



Certification for organic restaurants and catering services

French project

BIOFACH 2010





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- Mass caterers operations are not included in the scope of the EU regulation 834/2007
- French authorities decided to establish national rules for organic restaurant and catering sector
- This work began in november 2007 and is still in marche





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Purposes of these national rules :

- To develop the use of organic products in restaurants and caterers, with **transparency** and **equity** between operators
- To have **commune rules** for all catering operators in order to guarantee a fair competition
- To assure consumers trust
- To enhance a “step by step” development of organic products in the restaurants
- To have national rules adapted to the constraints of this sector in line with the principles of the EU regulation 834/2007





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- These rules do not apply to the social catering (school canteens), only to the commercial restaurants and caterers
- When these national rules will enter into force, all the restaurants and catering operators proposing organic products will have to respect these rules and be certified





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1- Scope :

- Catering operators
 - preparing and/or selling
 - communicating on organic farming products
 - Not working in the social catering sector
- Rules do not apply to prepacked products and certified as an organic product
- Rules do not apply to operators concerned by Regulation (EC) n°834/2007





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2- Definitions

- **Ingredient** : product used in the preparation of an elaborated product (e.g. flour)
- **Component** : mix of ingredients, which can be directly eaten by a consumer (e.g. bread)
- **Dish** : mix of components (e.g. pizza)
- **Menu** : list of dishes making a meal
- **“carte”/menu** : document listing all the dishes, menus, drinks





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“step by step” approach :

- **Case 1** : one or several ingredients or components are organic
 - (organic carrot, organic bread)
- **Case 2** : one or several dishes or menu are organic
 - (organic salad, organic season menu)
- **Case 3** : all the products are organic



➢ (organic restaurant)



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3- product rules

- **Case 1** : one or several ingredients or components are organic
 - 1- the operator **can't store/sell the organic form and non organic form of the same ingredient**
 - 2- make sure that the products are organic





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3- product rules

- **Case 2** : one or several dishes or menu are organic

Principles of EU regulation for processors

- 1- the operator **can't have the same ingredient** as organic and non organic, except if a **comprehensive traceability system** is implemented and checked by the control body
- 2- make sure that the products are organic
- 3- **95% of ingredients are organic, no specification for the 5% left**





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3- product rules

- **Case 3** : all the products are organic

Principles of EU regulation for procesors

- 1- make sure that the products are organic
- 2- 95% of ingredients of the dishes are organic, 5% non organic if not available in organic farming
- 3- 50% of labelled prepacked products are organic





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4- Flexibility

If an organic ingredient can not be supplied because of temporary unavailability, menus and “cartes” must be changed.

In the cases 1 and 2, if the problem leads to stop the activity of the restaurant, the operator can use a non-organic ingredient, if he immediately informs his control body, and informs consumers with written notice.

The control body will check the reality of the unavailability.





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5- communication rules

Case 1 Component or ingredient	Case 2 Dish or menu	Case 3 All products
<p>1- the logo must be directly associated to the product (« AB » logo or « bio/biologique ») E.g. : “all vegetables are organic, organic salad...”</p> <p>2-The certificate must be at the consumer disposal</p>		<p>1- a communication as “organic restaurant”, “AB” logo can be used largely.</p> <p>2- idem</p>





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6- Control

- Notification (precision of the case 1, 2 or 3)
- For cases 1 and 2, the content of the certification must be precised (which ingredients, dishes or menus, and when : everyday, once a week, during a season...)
- statements and registers :

Case 1	Case 2	Case 3
1- specific register for organic products purchased and used ; list the cases of un-availability (flexibility)	1- same as case 1 2- list the non-organic products (5%) 3- technical register of dishes ; cookery recipes	1- same as case 1 without flexibility 2- same as case 2 3- same as case 2





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6- Control

- Non-packaged foods which are sent from a central kitchen to retail outlets, are sent with **documents to ensure the traceability**
- In case of **storage** of organic and non-organic products, the operator must **avoid and prevent all risk of mix up**





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Control points :

- General register of inputs
- Specific register of organic products
- Technical register of dishes/ recipes (cases 2 and 3)
- organic certification of incomes, means of traceability
- Menus and “cartes”
- Outputs by the bills





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Calendar for the entry into force :

- Mid april 2010 : proposal to begin the « opposition national procedure »
- + 2 months minimum
- End of the national procedure, and proposal for a national vote in september 2010





Thank you !

We keep in touch on this certification work

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