

LATVIAN LEGISLATION – POP UP RESTAURANTS

Although the term and concept of Pop-Up restaurants is used and has been known for some time in Latvia, the way to organise and register this type of business is not yet clear. It is getting more popular to organise different events with Pop - Up restaurants. However, as there is no separate legislation to differentiate a Pop-Up from the usual restaurant business, the tendency in Latvia is to assume that already existing restaurant chefs or restaurant owners are organising various thematic pop-up restaurant events alongside their regular restaurant business.

Another trend is to organise different pop-up events that do not include cooking on the spot, but rather offering guests the chance to bring their own food to an event or providing the opportunity to buy a pre-prepared meal from food stands.

The Pop-Up Restaurant project is of great importance to the economy as it aims to help people enter the labour market and to discover and develop new skills.

In order to start a Pop-Up or any other restaurant in Latvia, one needs to be registered in the Commercial Register according to Latvia's Commercial Law (see more information in The Register of Enterprises <https://www.ur.gov.lv/en/>).

Food circulation is one of the most strictly regulated sectors of the economy and it is important to comply with the requirements of a range of regulatory enactments. One of those is the Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (<https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:32002R0178>).

The Food and Veterinary Service (FVS) ensure regular monitoring of compliance with regulatory enactments at all phases of food circulation – acquisition of the product, production, sales and catering. All new companies must be subject to the FVS recognition procedure. The recognition procedure evaluates the activities of the company and its capacity to constantly maintain the conformity of its operations and products.

All hygiene requirements should be followed and the space should be appropriately set up to the specific regulations. If the food has to be transported the appropriate containers should be provided to ensure food quality, as well as checking if there is a need for specific equipment.

When organising a pop-up restaurant in a public place it is important to consider all the necessary requirements. The following issues must be considered:

- Whether you need to receive the land owner's permission
- Do you need agreement with City Construction Council
- Do you need to obtain civil liability insurance of the event
- Whether there are any necessary permits to be obtained from the City Council
- Will you need to pay music royalties

Further information is available on the following websites:

Ministry of Agriculture of Republic of Latvia:

<https://www.zm.gov.lv/en/partikas-un-veterinarais-dienests/statiskas-lapas/food-surveillance?nid=2294#jump>

EUR-Lex EU law and publications:

<https://eur-lex.europa.eu/homepage.html>

Legal Acts of the Republic of Latvia

<https://likumi.lv/about.php>

The Food and Veterinary Service

<http://www.pvd.gov.lv/en/partikas-un-veterinarais-dienests/statiskas-lapas/startpage?nid=2531#jump>

FVS register

<https://registri.pvd.gov.lv/en>