

How to start a **food company**



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If you wish to open a food business, such as a café, a food store or a pizzeria, you must inform the environment and health protection authority.

You may start your business 14 days after we have received your application. We shall make a first visit when you have started.

You pay a fee for us to accept your application and register your company. You must also pay an annual fee for the check which we carry out on your business.

In addition to the food legislation, there are several laws and authorities which make demands on you when you start and operate your company. The Swedish Tax Agency (Skatteverket) and the Swedish Companies Registration Office (Bolagsverket) have a joint service where you can register your company.

You may also need a licence for other matters, e.g.:

- for serving alcohol or selling beer,
- for street sales and open-air serving,
- for flammable materials, refrigerating media,
- for planning permission, connection to water and sewage,
- for fat-separation, ventilation control, chimney-sweeping,
- for waste collection, waste sorting at source, hazardous waste,
- for recycling packaging.





The following applies to all companies dealing with foodstuffs

Responsibility

As the operator of a business, you are responsible for the foodstuffs which you manufacture, transport, store or sell. You must, for example, follow the regulations regarding hygiene and marking. You are responsible for ensuring that your premises are designed to function for your business.

Check your business activities

Your own control system is your system for ensuring that your business follows the legal requirements and that the food that you serve is safe. You must have fixed routines for what is to be done and how it is to be done.

Important knowledge

As the operator of a food business, it is very important that you have a knowledge of contaminants, infection pathways, personal hygiene and allergens, i.e. substances which can lead to an allergic reaction. A common cause of food poisoning is a lack of knowledge of food hygiene. As the operator of a food business, you are responsible for ensuring that you and your staff have the right knowledge. There is no demand for a special education

Storage

Make sure that there is adequate room for storing foodstuffs and equipment. The cleaning equipment must be kept in a separate room in order not to contaminate other areas, and all waste and garbage must be placed in special containers in a separate room.

Washing-up and cleaning

Dirty equipment, crockery, utensils etc to be washed should be placed on a separate surface so as not to contaminate clean equipment, crockery and utensils.

Vermin and pests must be kept away

The premises shall be designed to exclude vermin and pests. Vermin and pests can be kept away by thorough cleaning, keeping everything in good order, and making sure that all waste and garbage is handled in a proper manner.

Temperature

You are responsible for ensuring that foodstuffs are stored and kept at the correct temperature. Ready-to-eat cooked food that is to be refrigerated shall be cooled down as rapidly as possible.

Food information and marking

The primary rule is that all packaged foodstuffs must be clearly and correctly marked to show the contents. You must also be able to tell customers what the foodstuffs which you sell contain even if they are not packaged, and this is particularly important if these products contain allergens.



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- More information is available on the National Food Agency's website: www.livsmedelsverket.se
 - If you have any questions please call the Contact centre, telephone 021-39 00 00.
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www.vasteras.se