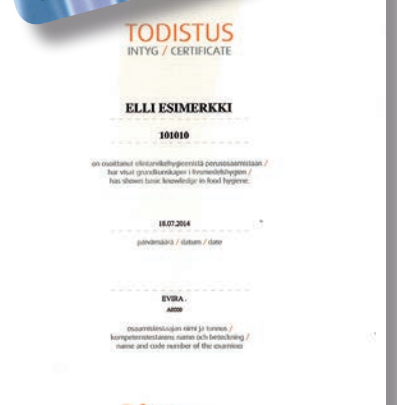




Hygiene Proficiency



Food hygiene proficiency denotes the continuous updating of the knowledge and skills of employees in the food industry as well as applying current changes relevant in that industry to the in-house control at companies.

Demonstrating Hygiene Proficiency

Food hygiene proficiency is demonstrated by producing a Hygiene Proficiency Certificate conforming to Evira's model and attained through relevant education, completing an educational degree or passing a hygiene proficiency test.



Entrepreneurs in the food business have the liability to ensure that employees handling foodstuffs receive training and guidance as required by their work assignments. In addition, individuals at food premises who at their work handle non-packaged highly perishable foodstuffs are required to possess a Hygiene Proficiency Certificate attesting to their food hygiene proficiency (a so-called Food Hygiene Passport).

Hygiene Proficiency Subjects

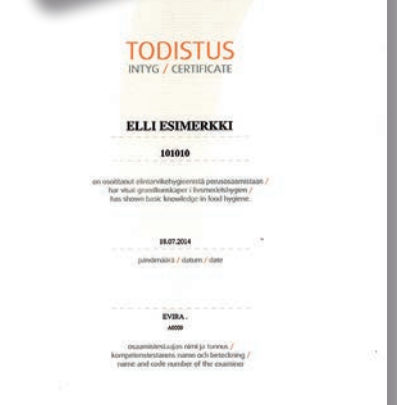
Food hygiene proficiency is tested for the following subjects:

- Microbiology
- Food poisonings
- Hygienic working methods
- Personal hygiene
- Cleaning
- In-house control
- Legislation

Applied hygiene proficiency amounts to knowledge and skills attested by the Certificate or acquired otherwise being applied at work every day.

Hygiene Proficiency Certificates are awarded by Proficiency Examiners authorized by Evira

Independently operating proficiency examiners authorized by Evira arrange hygiene proficiency tests and award Proficiency Certificates.



Legislation

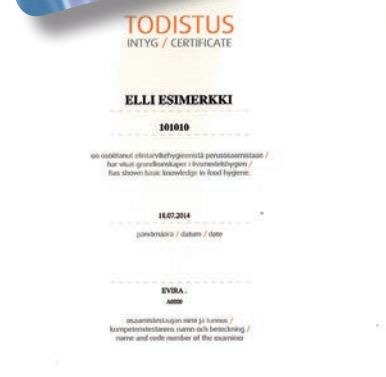
Food hygiene proficiency is regulated by the European Union's General Regulation on Food Hygiene (Regulation (EC) 852/2004) and the National Food Act (23/2006, Clause 27, 27 a, 28, 28 a and 78).





The proficiency examiners also may arrange hygiene proficiency courses while some examiners only arrange tests. In addition to arranging tests, the examiners have the obligation to inform about testing as well as award new certificates (including replacing them when lost or a person has changed their name and desire their new name to appear on the certificate).

proficiency examiners are entitled to charging their clients at most the actual costs of arranging proficiency tests and awarding Certificates. Such costs are affected by, for example, travelling and rents on spaces and equipment. In addition, prices on different training packages vary depending on the scope of the courses.



Evira does not arrange hygiene proficiency courses or hygiene proficiency tests, or award hygiene-proficiency certificates.

Evira controls

Proficiency examiners operate independently but are persons exerting official authority on a par with public servants while operating as proficiency examiner. Evira maintains a system for testing hygiene proficiency, controls usage of the system as well as the activities of the proficiency examiners.



A list of proficiency examiners authorized by Evira is maintained on Evira's website on hygiene proficiency, www.hygos.fi.

Costs and Charges

Local control

Entrepreneurs in the food business have the liability at own cost to ensure that all employees handling foodstuffs receive introduction and guidance to their tasks as well as training when required. Thus, entrepreneurs in the food business also at own cost are to ensure that employees required to demonstrate their hygiene proficiency possess Proficiency Certificates.

The companies in the food industry are supervised by local food control authorities. While controlling the functionality of in-house control in these companies, the authorities also inspect compliance with the liability for hygiene proficiency.

Evira charges the proficiency examiners for each issued Certificate a fee as set by the current Government Regulation on fees. By Clause 28 of the Food Act, the

Additional information:
www.hygos.fi