



Application under Section 11 of the Food Act (297/2021) – Establishment (approved food premises)

DATE OF ARRIVAL (filled in by the authority)

The food premises must be approved by Vantaa Food Control before starting operations or substantially changing operations. Processing of the application will be charged according to the Environmental Healthcare's tariff.

Subject of the application

Starting operations

Substantially changing operations

Target of the application

Meat establishment (see section 5 a for details)

Fish establishment (see section 5 b for details)

Dairy establishment (see section 5 c for details)

Storage establishment (see section 5 d for details)

Egg establishment

Other, specify:

1. OPERATOR

Operator's name

Business ID

Address

Postcode and post office

Municipality

Email

Operator's telephone

Liaison officer/responsible officer

Liaison officer's
telephone

Billing address

2. OFFICE

Name of the office

Office's telephone

Address

Postcode and post office

Manager

Manager's telephone

3. PURPOSE AND LOCATION OF THE FOOD PREMISES

Used according to the building permit

Establishment's approval number (in case of operations change)

The premises are located in

Commercial property

Residential property

Industrial property

Other, specify:

4. ESTABLISHMENT'S OPERATIONS

Planned starting date/planned date of entry into force of the change

Description of the operations and the products to be produced/stored or planned substantial changes

4 A. MEAT ESTABLISHMENT OPERATIONS

Meat establishment from which the average total volume of foodstuffs sent is	kg/year
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Meat cutting plant where the average volume of meat cut is	kg/day and	kg/week
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Swine	Poultry	Sheep	Farmed game
Cattle	Horse	Rabbit	Wild game
Reindeer	Other, specify:		

Manufacture of minced meat	Manufacture of meat preparations
Manufacture of meat products	Mechanical meat separation
Packaging/re-wrapping	Freezing
Storage	Manufacture of canned foods
Other operation, specify:	

Other operations

Separation of TSE risk material

Organic products or storage

Other, specify:

4 B. FISH ESTABLISHMENT OPERATIONS

Fish establishment from which the average total volume of prepared foodstuffs sent is kg/year

Fish gutting

Raw fish preparations

Slicing

Filleting

Cutting

Mechanical recovery
of fish meat

Manufacture of processed fish products

Heating

Smoking

Salting

Drying

Marinating

Canned fish

Boiling crustaceans and molluscs

Packaging

Storage

Freezing

Roe processing

Manufacture of sushi

Other operations

Organic products or storage

Other, specify:

4 C. DAIRY ESTABLISHMENT OPERATIONS

Dairy establishment where the average total volume of raw milk received is kg/year

Dairy establishment where the average total volume of milk ingredients received is kg/year

Dairy establishment where the average total volume of other milk-based ingredients received is kg/year

Dairy establishment from which the average total volume of foodstuffs sent is kg/year

Manufacture of liquids

Milk

UHT products

Fermented milk products

Cream

Puuding

Other, specify:

Manufacture of cheese

Emmental

Edam-type

Washed-rind cheese Grated cheese

Processed cheese

Marinating

Pasteurised cream cheese

Unpasteurised cream cheese

Other, specify:

Manufacture of butter and edible fats

Butter

Vegetable oil
blends

Other, specify:

Manufacture of ice cream

Ice cream

Sorbets

Other, specify:

Manufacture of powders

Lactose

Casein

Whey

Other, specify:

Other operations

Organic products or storage

Other, specify:

4 D. STORAGE ESTABLISHMENT

Establishment storing foods of animal origin, from which the average total volume of foodstuffs sent is

kg/year

Fresh meat

Organs

Minced meat

Fresh poultry meat

Fresh fish

Meat products

Raw meat preparation

Processed fishery products, specify:

Milk and dairy products, specify:

Other foods of animal origin, specify:

Other foods, specify:

Frozen products

Meat, minced meat, meat preparations or meat products

Fishery products

Dairy products

Other foods, specify:

Organic products or storage

Foodstuffs to be stored:

owned by the storage establishment

owned by someone other than the storage establishment

4 E. EXPORT AND IMPORT OF FOODSTUFFS**Export of foodstuffs**

Destination countries:

Import of foodstuffs

Mode of import:

Imports from third countries (outside the EU)

Internal market
(within the EU)

Estimated total import volume (kg/year)

Product groups

Foodstuffs of non-animal origin

Foodstuffs of animal origin (select the foodstuff groups in the column below)

Foodstuffs of animal origin imported

Raw meat, minced meat and/or organs

Insect-based foodstuffs and raw insects

Eggs	Fishery products and living seafood
Meat products	Dairy and egg products of animals other than
Raw meat preparation	chicken eggs
Other (e.g. collagen, intestines, honey), specify:	

Import of products with special guarantees concerning salmonella from countries other than special guarantee countries (raw swine, cow, poultry and eggs from countries that have not been issued special guarantees concerning salmonella)

Estimate the frequency and volume of the internal market imports for foodstuffs of animal origin

import/year	kg/year
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External storage services are used for the storage of imported foodstuffs

Address at which the import documentation can be inspected

The operations include the supply of imported foodstuffs to other operators

5. ESTABLISHMENT

Establishment's total area, m²

Areas and surface materials of the premises, broken down (e.g. production facilities, storage rooms, social rooms, etc.), presented in a separate annex, if necessary.

Room name	Area, m ²	Floor	Walls	Ceiling	Work surfaces
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The floor plan includes clarifications on the locations of

Floor drains	Water points	Equipment and fixtures
Storage of raw materials, ingredients and prepared foodstuffs	Storage of packaging materials	

Establishment's lighting

The lighting is appropriate

6. SOCIAL ROOMS FOR THE STAFF

Number of employees

Changing rooms

Women	Men	Shared	
Only lockers	Washbasins	Toilet(s)	Shower(s)

7. CLEANING EQUIPMENT ROOMS

Separate cleaning equipment room

Sink	Floor drains	Drying radiator
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8. VENTILATION

Natural ventilation	Forced exhaust	Forced exhaust and supply
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9. ACCESS ROUTES AND TRANSPORT ROUTES

Clarification on the access routes for the staff, including maintenance, transport and cleaning workers, is indicated in the annex of the application (e.g. illustrated on the floor plan in colour)

Clarification on the transport routes for raw materials, ingredients and prepared foodstuffs, as well as waste water and solid waste is indicated in the annex of the application (e.g. illustrated on the floor plan in colour)

10. REFRIGERATED ROOMS AND THEIR TEMPERATURES

Refrigerated rooms and their temperatures and temperature monitoring systems are indicated in the annex of the application

11. WATER SUPPLY

Connected to the public water supply

Other, specify:

12. WASTE WATER AND DRAINAGE SYSTEMS

Waste water is discharged to the public sewer

Waste water is discharged elsewhere, specify where:

13. SOLID WASTE

Connected to an organised waste management system

Waste sorting methods

Organic waste	Glass	Metals	Cardboard
Paper	Category 1 by-product	Category 2 by-product	Category 3 by-product

Other, specify:

Storage, processing and transport of hazardous waste and by-products

14. OTHER PENDING PERMITS

Other pending permits (e.g. environmental permits)

15. TRANSPORT

Information on the transport equipment of foodstuffs

Owned transport vehicles, specify which:

Transport as a purchased service,
operator's name:

Frozen transportation

Refrigerated transportation

Hot transportation

Room temperature transportation

16. ADDITIONAL INFORMATION

Personal data is registered in the Finnish Food Authority's information management system (VATI). You can read the system's privacy policy at <https://www.ruokavirasto.fi/en/about-us/services/data-protection/>

18. APPENDIXES

The application needs to be delivered with all the necessary appendixes (illustrations in duplicate) either by email to kirjaamo@vantaa.fi or by post to: Registry office, P.O. Box 8801, 01030 City of Vantaa

Self-monitoring plan

Layout

HVAC symbols

Floor plan indicating the location of water points and floor drains

Furniture drawing and equipment plan (e.g. illustrated in the floor plan)

Clarification on the access routes for the staff, including maintenance, transport and cleaning workers

Clarification on the transport routes for raw materials, ingredients and prepared foodstuffs, as well as waste water and solid waste

Clarification on the refrigerated rooms and their temperatures and temperature monitoring systems

Duplicate of the decision or application for a building/planning permit

Notification on the internal market imports of foodstuffs of animal origin (ask for a form separately)

Other appendixes: