

Oiva brings consumers to the door of your company



Oiva is a food safety information publication system coordinated by the Finnish Food Safety Authority Evira. Oiva is based on the current provisions in food safety legislation and no new requirements related to business operations or liability of operators will be introduced with implementation of Oiva. The publication of the Oiva reports derived from municipal food inspectors' control visits will begin in May 2013. The reports will be laid out near the entrances no later than 1st January 2014.

OIVA AND FOOD INDUSTRY

The aim of Oiva is to make food safety inspection results available to consumers, harmonise control and increase transparency of food industry operators and authorities. The publication of Oiva inspection reports will begin on 1st May 2013 at the oivahymy.fi website. At first, displaying the Oiva report close to the entrance will be voluntary, but it will become mandatory 1st January 2014. The first phase of Oiva will include all food shops, kiosks and restaurants, cafés, grills, fast-food restaurants, pubs, canteens and institutional kitchens. Gradually, Oiva will be expanded to include all food industry companies by 2015.

In the everyday activities of the companies, Oiva is mostly evident by the fact that Oiva reports will be published. Oiva encourages companies to ensure food hygiene and product safety. Operators will also have an opportunity to tell consumers about their activities.

OIVA AND LEGISLATION

Provisions of the publication of food safety information will be provided in the Food Act (Elintarvikelaki 23/2006). Food industry operators and control authorities have to publish a document on the inspection of a food premises given by the control authority in a manner prescribed by Evira. Before the first Oiva inspection, food industry operators may publish a certificate of registration within the sphere of food safety control.

Legal requirements will not be amended due to Oiva. Oiva will harmonise application of legislation, since inspectors all around Finland will make their inspections based on the same Oiva evaluation guidelines.

 Oiva

 Evira

OIVA REPORTS AND GRADES

Inspection results are presented with smileys. There are four different smileys: excellent, good, to be corrected and poor. In addition to the published Oiva report, the Oiva system produces a more detailed inspection report that will not be published. The Oiva report, the inspection report and grades will be harmonised all over Finland.

The Oiva report published for consumers will have grades on all inspected entities, a written Oiva remark and an overall grade. The headings of entities tell what issues have been inspected during the inspection. Oiva remark is a summary of inspector's observations on issues inspected, for example: "Cleaning equipment in bad condition".

The overall grade is generated on the basis of the worst grade received for entities. If other grades of the entities are excellent but one is poor, the overall grade will be poor. Many things may be in order in the company despite a poor overall grade. By reviewing all grades given and reading the written Oiva remarks, you will get a more accurate idea about the level of food safety in the company.

Alongside the Oiva report to be published, the operators will receive an inspection report that will not be published. The inspection report contains more detailed information about the inspector's observations. For example, it will include information on what measures the operator must take to rectify issues and the deadline during which this has to be done. Operators will receive the Oiva report and the inspection report by mail before inspection information is published online.

OIVA EVALUATION SCALE

The grades are determined on the basis of four-tier 'Oiva smiley' scale. Inspectors base their evaluations on the following general grade descriptions:



EXCELLENT

Operations comply with requirements.



GOOD

There are small issues with the operations, which do not impair food safety or mislead consumers.



TO BE CORRECTED

There are issues with the operations, which impair food safety or mislead consumers. These issues must be rectified within a deadline set.



POOR

There are issues with the operations, which jeopardise food safety or considerably mislead consumers. These issues must be rectified with immediate effect.

OIVA AND INSPECTIONS

Inspections are fee-based inspections carried out by municipal control authorities in accordance with their control plan. Oiva will introduce more risk orientation to control activities. As a rule, inspections are conducted without a prior notice, since the aim is to inspect the current operations of a given company. The time spent on inspections will be shorter than before.

The content of inspections carried out by control authorities will not change. All entities are not inspected each time but, for example, temperature control of food, hygiene practices and operating methods of the staff and, when needed, allergen control will be reviewed during each inspection. Other issues are inspected at the discretion of the inspector so that they will be inspected at least once in three years.

Re-inspection will always be carried out when an operator receives a grade 'to be corrected' or 'poor' for any inspected issue. The earlier grade will be valid until an inspector during re-inspection has verified that the operator has rectified the issue and the re-inspection report has been published. In addition to the actual issue to be re-inspected, all entities to be inspected during each inspection visit will also be inspected.

What changes with Oiva

- Oiva makes food premises control results available for consumers. Results will be presented with smileys.
- Oiva harmonises inspection practices throughout Finland.
- Inspections will become more focused and faster. Risk-oriented inspection activities will be emphasised.

What does not change with Oiva

- Oiva does not change legal requirements or issue interpretations on legislation.
- Operators' responsibility will remain the same.
- Entities to be inspected will not change.

Further information about Oiva and the Oiva instructions can be found in Finnish and Swedish on the website:

www.oivahymy.fi.

Further information is also available from your own municipality.

