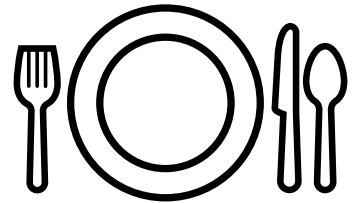


Home as a Food Premises

Home-based food preparation is often a registrable food business

Home-based food preparation is usually considered a registrable food business because the raw materials and final products used in the process are often **perishable**. This means the activity is no longer considered low risk.

If the annual turnover exceeds €20,000, a notification must always be submitted, even if the activity is considered low risk from a food safety perspective (i.e., no handling of perishable foodstuffs).



More detailed information about registrable activities can be found in the Finnish Food Authority's guide: [Rekisteröitävää elintarviketoimintaa vai ei? -ohje](#) (in Finnish).

Registering Home Facilities for Food Business Use

If food preparation is professional or the activity is not considered low risk, it must be registered.

Before registering your home for food business activities, **make sure as a resident to check with the housing company that there are no objections from the property owner or their representative** (landlord, property manager, chairperson of the board). Food business activities conducted in a residential apartment **must not cause noise, odors, or other disturbances to neighbors**.



If the housing company decides to make changes due to the food business, such as modifying the ventilation system, a building permit must be obtained from the building control authority:

[Rakentamisen luvat - Lahti](#) (in Finnish).

How to Notify Your Food Business Activities?

Once you have a clear plan for your upcoming food business, submit a notification. The notification must be made well in advance, at least 4 weeks before starting the activity.

You can submit the notification directly through the ilppa.fi/etusivu service (in Finnish) or alternatively by using the form available on the Lahti Environmental Health website. The completed form should be sent to Lahti Environmental Health by email or post. You can find the notification form here:

<https://www.lahti.fi/tiedostot/ilmoitus-elintarviketoiminnasta-word/>. (in Finnish).

You will receive a certificate once the notification has been processed. A processing fee of €152 (in 2025) will be charged. If there are any changes in the activity or if the business is discontinued, you must inform Lahti Environmental Health about it.

What Does It Mean to Be Under Food Control Supervision?

Food control provides guidance on both operational and food hygiene matters. The annual basic fee for food control is €150.

We inspect food business activities based on risk assessment through chargeable Oiva inspections.

Notify Your Activity – Don't Operate Outside Supervision
Ensure the hygiene and food safety of your operations, as well as the adequacy of your home facilities, by being part of the official food control supervision.



Home Facilities for Handling and Preparing Food

Assess the suitability and adequacy of your home facilities for food business activities. The preparation area must be properly separated from other parts of the home or activities that could compromise the hygienic quality of the food being handled. Access to the preparation area by pets and unauthorized individuals must be prevented during operation.

Requirements for Preparation Facilities

- Surfaces must be intact and easy to clean (washable and, if necessary, disinfectable).
- Refrigeration or freezer equipment for storing food that requires cold storage.
- Sufficient equipment for food preparation and keeping food hot.
- A separate, sufficiently powerful cooling device for chilling food (e.g., a separate refrigerator or freezer with adequate cold capacity).
- Water points for washing hands, dishes, and handling food.
- Dishwasher.
- Storage space (e.g., cabinets) for dry foodstuffs.
- A designated storage area for cleaning equipment.
- Hygienic storage space for packaging materials, transport boxes, and other supplies.
- Toilet facilities, washing areas, and a place to store work clothing.
- Water from a private well must meet the quality requirements for drinking water.
- Functional waste management and intact, lidded waste containers.
- Food may only be stored and handled in areas designated for food business activities.

Operational Requirements

- Separate different activities in time. Clean equipment and surfaces between preparation stages.
- Thoroughly clean the kitchen before handling food.
- Wash hands carefully before handling food. Use liquid soap and paper towels for washing and drying hands.
- Use clean utensils.
- Cook meat thoroughly.
- Cool food quickly and efficiently. Cooling of food intended for cold storage must begin immediately after preparation. Food must be cooled to its required storage temperature within four hours. More detailed information is available in the Finnish Food Authority's guide: [Chilling](#)
- Wash all vegetables. Boil imported frozen berries.
- Keep cold food cold and hot food hot. Finnish Food Authority's guide: [Management of temperatures in storage, serving and sale of foodstuffs](#)
- Store food separately from detergents or other chemicals.
- Monitor food use-by dates and shelf life.
- Use separate cleaning tools for cleaning and store them separately.
- Wear clean and appropriate work clothing.
- Hygiene passport and health status declaration are required if you handle perishable foodstuffs.
- Always maintain good hygiene and comply with food legislation requirements.
- Check the food information requirements for the products you prepare and package: [Labelling requirements in a nutshell](#). Label your products with food information (i.e., packaging labels) in accordance with legal requirements. You can find more information about labeling requirements in the Finnish Food Authority's guides: [Food Information To Be Provided](#) or [Elintarviketieto-opas](#) (in Finnish).

Never prepare food when you are ill

For example, after an illness caused by norovirus, you should refrain from working for at least 2 days after symptoms have ended. After any contagious illness, a thorough cleaning of the home must be carried out, and all potentially contaminated food must be discarded.

Maintain good hand hygiene!

Requirements For Your Self-Monitoring

Before starting your food business, plan your self-monitoring procedures. Self-monitoring helps you **manage the risks associated with food operations and ensures the safety of the food you produce.**

Key Elements of Self-Monitoring:

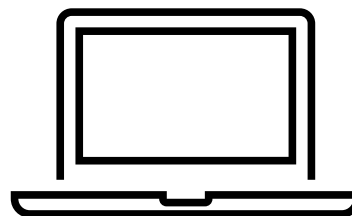
- Hygiene competence (hygiene passport) and health status declaration
- Cleanliness and maintenance of facilities and equipment
- Working hygiene
- Personal hygiene
- Food preparation, serving, cooling description and monitoring, reheating
- Storage temperatures and temperature records
- Packaging, labeling, and packaging materials — Finnish Food Authority guide: [Food Information To Be Provided](#)
- Transportation of food
- Pest control
- Waste management
- Sampling plan if needed (e.g., well water)
- Customer feedback and procedures in case of suspected food poisoning
- Traceability and product recall



Distance Selling Is Also a Registrable Food Business – Pay Attention to the Accuracy of Food Information

Food products can also be sold via distance selling, for example through social media or the internet.

For pre-packaged foods sold via distance selling, all the same information must be provided before the sale as in regular retail, **except for the minimum durability date or use-by date, freezing date, and batch number.** However, these details **must be provided to the buyer no later than at the time of delivery or handover of the products.**



The website operator is responsible for ensuring that the food information is available to consumers and that it is accurate.

Use Packaging Materials Correctly

Ensure that the packaging materials are suitable for your intended use. Only use containers, utensils, and other packaging materials that are food-grade, in good condition, clean, and intact.



You can identify food-grade materials by the *glass-and-fork* symbol on the packaging or by a statement indicating that the material is suitable for food contact.

More information: You can find guidance on verifying the suitability of food contact materials on the Finnish Food Authority's website: [Safety and other compliance of food contact materials](#).



Additionally, here are useful links from the Finnish Food Authority for your reference:

[Rekisteröitävää elintarviketoimintaa vai ei? -ohje](#) (in Finnish)

[Pop-up restaurant activities](#)

[Ohje ravintolisien suoramyyntiä tai verkostomarkkinointia harjoittaville](#) (in Finnish)

[Setting up a café or a restaurant](#)