

# **Section 10**

## **IOFGA Standards for Catering Establishments**

Standards you must read with this chapter:

Section 1

- 1.01 Introduction
- 1.02 The Organic Food and Farming Standards in Ireland
- 1.04 Certification & Control Arrangements

Section 2.

- 2.0 General standards for organic production
- 2.05 Conversion to Organic Production
- 2.14 Harvesting Storage & Transport

Section 6

- 6.02 Certification and Control Arrangements
- 6.03 Labelling

Section 10 Catering

- 10.1 Types of certification
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- 10.3 Record keeping
- 10.4 Labelling

## **IOFGA ORGANIC STANDARDS | January 2012**

### **10.1 Types of certification**

#### **10.1.1**

These standards apply to cafés, pubs, restaurants, takeaways and other public and private caterers who prepare organic food out of sight of the customer.

The European Union has clarified that catering falls outside the scope of the EU Regulations (no 834/2007 and 889/2008). This means that these are voluntary standards and you do not have to comply with them. However, if you wish to use the IOFGA symbol, then you must apply to us for certification and you must follow these standards.

The regulation does apply to those who supply organic products/ ingredients to caterers (for example farm production, prepared vegetables, frozen chips, pre-packed sandwiches, frozen prepared meals for caterers, central production of cook/chill). These operations therefore do legally need full certification. Please contact us if you are not sure how this affects your business.

#### **10.1.2**

We offer three types of certification:

- 70% - 100% organic restaurant – where a minimum of 70% of your ingredients are certified organic
- organic dish – multi-ingredient dishes, for example ‘organic lasagne’, where the dish complies with the composition requirements Section 6 of the Organic Food and Farming Standards in Ireland Edition 1.
- organic menu item – where you serve organic menu items alongside non-organic components, for example ‘organic steak served alongside non-organic vegetables’.

## **70% - 100% organic restaurant**

### **10.1.3**

To be eligible for certification a minimum of 70% of your ingredients and your operation must meet all relevant sections of these standards.

### **10.1.4**

Once we have certified your whole operation, you may use the IOFGA symbol anywhere on your menus and promotional literature. You may include 'organic' in your company or restaurant name.

## **Menu items and dishes**

### **10.1.5**

To be eligible for organic certification, the menu items or dishes must meet all relevant sections of these standards.

### **10.1.6**

If you make organic and non-organic dishes in the same kitchen, you must either use dedicated utensils and surfaces or do a full clean down. You must keep records of cleaning done before you produce organic food.

### **10.1.7**

You may use the IOFGA symbol on menus and promotional literature against the menu items and dishes we have certified. However you must make sure it is clear which dishes or items are organic and which are not.

## **10.2 Ingredients**

### **10.2.1**

You must complete specification sheets for all ingredients you wish to use.

### **10.2.2**

If you stock an organic and non-organic version of the same ingredient, you must be able to show us that you have systems in place to:

- ensure that the ingredients are separated
- prevent a non-organic ingredient being used in place of an organic one
- source an organic alternative if needed.

### **10.2.3**

If you do run out of an organic ingredient, you may use alternative organic crop products, such as products certified by other EU certifiers or different varieties, without asking us first. You must keep records of this and send a completed specification form for the new organic ingredient as soon as possible.

### **10.2.4**

If you run out of organic livestock products you must tell us before you source product from an alternative producer or processor (if coming from outside Ireland) so we can check that the animals have been raised to standards equivalent to our own.

### **10.2.5**

You must not substitute non-organic product for organic.

### **10.2.6**

If you use microwaves to prepare, heat or cook any menu items or dishes you must inform your customers of this.

## **Fish and game**

### **10.2.7**

You may use wild caught fish, shellfish, wild game and other ingredients gathered locally. You must make it clear that they are wild caught or gathered and not organic.

You may use up to 30% wild caught fish and wild game in an otherwise organic dish, such as 'fish pie'.

### **10.2.8**

If you sell wild caught fish as part of any certified dish, you must have a fish buying policy.

### **10.2.9**

You must not use reared game birds in organic dishes or menus. This is because of the intensive way game birds are reared.

## **10.3 Record keeping**

### **10.3.1**

You must keep records that show:

- what organic and non-organic ingredients you bought
- what organic and non-organic ingredients you used
- how much of each ingredient you used, and
- how much of each ingredient is in each menu item or dish, unless your whole operation is certified.

Our inspector will check these records at inspection.

### **Organic restaurants**

#### **10.3.2**

As an organic restaurant, you do not have to record how much of each ingredient is used in each dish. Instead, we will do at least one extra, unannounced inspection each year to check that you are using ingredients that are organically approved.

## **10.4 Labelling**

### **10.4.1**

You must display to your customers:

- your certificate of registration
- a statement describing whether your whole operation is certified or only specific menu items or dishes
- your organic purchasing policy, and
- your fish buying policy.

### **10.4.2**

you should include the following in your organic purchasing policy:

- which ingredients you buy as organic
- what you do if an organic ingredient is not available. For example, change recipe, substitute with another organic ingredient or withdraw the item
- which certifiers certify the food you buy, and
- any other policies, such as wild caught fish or game, fair trade, local.