



# Organic Food Federation

## Explanatory Note 312

*These notes are intended to help applicants comply with Organic EC Regulation 2092/91. They are not exhaustive and are for explanation only. In cases of doubt the Regulation or the OFF should be consulted.*

### Applying Organic Standards to Restaurants and Food Service operations

#### 1. Requirement for Certification of Food Service Operations

- 1.1 It is suggested that restaurants, Cafés, Pubs, Hotels, Guesthouses, School and Institutional Canteens and any other operations which serve foods which have been prepared out of sight of their customers should have a certificate of compliance with Organic Standard 2092/91 EEC in order to serve prepared organic food. A certificate is NOT required if the organic end products have been produced and packed by third party who has a valid certificate of compliance.
- 1.2 In a Restaurant, or other Food Service operation, the rules of composition for an organic dish or menu item are exactly the same as are specified in EC Regulation 2092/91 which governs organic production at farm level and all stages of added value thereafter.

#### 2. Composition of Dishes

- 2.1 An organic claim is possible for any item on a menu that complies with Organic Standards.
- 2.2 However each item shown must be wholly organic and the medium in which it is prepared must also comply with organic rules, e.g. frying oil, stock or sauce in which a single organic item has been prepared must have a all its agriculturally derived ingredients produced in accordance with the rules of organic agriculture and be certified as compliant by a recognised certification body.
- 2.3 A dish produced from multiple ingredients must be wholly produced from ingredients of agricultural origin that are certified organic. Any ingredients that are non-agricultural must be listed in the OFF standards.
- 2.4 The recipe of any multi component dish must be specified in writing and must not be changed without prior reference to the certification body. *This requirement is necessary because of the need to confirm whether the product complies with the 95% Rule or the 70%-95% Rule. (The caterer for the purpose of costing and yield calculations should also keep a documented recipe.)*
- 2.5 However if dishes are prepared from **wholly organic raw materials**, it is only necessary to specify the supplier of the material and the certification details for the material. It is therefore possible to specify a basic set of certified organic raw materials and to "mix and match" these to produce a range of organic dishes without the need to refer every dish to the Organic Food Federation in advance. It will however be necessary to keep a copy of the recipe for your records. *The list of organic raw materials must be agreed in advance with OFF and in possession of a valid certificate of compliance but extra organic raw materials can added to the list providing they are notified in advance to OFF with details of the supplier and the supplier's certification.*
- 2.6 The same dish must not be offered for sale as organic while also being available as non-organic.

Document No:	Revision No:	Issue Date:	Issued By:	Page No.
312	1	29/08/07	JW	1 of 3

- 2.7 Even when the restaurant or food service establishment offers only organic dishes and beverages, it must be remembered that much used items such as sugar, flour, cooking oils, agriculturally derived condiments etc. must also be organic. For simplicity and prevention of accidental substitution it is recommended that organic items such as these be used for everything (including non-organic dishes).
- 2.8 A meal made with Organic Protein (Meat or Poultry) can be served, even when the other vegetable components are not organic, however in such instances the food service operator will need to sign an undertaking that none of the ingredients used contain genetically modified organisms (GMOs), No hydrogenated fats are used, and only additives permitted in organic standards are used.
- 2.9 All Non-organic, non-agricultural ingredients (e.g. baking powder, salt etc) must also be listed and approved by OFF. This is to ensure that all ingredients that are used in organic products are acceptable within Organic Regulations. (*Refer to OFF Standards Book 3 sections 7 & 8 for list of non-agricultural ingredients and processing aids.*)
- 2.10 Unless there is provision of a separate dedicated non-organic deep fat fryer, the fat or oil used in an establishment offering organic dishes must be organic, and only organic raw materials may be fried. (*To fry non-organic chips in organic oil would negate the organic status of the oil and vice-versa.*)
- 2.11 If there is any discontinuity in the availability of an organic material, pre-packed organic materials may be purchased from a local supermarket providing that the label clearly states that the goods are organic, and the symbol and/or identification code of the certification body is shown. In such cases the pack label must be affixed to the till receipt as evidence of purchase.
- 2.12 Non-organic substitutions cannot be made. **To do so without making it clear that the dish is no longer organic would be a major non-compliance, which would result in the suspension or loss of certification.**

### 3. Other Menu Claims

- 3.1 Care must be taken when using claims such as Wild, Local, Fresh, and Traditional etc.
- 3.2 Organic Standards recognise Wild in cases where it can be shown that the plant, fruit, nut or game gathered from the wild has been from a location which has not been farmed, is not subject to polluting factors and the species involved are harvested in a sustainable manner.
- 3.3 Similarly local should mean from the same or adjacent county, fresh should mean not frozen or chemically preserved and traditional should be from a documented reference of traditional fare.

### 4. Record Keeping Requirements

- 4.1 Copies of the current organic certificate for every organic raw material supplied on file and this must be made available for scrutiny by organic inspectors as required.
- 4.2 Records of all deliveries of organic products. *This should part of the normal stock control procedure although organic raw materials should be listed separately to non-organic to simplify summarisation.*
- 4.3 Records of all organic dishes produced (outputs). *Because of the difficulties of accounting for the usage of self-service items, an accurate estimate of weekly usage MUST be calculated and recorded.*
- 4.4 It is acceptable and simpler to carry out daily or weekly accounting rather than attempting to do a full reconciliation at the time of each re-inspection. *Anomalies can be identified more promptly and appropriate remedial steps can be taken immediately.*

Document No:	Revision No:	Issue Date:	Issued By:	Page No.
312	1	29/08/07	JW	2 of 3

- 4.5 Invoices for organic products must be filed in a manner, which enables them to be retrieved for the purposes of audit on all occasions required by the inspection body or DEFRA. It is strongly recommended that organic invoices and ledgers are maintained separately from non-organic.

## 5. Consumer Communication

- 5.1 Organic dishes or components **must not be displayed in organic and non-organic forms** (to avoid substitution or confusion) and there must be a physical separation of organic and non-organic dishes or components.
- 5.2 The menu or bill of fare including Organic products should have the identity of the organic certification body or the body's logo printed either by the side of the dish concerned or in association with a description of the establishment's organic policy.
- 5.3 The use of notices and pamphlets to highlight organic products must be accurately targeted so that consumers cannot take non-organic products to be Organic. If these use the OFF symbol copies must be sent to OFF for prior approval to use the symbol.
- 5.4 All organic products must be clearly marked organic and **must not be displayed in a manner that could cause confusion to the consumer.**

## 6. Storage & Organic Separation

- 6.1 The storage of pre-packaged and loose products prior to display must be in conditions, which comply with the rules of organic separation. Non-organic ingredients must be stored physically separated from organic ingredients. The provision of dedicated refrigerators and freezers should be used when practicable; if this is not practicable the ingredients must be securely wrapped, sealed and clearly labelled.
- 6.2 Particular care must be taken to ensure complete separation of organic, non-organic products and non-food products, which are susceptible to risk of taint. In such cases volatile products must not be stored in proximity to any unwrapped products or products packed in permeable packaging.

## 7. Hygiene & Food Safety

- 7.1 When there are non-organic dishes being prepared on the premises, due precautions must be taken to ensure that cross contamination cannot occur.
- 7.2 All pans and utensils must be thoroughly washed before use and preparation operations must be carried out separately or on separate work surfaces. Food Mixer bowls and attachments must similarly be thoroughly cleaned prior to use with organic ingredients.
- 7.3 The use of chlorinated cleaning materials without being followed by potable water rinsing is not permitted for work surfaces or utensils, although they may be used for floors and drains.

## 8. Organic Certificate

- 8.1 The organic certificate provides an assurance to your customers that your restaurant and organic products have been assessed by a registered Certification Body and satisfactorily comply with EC 2092/91 (which is the Organic Regulation).

Document No:	Revision No:	Issue Date:	Issued By:	Page No.
312	1	29/08/07	JW	3 of 3