

Quick guide to operators on food waste records

Food business operators (e.g. supermarkets, restaurants, food industry plants) are obliged to keep records of the food waste generated in their operations and its treatment.

Section 118a of the Waste Act (646/2011), section 34 of the Waste Decree (978/2021)

The purpose of the records is to help operators pay attention to the quantity of food waste generated in their operations and to find means to reduce food waste.

In order to reduce food waste, operators must deliver unused food for re-distribution primarily for human consumption when this can be done without compromising food safety and at reasonable costs (section 29 of the Waste Decree).

The records must be presented to the supervisory authority upon request. The supervisory authority under the Waste Act is responsible for the control of the records (municipal environmental protection authority or Centre for Economic Development, Transport and the Environment). The control authority under the Food Act can provide official assistance for the control. Operators subject to environmental permits and notification submit the data to the supervisory authority annually as part of the other reporting on wastes.

Read more:

- [Guide to record-keeping \(in Finnish\)](http://urn.fi/URN:ISBN:978-952-380-590-3)
- [Waste legislation \(in Finnish\)](https://ym.fi/jatteen/jatelaki)

The records must include the following information:

- 1** The quantity of waste generated in the operations in kilograms.
- 2** The types of waste that the food waste is mainly composed of. As far as possible, entries for the types of waste in accordance with the list of wastes (e.g. animal tissue waste, vegetal waste, biodegradable kitchen and canteen waste, edible oils and fats, and materials generated in food manufacture that are unsuitable for consumption or processing).
- 3** Details of the recipient of the waste and method of treatment. Where possible, an estimate of how much of the discarded food (in kilograms) would have been consumable at the time of being discarded as waste or would have been consumable had it been used before the use by date or before it was spoiled (e.g. leftovers on the plate, unconsumed food, food that has passed the use by date or spoiled food).