

## Section 15 Catering and Foodservice Standards

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### 15.0 Contents Page

This Section explains how different types of foodservice operation can achieve organic certification. The European Organic Regulation does not currently cover foodservice, so these standards are voluntary.

Section	Contents	Page
15.1	Introduction	2
15.2	Principles	2
15.3	Inspection and Certification	3
15.4	Ingredients	4
15.5	Food Preparation and Food Safety	4
15.6	Use of the OF&G logo and the statement “Organic” on menus	4
15.7	References	5
15.8	Pro forma Record Sheets	5
	Record Sheet 58 - List of Organic Ingredients Used (Foodservice)	
	Record Sheet 59 - List of Non-Organic Ingredients Used (Foodservice)	
	Record Sheet 60 - Organic Recipe Details (Foodservice)	

#### Publication and Revision Details

Published 01/04/2013

Rev No.	Revision date	Pages revised	Issued by	Authorised by

## 15.1 Introduction

15.1.01	Organic standards for catering and foodservice are voluntary because the European Organic Regulation does not currently cover this area. (Ref: 1, Section 15.7)
15.1.02	However, OF&G has provided standards for catering and foodservice, so that licensees can understand the requirements to achieve certification and use the OF&G logo to add credibility to their products.
15.1.03	These standards are based on the European Organic Regulation (Ref: 1, Section 15.7) particularly as it applies to food processing.
15.1.04	These standards apply to and include workplace canteens, institutional catering, restaurants and other catering and food service operations e.g. hospital and school canteens, cafes, takeaways, pubs, and sandwich bars.
15.1.05	Please refer to Sections 1,2,3,4,5,10 and 11 of this Manual for full details of inspection, certification, approved ingredients and operational requirements.

## 15.2 Principles

15.2.01	<p>A catering/foodservice enterprise may apply for different types of certification:</p> <ul style="list-style-type: none"> <li>(i) as a fully organic operation – the preparation and ingredients of all products must comply with the organic requirements;</li> <li>(ii) to serve one or more complete organic dishes e.g. organic chicken pie with organic vegetables;</li> <li>(iii) to serve individual organically certified menu items where the whole dish may not be organic e.g. organic farmed salmon with non-organic vegetables.</li> </ul>
15.2.02	<p>In all cases, full traceability must be provided for all products served as organic. This means that the operator must be able to identify all ingredients used in the finished dishes and prove they have been made using only organically certified agricultural ingredients or ingredients from the approved lists in Section 10 of this Manual.</p> <p>It also means that the quantities used must be traceable, so full records of organic ingredients bought and organic finished products sold must be kept so that OF&amp;G can carry out a mass balance. e.g. if sales records show that 6 x 220 gram organic steaks were sold, the intake and stock records must show that a minimum of 6 x 220 gram organic raw steaks were bought in.</p> <p>These records will be checked during the annual inspection and may also be checked at unannounced inspections.</p> <p>Details of ingredients and additives used should be supplied to OF&amp;G using Record Sheets 58, 59 and 60. (Copies of these forms are at the end of this Section and can also be downloaded from the OF&amp;G website).</p> <p>For operators serving only a small number of organic recipe dishes, or menu items, it is only necessary to complete Record Sheet 60 for each dish. Fully organic operations need only complete Record Sheets 58 and 59 but must be able to demonstrate that dishes sold comply with OF&amp;G's organic compositional and operational requirements.</p> <p>Note: The requirements for traceability and mass balances that apply in the organic sector may seem to be onerous for restaurants that aim to provide seasonal fare and change their menus frequently, so it is worthwhile discussing the proposed menu with OF&amp;G at an early stage.</p>

15.2.03	<p>Ingredients should be sourced locally where possible, to reduce food miles and maintain natural freshness. Wild crafted ingredients, fish and game must be identified as such on the menu and any marketing literature.</p> <p>Note 1: Certified wild crafted ingredients, such as herbs, cannot be defined as organic but are acceptable for use in organic products. (Ref: 2 in Section 15.7 of this Manual)</p> <p>Note 2: Wild fish and wild game cannot be defined as organic but are acceptable for use in organic products.</p> <p>Note 3: Unless reared under organic standards, reared game birds are not acceptable for use in organic foods.</p>
15.2.04	<p><b>Genetic Modification</b> – genetically modified organisms or ingredients derived from GMOs are not permitted. (See Section 5 of this Manual)</p>
15.2.05	<p><b>Labelling</b> – Menus must clearly identify the dishes or menu items which are organic. (See Section 4 of this Manual)</p>
15.2.06	<p><b>Legal Requirements</b> - There are UK and EU legal requirements and Industry Codes of Practice for different types of catering and foodservice operations e.g. regulations for health and safety, employment, licensing.</p> <p>Local Environmental Health Officers and Trading Standards Officers will be able to advise on food safety (Ref: 3 in Section 15.7 of this Manual) and labelling issues.</p> <p>All legal requirements must be complied with, in every case. The organic certification requirements are in addition to other statutory requirements, they do not replace them.</p>

### 15.3 Inspection and Certification

15.3.01	<p>The certification process is as follows:</p> <p>Stage 1: The applicant must submit an Application Form with full details of the proposed enterprise including the menu. OF&amp;G will then advise which of the three types of certification (see Section 15.2.01 above) is appropriate.</p> <p>This gives an opportunity to amend the proposed menu and/or recipes.</p> <p>Stage 2: An inspection is then arranged, to ensure that the organic integrity of the ingredients and finished products is maintained throughout the process. There should be written procedures to ensure this and records to prove that it has been done and these will be checked during the inspection.</p>
15.3.02	<p>Non-compliances may be raised by the inspector during the inspection, or later, when the certification officer reviews the inspection report. OF&amp;G must be satisfied that action has been taken to resolve any non-compliances before a certificate is issued.</p> <p>Certification is normally valid for 1 year and annual re-inspection is required.</p> <p>Details of further products or menu items may be submitted for assessment during the year and if judged acceptable, will be added to the certificate. Please contact OF&amp;G to discuss.</p>
15.3.03	<p>Further inspections, sometimes unannounced, may be carried out by OF&amp;G. It is a condition of certification that the operator agrees to allow these inspections.</p>

## 15.4 Ingredients

15.4.01	The ingredients used for organic menu items or dishes must comply with the requirements laid down in Section 10 of this Manual. Where there is a possibility that any of these ingredients may be derived from, or contaminated by GMOs or their derivatives, a Non-GM Declaration must be completed. (Use Record Sheet 53).
15.4.02	If the same ingredient is used in both organic and non-organic form, procedures must be in place to ensure they are clearly identified and kept separate and that the non-organic version is never used in an organic dish.

## 15.5 Food Preparation and Food Safety

15.5.01	With due regard for food safety, products should be minimally processed to ensure the ingredients retain their essential characteristics as far as possible.
15.5.02	If both organic and non-organic dishes are prepared in the same kitchen, there must either be dedicated utensils and work surfaces or there must be a full clean down, followed by a clean water rinse, before organic food preparation is started.  This is normally only possible when all organic food is pre-prepared, so it is normally better to either have separate preparation areas or run a fully organic operation.

## 15.6 Use of the OF&G Logo and the statement 'Organic' on menus

15.6.01	Enterprises approved as fully organic or to serve organic dishes or menu items must display their OF&G certificate where it can be easily seen by customers.
15.6.02	Enterprises approved as fully organic may make a statement on the menu that all dishes are organic or that all agricultural ingredients are organic. It is not recommended that the statement '100% Organic' is used, since ingredients such as salt and water cannot be organic.  Enterprises approved to serve organic dishes or menu items, must make very clear on their menus which of the ingredients are organic.
15.6.03	Approved enterprises or approved dishes or menu items may carry the OF&G 'Certified Organic' logo but not the statement 'GB-ORG-02' (This is only used for products covered by the European Organic Regulation.)
15.6.04	<b>Labelling</b>  A product label or menu must clearly and accurately describe the product – it must not be misleading. It must also comply with all relevant legislation.  <b>An organic claim can only be made for a food product if it complies with the 'equal to or greater than 95% rule' or the 'less than 95% rule'.</b>  <b>The 'equal to or greater than 95% Rule':</b> A product may be called 'organic' when at least 95% of the agricultural ingredients are organic and the remainder come from the lists of Approved Ingredients, Additives or Processing Aids in this Manual.  Note: Agricultural ingredients are ingredients of animal or vegetable origin. They include milk, meat, cereals etc. but exclude minerals, water etc.

15.6.04 cont.	<p><b>The 'less than 95% Rule':</b> The menu description and marketing information may make reference to organic ingredients where less than 95% of the agricultural ingredients are organic and the remainder come from the lists of Approved Ingredients, Additives or Processing Aids in Section 10 of this Manual.</p> <p>To summarise, a product can only be called 'organic' if it complies with the 'equal to or greater than 95% Rule'. It cannot be called 'organic' if it complies with the 'less than 95% Rule', but can make reference to the ingredients that are organic.</p> <p>If the product does not comply with either of these rules, the label cannot make any reference to the organic status of the ingredients.</p> <p>Note: For approved menu items such as organic steak or organic chicken, served with local non-organic vegetables, the steak or chicken is fully organic so complies with the equal to or greater than 95% rule.</p>
15.6.05	There should not be any claim that organic products are more nutritious or healthier than non-organic products.

## 15.7 References

Ref: 1	<p><u>European Organic Regulation (EC 834/2007)</u>. This may be viewed at: <a href="http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2007:189:0001:0023:EN:PDF">http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2007:189:0001:0023:EN:PDF</a></p>
Ref: 2	<p><u>Wild Crafted Ingredients</u></p> <p>Wild crafted ingredients are materials that are gathered from the wild rather than cultivated organically. They should not have had any agricultural inputs within 3 years of collection and their status must be certified by an EU recognised organic control body. (Further information about wild crafted products is given in Section 7 of this Manual)</p>
Ref: 3	<p><u>Food Safety Advice</u></p> <p>Advice is available from your local Environmental Health Department.</p> <p>The Food Standards Agency also provides information via its website - <a href="http://www.food.gov.uk">www.food.gov.uk</a> or by phone helpline: 020 7276 8829.</p>

## 15.8 Pro-forma Record Sheets

15.8.01	Records must be kept to prove that the operational requirements have been complied with.						
15.8.02	<p>A set of proforma record sheets is included in this section. They are listed below and may be photocopied and/or adapted for use for your records.</p> <table data-bbox="293 1621 1023 1749"> <tr> <td>Record Sheet 58</td> <td>List of Organic Ingredients used</td> </tr> <tr> <td>Record Sheet 59</td> <td>List of Non-Organic Ingredients used</td> </tr> <tr> <td>Record Sheet 60</td> <td>Organic Recipe Details</td> </tr> </table>	Record Sheet 58	List of Organic Ingredients used	Record Sheet 59	List of Non-Organic Ingredients used	Record Sheet 60	Organic Recipe Details
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