleaning of surfaces touched by customers, such as shopping trolley handles, shopping baskets, payment terminals, self-service checkout terminals and scales, should be intensified.

Food delivery to customers

- The Environmental Health Services of Porvoo have prepared separate guidelines on issues that should be taken into consideration in the delivery and handover of food to customers during the coronavirus pandemic. The

27 March 2020

instructions are available on the Environmental Health Services' website at <https://www.porvoo.fi/elintarvikkeiden-kuljetus-2>

Food serving

Food premises that serve food must adhere to the policy issued by the Finnish Government and the decision issued by the Finnish Parliament concerning the opening and operations of food premises.

Food premises that are allowed to continue serving food should adhere to the following procedures:

- Food premises with buffets should switch to serving ready-made portions.
- Pastries and similar products should be sold prepackaged or packaged by staff.
- All hand washing basins should be supplied with disposable paper towels and liquid soap.
- Cutlery should be handed over to customers by the staff.
- The number of customer seats should be reduced and the distance between seats should be increased to at least one metre.
- The cleaning of surfaces touched by customers, such as payment terminals and WC door handles, should be intensified.

Notices related to the operation of food premises

- Food businesses are normally required to submit a notification about starting food delivery, but due to the current exceptional circumstances, food businesses are not required to submit a separate notification about starting food delivery, provided that delivery is only carried out during the current state of emergency.
- Food premises that are suspending operations for a period of less than six months are recommended to notify Environmental Health Services of the suspension by e-mail.
- The termination of operations must be notified to Environmental Health Services using the notification form https://www.porvoo.fi/library/files/5c99f030ed6b97602600056d/Ilmoitus_toimijan_vaihtuminen.doc