

**CRITERIA FOR ESTONIAN ENTERPRISES (incl. catering establishments, accommodation establishments, production plants, rural farm shops, etc.) PROVIDING CATERING SERVICE (incl. tasting, provision of small products, organisation of workshops, etc.) AND WISHING TO BE INCLUDED IN THE BALTIC SEA CULINARY ROUTES**

COMMON VALUE OF THE BALTIC SEA CULINARY ROUTES: the offered food is fresh, tasty, locally prepared and nutritious

REQUIREMENTS FOR CATERING ESTABLISHMENTS (tavern, coffeehouse, restaurant, etc.)	REQUIREMENTS FOR ACCOMMODATION ESTABLISHMENTS PROVIDING CATERING SERVICE	REQUIREMENTS FOR SERVICE ENTERPRISES AND PRODUCTION PLANTS WHICH INCLUDE TASTING AND/OR WORKSHOP IN THE INTRODUCTION OF ENTERPRISE	REQUIREMENTS FOR RURAL FARM SHOPS SELLING FARM PRODUCTS IN RURAL AREA
<p><b>Compulsory requirements:</b></p> <ul style="list-style-type: none"> <li>Catering establishment has submitted a notice of economic activity or holds a permit for food handling; <i>NB! See <a href="http://www.vet.agri.ee">www.vet.agri.ee</a></i></li> <li>Catering establishment (if the provision of catering service involves the supply of alcohol) has been registered in the Register of Economic Activities; <i>NB! See <a href="http://mtr.mkm.ee">http://mtr.mkm.ee</a></i></li> <li>Information about the times of the provision of catering service and about different ways of payment is available at the entrance of catering establishment;</li> <li>Preparing food, catering establishment prefers the use of local raw materials;</li> <li>Menu of catering establishment is partly (at least 40%) or fully based on Estonian national food, incl. drinks (farm, estate or updated national dishes) and on Estonian food traditions and culture; <i>NB! List of Estonian national dishes <a href="http://www.toidutee.ee">www.toidutee.ee</a></i></li> <li>Dishes in the menu of catering establishment are served in most eventful ways, assuring food safety;</li> <li>Dishes in the menu of catering establishment are fresh, locally prepared (handmade and home made), tasty and nutritious;</li> <li>Dishes in the menu of catering establishment are seasonal and/or regional;</li> </ul>	<p><b>Compulsory requirements:</b></p> <ul style="list-style-type: none"> <li>Accommodation establishment has submitted a notice of economic activity or holds a permit for food handling; <i>NB! See <a href="http://www.vet.agri.ee">www.vet.agri.ee</a> and „Toitlustamine turismiettevõttes. Hea hügieenitavajuhend“ („Catering at a tourism enterprise. Manual for good hygiene practices“) <a href="http://www.maaturism.ee">www.maaturism.ee</a></i></li> <li>Accommodation establishment (if the provision of catering service involves the supply of alcohol) has been registered in the Register of Economic Activities; <i>NB! See <a href="http://mtr.mkm.ee">http://mtr.mkm.ee</a></i></li> <li>Preparing food, accommodation establishment prefers the use of local raw materials;</li> <li>Menu of accommodation establishment is partly (at least 40%) or fully based on Estonian national food, incl. drinks (farm, estate or updated national dishes) and on Estonian food traditions and culture; <i>NB! List of Estonian national dishes <a href="http://www.toidutee.ee">www.toidutee.ee</a></i></li> <li>Dishes in the menu of accommodation establishment are served in most eventful ways, assuring food safety;</li> <li>Dishes in the menu of accommodation establishment are fresh, locally prepared (handmade and home made), tasty and nutritious;</li> <li>Dishes in the menu of accommodation establishment are seasonal and/or regional;</li> </ul>	<p><b>Compulsory requirements:</b></p> <ul style="list-style-type: none"> <li>Enterprise has submitted a notice of economic activity or holds a permit for food handling; <i>NB! See <a href="http://www.vet.agri.ee">www.vet.agri.ee</a></i></li> <li>Enterprise (if the provision of catering service involves the supply of alcohol) has been registered in the Register of Economic Activities; <i>NB! See <a href="http://mtr.mkm.ee">http://mtr.mkm.ee</a></i></li> <li>Organising tasting and/or workshops, enterprise prefers the use of enterprise's own products;</li> <li>Products supplied for tasting and/or workshop are fresh, locally grown and prepared, tasty and nutritious;</li> <li>Serving staff of enterprise (incl. owner, manager, waiter, organiser of tasting, etc.) is aware of information related to product manufacturing;</li> <li>Enterprise follows hospitable service principles;</li> <li>Serving staff is able to communicate in Estonian and at least in one most commonly spoken foreign language (if enterprise is directed towards foreign guests);</li> <li>Surrounding environment and tasting room are clean and functional;</li> <li>Toilets, in good order, clean, and well designed are available for participants in tasting and/or workshop;</li> </ul>	<p><b>Compulsory requirements:</b></p> <ul style="list-style-type: none"> <li>Rural farm shop has submitted a notice of economic activity or holds a permit for food handling; <i>NB! See <a href="http://www.vet.agri.ee">www.vet.agri.ee</a></i></li> <li>Rural farm shop (if alcohol is commercially available) has been registered in the Register of Economic Activities; <i>NB! See <a href="http://mtr.mkm.ee">http://mtr.mkm.ee</a></i></li> <li>Information about opening hours and about different ways of payment is available at the entrance of rural farm shop;</li> <li>Serving staff of rural farm shop (incl. owner, manager, attendant, etc.) is aware of information related to products on sale;</li> <li>Rural farm shop follows hospitable service principles;</li> <li>Serving staff is able to communicate in Estonian and at least in one most commonly spoken foreign language (if rural farm shop is directed towards foreign guests);</li> <li>Surrounding environment and salesroom are clean and functional;</li> </ul>

<ul style="list-style-type: none"> <li>• Serving staff of catering establishment (incl. owner, manager, waiter, etc.) is aware of the origin, traditionality, recipe, preparation method, etc. of food;</li> <li>• Catering establishment follows hospitable service principles;</li> <li>• Serving staff is able to communicate in Estonian and at least in one most commonly spoken foreign language (if catering establishment is directed towards foreign guests);</li> <li>• Catering room is in harmony with the surrounding environment and functional;</li> <li>• Surrounding environment is clean;</li> <li>• Toilets, in good order, clean, and well designed are available for customers;</li> <li>• Toilets provide decent accommodation for bigger groups; <ul style="list-style-type: none"> <li>• Relevant parking zone capacity for bigger groups.</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Serving staff of accommodation establishment (incl. owner, manager, waiter, etc.) is aware of the origin, traditionality, recipe, preparation method, etc. of food;</li> <li>• Accommodation establishment follows hospitable service principles;</li> <li>• Serving staff is able to communicate in Estonian and at least in one most commonly spoken foreign language (if accommodation establishment is directed towards foreign guests);</li> <li>• Surrounding environment and catering room are clean and functional;</li> <li>• Toilets, in good order, clean, and well designed are available for customers;</li> <li>• Toilets provide decent accommodation for bigger groups;</li> <li>• Relevant parking zone capacity for bigger groups.</li> </ul>	<ul style="list-style-type: none"> <li>• Toilets provide decent accommodation for bigger groups;</li> <li>• Relevant parking zone capacity for bigger groups.</li> </ul>	
<p><b>Indicative requirements:</b></p> <ul style="list-style-type: none"> <li>• Information about the services of catering establishment is available on the Internet (e.g. on the website or in social network); <i>NB! If the services of the establishment are also directed towards foreign guests, information should also be available in one most commonly spoken foreign language.</i></li> <li>• Establishment can be found easily (e.g. signs, GPS coordinates on the homepage);</li> <li>• Visitor can park right next to catering establishment (incl. bicycle parking);</li> <li>• National style or national undertone of interior and exterior design;</li> <li>• Estonian local food /national food/ national drinks are clearly distinguishable from the main menu;</li> </ul>	<p><b>Indicative requirements:</b></p> <ul style="list-style-type: none"> <li>• Information about the services of accommodation establishment is available on the Internet (e.g. on the website or in social network); <i>NB! If the services of the establishment are also directed towards foreign guests, information should also be available in one most commonly spoken foreign language.</i></li> <li>• Establishment can be found easily (e.g. signs, GPS coordinates on the homepage);</li> <li>• Visitor can park right next to accommodation establishment (incl. bicycle parking);</li> <li>• National style or national undertone of interior and exterior design;</li> <li>• Estonian local food /national food/ national drinks are clearly distinguishable from the main</li> </ul>	<p><b>Indicative requirements:</b></p> <ul style="list-style-type: none"> <li>• Information about the services of enterprise is available on the Internet (e.g. on the website or in social network); <i>NB! If the services of the enterprise are also directed towards foreign guests, information should also be available in one most commonly spoken foreign language.</i></li> <li>• Enterprise can be found easily (e.g. signs, GPS coordinates on the homepage);</li> <li>• Visitor can park right next to enterprise (incl. bicycle parking);</li> <li>• Thematic undertone of interior and exterior design;</li> <li>• Visitors can buy local products (e.g. food souvenirs);</li> </ul>	<p><b>Indicative requirements:</b></p> <ul style="list-style-type: none"> <li>• Information about the services of rural farm shop is available on the Internet (e.g. on the website or in social network);</li> <li>• Attention is given to the presentation of the products on sale at farm shop;</li> <li>• Rural farm shop can be found easily (e.g. signs, GPS coordinates on the homepage);</li> <li>• Visitor can park right next to rural farm shop (incl. bicycle parking);</li> <li>• Thematic undertone of interior and exterior design;</li> <li>• Good access (in view of people with special needs);</li> </ul>

<ul style="list-style-type: none"> <li>• In the menu, visitors with special needs (vegetarians, people having lactose or gluten intolerance, etc.) have also been taken into consideration;</li> <li>• Child-directed menu includes at least one Estonian national dish (farm, estate or updated national dish);</li> <li>• Menu includes authentic Estonian national dishes /national drinks; <i>NB! List of Estonian national dishes <a href="http://www.toidutee.ee">www.toidutee.ee</a></i></li> <li>• Products have been bought from local farmers, producers, market, etc. – this is emphasized in the menu;</li> <li>• Food is served from suitable dishes to match with the milieu of catering establishment – to build integrity;</li> <li>• Good access (in view of people with special needs);</li> <li>• Free WiFi.</li> </ul>	<p>menu;</p> <ul style="list-style-type: none"> <li>• In the menu, visitors with special needs (vegetarians, people having lactose or gluten intolerance, etc.) have also been taken into consideration;</li> <li>• Child-directed menu includes at least one Estonian national dish (farm, estate or updated national dish);</li> <li>• Menu includes authentic Estonian national dishes /national drinks; <i>NB! List of Estonian national dishes <a href="http://www.toidutee.ee">www.toidutee.ee</a></i></li> <li>• In addition to catering service, accommodation establishment is ready to organise tastings;</li> <li>• In case new dishes are included in the menu, accommodation establishment cooperates with local farmers/producers to get raw material;</li> <li>• Visitors can buy local products (e.g. food souvenirs);</li> <li>• Food is served from suitable dishes to match with the milieu of accommodation establishment – to build integrity;</li> <li>• Good access (in view of people with special needs);</li> </ul>	<ul style="list-style-type: none"> <li>• Tasting and/or workshop is organised under matching conditions with the milieu – to build integrity;</li> <li>• Good access (in view of people with special needs);</li> </ul>	
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**KÕIK TEIE ETTEPANEKUD/TÄPSUSTUSED/TÄIENDUSED/PARANDUSED ON VÄGA TERETULNUD!**

**OLEME TEILE ETTE TÄNULIKUD KAASALÕÖMISE EEST!**