



Easy Steps To Organic Certification

A manual for canteens, restaurants
and foodservice operators

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Preface

Dear Reader,

The brochure you have before you is a translation of a German guide for the inspection and certification of foodservice operators, which includes education (kindergartens, schools, universities), business (catering, business), care (hospitals, clinics, homes) as well as restaurants, hotels and any other context where food is eaten 'out of home'. It was developed within the Research and Development Project 030E016 which was realised for the Federal Organic Farming Scheme and first published in 2005 (see <http://orgprints.org/8352>). It was therewith initiated and supported by the Federal Ministry of Food, Agriculture and Consumer Protection (BMELV).

Many of our colleagues in neighbouring European countries and from further afield have expressed repeated interest in the German approach to certification of foodservice operations and the solutions developed within the project which were successfully brought to market. We would like to share our experiences with you and offer this translation of our manual for your perusal.

In the original brochure 'Mit einfachen Schritten zum Bio-Zertifikat. Ein Leitfaden für Großküchen und Gastronomie' we included an appendix with

- a list of all registered inspection bodies in the federal states of the Federal Republic of Germany according to Article 9 of the Regulation (EEC) No. 2092/91 and in compliance with requirements of EN 45011
- a list of organisations and companies which can help with and consult on the application of organically produced food in the out of home sector
- a list of the organic farmers' associations in Germany

for easy reference of the foodservice operators. These annexes are not included in this translation.

We hope you find the guide useful and look forward to your comments.

The authors

1 Introduction

The organic idea is popular. More and more companies in the foodservice sector now permanently use organically produced food. Among others, well known companies like the insurance company Gerling in Cologne, the biscuit producer Bahlsen in Hanover and the furniture manufacturer IKEA. Positive examples in public and social institutions are especially students' unions as well as hospitals like the Kurparkklinik in Ueberlingen and the Klinikum Osnabrueck. Catering companies adapt more and more to this new development and offer their own organic concepts to their clients. In the restaurant sector especially fine dining sector and the more traditional gastronomy in the countryside integrate organic ingredients – mostly from local producers- into their menus. Organic products are used in varying frequency and extent. The exchange of single ingredients (e.g. potatoes), the inclusion of certain organic meal components, the offer of complete organic dishes and finally the exclusive use of organically produced food are all possible.

2 Background

2.1 Background on organic farming

Organic farming is a special agricultural system in which the central idea is a nutrient cycle with a minimum of losses. It is a gentle and sustainable way to use the soil, plants and livestock to produce organic food. Organic farmers are not allowed to apply genetically modified seeds and feed. There are also guidelines for the production and processing of organic food which forbid the use of flavour enhancers like glutamate and artificial colours and flavours. You can find more information about organic farming on the information portal <http://www.oekolandbau.de/> [German].

2.2 Legal background

2.2.1 Council Regulation (EEC) No. 2092/91

For several decades farming associations have existed in Germany and other countries and have drafted guidelines for the production of organic food. In the early 1990s basic rules for the production, processing and import of organic goods became law in the EU Regulation on Organic Farming (*Regulation (EEC) No. 2092/91 on organic production of agricultural products and indications referring thereto on agricultural products and foodstuffs*) to protect the consumer against fraud. The law states that a good that is labelled 'organic' [German: 'bio' or 'öko'] must have been produced and processed according to the requirements in the regulation. The regulation deals not only with the agricultural production but also with the processing of food. As food preparation in the out of home sector counts as processing as well companies of the foodservice sector are subject to inspections according to the EU Regulation on Organic Farming.

2.2.2 Organic Food Labelling Act

Since December 2001 the so-called Organic Food Labelling Act (*Act relating to the introduction and application of a label for goods produced in organic farming* [German: ÖkoKennzG]) has defined legal rules for a standardized label for products of organic farming in Germany.

2.2.3 Organic Food Labelling Regulation

In February 2002 the German Organic Food Labelling Regulation (*Regulation concerning design and application of an organic label* [German: ÖkoKennzV]) added details regarding design and application of the organic label and impositions of sanctions to the Organic Food Labelling Act. Therefore a standardized labelling of goods is possible and a complex award procedure is no longer necessary. The national regulation also deals with the advertising of the organic logo as well as with the registration of logo users at the organic logo information centre. The compulsory registration makes it possible to control the application of the organic logo. The organic logo is protected as a legal trade mark.

2.2.4 Organic Farming Act

In April 2003 the Organic Farming Act (*Act about the execution of EU legal instruments concerning organic farming*) came into force in Germany. This law unites certain executive tasks in the organic farming sector and improves the implementation of the EU Regulation on Organic Farming. Therefore the Federal Agency for Agriculture and Food was given corresponding tasks. With this act the Federal Government pointed out the legal conditions for consumer protection. The law clarifies e.g. that violations against requirements of the EU Regulation on Organic Farming are subject to registration and can be prosecuted. So far organic inspection bodies just had to inform the responsible authorities about especially grave violations: when violations probably led to general marketing bans of organic products for the respective company.

2.3 Inspection and supervision

Early this year (2008) 22 authorised organic inspection bodies existed in Germany. They are private service providers which are in competition with one other. They are largely active on a nationwide scale and conduct control procedures according to the EU Regulation on Organic Farming. Most inspection bodies are members of one of two umbrella organizations: Conference of Organic Inspection Bodies (KdK) and Association of German Inspection Bodies (AgK). The Federal Agency for Agriculture and Food is responsible for the registration of any inspection body. After registration the organic inspection body receives a code number [in Germany: DE-XXX-Öko-Kontrollstelle]. Inspection bodies normally have a head office in one federal state as well as employees that work in other federal states.

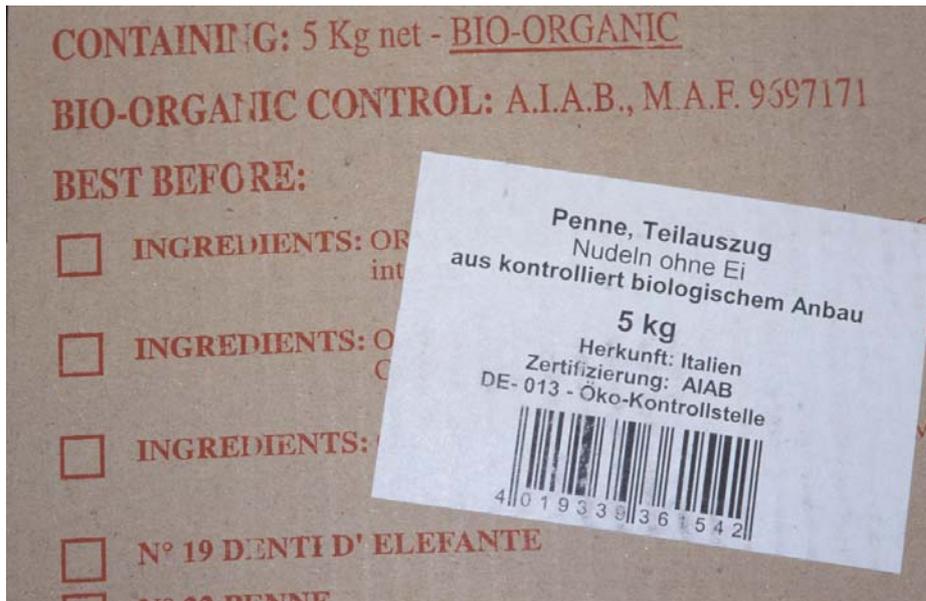


Fig.: 5 kg pasta with code number DE-013-Öko-Kontrollstelle

Organic inspection bodies are officially supervised by responsible agencies in their respective federal state, e.g. in Hesse by the Regional Council Giessen, in Lower Saxony by the Lower Saxon Authorities for Consumer Protection and Food Safety. The organic inspection bodies inform the responsible agency about all inspected businesses as well as potential violations.

3 The German organic logo and its use

In May 2001 an official organic logo [German: Bio-Siegel] was created in Germany. It was initiated by the then Federal Minister of Consumer Protection Renate Künast and agreed upon by an alliance of trade, organisations and politics. It is protected as a trade mark and it can be used by all producers, processors and the trade sector to label organic food that was produced according to controlled standards of the EU Regulation on Organic Farming. The Bio-Siegel Information Centre was founded to help users with a fast and non-bureaucratic market launch of the organic logo.



Fig.: Current German organic logo

The organic logo can also be used by the out of home sector to label dishes, components or complete meals. Of course, food that is labelled with the organic logo must have been produced according to the requirements of the EU Regulation on Organic Farming. After successful inspection any operator is allowed to apply the organic logo for labelling inspected organic meals etc.. The business is obliged to inform the Bio-Siegel Information Centre in Bonn, Germany, about the use of the logo (one-sided form to be filled in, available online) and then receives the logo design guide (this can also be downloaded from the internet). Application of the organic logo is for free, there are no licence fees.

4 Reasons to seek inspection and certification

Terms like 'organic' [German: 'bio' or 'öko'] are protected. Consumers must have full confidence that these terms are being used according to law as in: what is labelled organic, must be organic. In this context three points are especially important:

■ Consumer protection

Many (good) reasons exist why organic products are more expensive than conventional ones. The fact is: they are almost always more expensive. But at the same time goods that were produced organically become more and more popular with consumers. As a reaction to increasing demands more products are launched that superficially appear to be produced in an organic way. Without a working inspection system consumers cannot be completely sure that what they buy is truly organic. Therefore an important reason for inspections is consumer protection.

■ Fair competition

Selling a product as organic that wasn't produced according to the EU Regulation on Organic Farming not only deceives the consumer. The trade sector also suffers severely as competition between producers or suppliers of products becomes unfair. Securing fair competition between suppliers is another reason for inspections.

■ Transparency

More transparency in all parts of the production and processing of food products is being demanded everywhere. The organic farming sector answers these demands consequently and therefore gives a strong profile and a high standard of consumer confidence to its market. Appropriate inspections can protect this confidence.

5 Organic certification of operators in the out of home sector

5.1 Implementation of inspections

Basically all companies in the foodservice sector which advertise with organic labels must participate in official inspection procedures according to the EU Regulation on Organic Farming. And it is important that there is a 'buyer'. When selling goods or food that are not further processed (normally sealed) e.g. sale of bottled drinks or wrapped chocolate bars, the

following applies: when goods certified as organic are only meant for resale to the end-consumer (retail trade), businesses need not be inspected.

5.1.1 Organic labelling

Yes, there are some: businesses that use organic produce but do not make any claims. This is a shame as the organic farming sector has a very positive image and is a huge trend in today's society. Still, every business can decide itself if it wants to make its organic application public. But as soon as a dish, a component or an ingredient is advertised as 'organic' at the food service point, on the menu or at a table in the dining room, participation in an inspection procedure becomes obligatory.

With respect to the certification obligation neither the extent nor the frequency of organic application is important. It doesn't play a role if a business offers and claims single ingredients, single components or complete dishes in organic quality nor if the organic share of the overall food sales amounts to 5%, 25% or 75%.

5.1.2 Purchase decision

In companies of the foodservice sector the guest almost always has a choice: the restaurant offers smaller and larger meals with a variety of dishes and in an institutional setting there's normally a choice between several dishes and meal variations. But it can still happen that guests do not have a choice and therefore cannot make a purchase decision. This might be the case in day-care-centres or in small hospitals with only one meal on offer. These businesses are not obliged to be inspected. It is only important that the number of users is limited i.e. that no third party is involved. If such a business wants to apply for certification, this is, of course, possible.

5.2 Steps to organic certification for out of home operators

5.2.1 The decision in favour of organic products

First a business or company should make the decision to include organic products permanently and communicate its organic range to its guests. If more information is necessary or demanded by superiors or the board of the company it can be obtained from organic farming advisers or directly from organic inspection bodies. Organic farming associations can help with basic information about 'organic topics'. Then it is time to decide to what extent organic products shall be offered (e.g. one organic dish, one meal option, different organic meals or meal components, exchange of individual ingredients).

5.2.2 Selection of an inspection body

As with other services it is a good idea to ask for up to three written offers from different inspection bodies. This makes a comparison of the different services possible and gives an indication on how the different organic inspection bodies work. The organic inspection and certification has a lot to do with trust. It's probably the start of a long relationship with the

inspection body that might last several years. Therefore it is important that the inspection body makes all relevant information known from the start and answers all upcoming questions willingly. It is also positive if the inspection body already has experience with the inspection of companies in the foodservice sector. Selection of an inspection body should not be solely based on inspection costs. A badly-adapted and time-consuming realisation of the EU Regulation on Organic Farming can cause high consequential costs for the internal quality control in a business. An inspection agreement is then drawn up and entered into with the selected inspection body.

5.2.3 Preparation for the first inspection

Documents and records

Before the first inspection a description of the production unit must be prepared for the inspection body. This includes a data entry form completed by the company and any corresponding appendices. The following records are usually asked for:

1. Site plan of the business with description of those facilities that are used for storage, preparation and delivery of food. A rough draft on which relevant facilities are clearly marked is normally sufficient.
2. An organigram or a list of all responsible staff members and their respective responsibilities or function (in larger businesses e.g. purchase manager, kitchen manager).
3. A list of all locations with addresses and contact persons for businesses with several locations.
4. Samples of promotion material or means of communication with which the organic application is being claimed (e.g. menu, flyer, website addresses).

Speiseplan für die KITA Zwergenland vom 2.Januar bis 27.Januar 2006 				
Änderungen vorbehalten				
	02.01. – 06.01.2006	09.01. – 13.01.2006	16.01. – 20.01.2006	23.01. – 27.01.2006
Montag				
Essen 1	Fruchtige Tomaten- Basilikumsoße mit Spaghetti, BIO- Apfel	BIO- Maisgrießbrei, Kirschkompott	Schweinegulasch mit Butternudeln, BIO- Banane	Spaghetti „Bolognese“ (Schwein), BIO- Orange
Essen 2	Szegediner Krautgulasch (Schwein) mit Petersilienkartoffeln, BIO- Apfel	Gemüseschnitzel, Kräutersoße und Petersilienkartoffeln Kirschkompott	Süß- saure Eier auf Kartoffelpüree, BIO- Banane	Broccoli- Möhreneckel mit Paprikarahmsauce und Petersilienkartoffeln, BIO- Orange
Dienstag				
Essen 1	Hühnerfrikassee mit Gemüse, Fleischklößchen und Butterreis	Königsberger Klopse (Schwein) in Kapernsoße mit Petersilienkartoffeln	Schweinehackbraten mit Blumenkohl und Petersilienkartoffeln	Schweinelachsschnitzel mit BIO- Mischgemüse in Rahmsauce und Petersilienkartoffeln
Essen 2	BIO- Vanillemilchnudeln, Birnenkompott	Vegetarischer Bohnengulasch mit BIO- Gemüseris	Eierkuchen mit Zucker und Apfelmus	BIO- Milchreis mit Zimtucker und Apfelmus
Mittwoch				
Essen 1	Frischer Möhreintopf mit Kräutern, Brot, BIO- Kirschjoghurt	Brühnudeln mit Hühnerfleisch und Gemüse, Brot, Pfäutenkompott	Kohlrabieintopf mit frischen Kräutern, Brot, BIO- Zitronenquarkspeise	Bunter Linseneintopf, Brot, Obstsalat
Essen 2	Gemüse- Weizenpfanne „Balkan“, BIO- Kirschjoghurt	Kräuterquark mit Petersilienkartoffeln, Butter, Pfäutenkompott	Broccoli in holländischer Soße mit Petersilienkartoffeln, BIO- Zitronenquarkspeise	Ratatouillegemüse auf Kräuterreis Obstsalat
Donnerstag				
Essen 1	Rührer mit Rahmspinat und Petersilienkartoffeln	Putenrollbraten mit Apfelrotkohl und Kartoffelklößen	Topfwurst (Schwein) mit Sauerkraut und Petersilienkartoffeln	Putengeschnetzeltes mit Butterspätzle
Essen 2	Erbseintopf mit Rauchfleisch, Brot, BIO- Orange	Wirsingkohleintopf, Brot, Mandarinenkompott	Tomatensuppentopf mit Reis, Brot, BIO- Mandarine	Kartoffelsuppe mit frischen Kräutern, Brot, Pflirsichkompott
Freitag				
Essen 1	Seehechtfilet mit Senf- Kräutersoße und Petersilienkartoffeln Weißkohlsalat	Fischfrikadelle mit Petersiliensoße und Petersilienkartoffeln, Gurkensalat	Welschfilet in Dillsauce mit Petersilienkartoffeln, Möhrenrohkost	Fischstäbchen mit Zitronen- Buttersauce und Petersilienkartoffeln, Bunter Gemüsesalat
Essen 2	Kartoffel- Blumenkohlgratin, Weißkohlsalat	Käse- Sahnesoße mit Spirelli, Gurkensalat	Nudelaufauf mit Broccoli, Möhrenrohkost	Vegetarischer Kartoffel- Gemüseauflauf, Bunter Gemüsesalat



Wir verwenden Kartoffeln, Nudeln, Reis, Mehl, Äpfel und Brot nur in BIO- Qualität. Zucker wird nur als Roh- Rohrzucker in BIO- Qualität verarbeitet. Guten Appetit wünscht Ihnen Ihr Küchenteam.
Blauert GbR, Hermannswerder 23, 14473 Potsdam, Tel. 03 31/ 2 75 17 45, Fax 03 31/ 2 75 17 27, kueche@blauart.de
DE-034-Öko-Kontrollstelle

Fig.: Menu of a catering company with indication of organic products

Labelling

A business or company decides about the nature and extent of its organic application. But there is an important rule regarding an organic claim: its accuracy must be verifiable. Therefore it is clear why the claim of a business 'We mostly apply organically produced ingredients' is not possible. Normally three different organic applications and claims result from the connection of daily kitchen work, challenges of purchasing and organic inspections:

1. Organic Dish

e.g. 'Organic lasagne', 'Organic Pizza Margherita', 'Organic Carrot Soup', 'Organic au Gratin Potatoes', 'Organic Noodle Salad', 'Organic Chocolate Pudding', 'Organic Tiramisu', 'Organic Viennese Schnitzel', 'Organic Goulash'

A complete meal will just be labelled as absolutely organic if at least 95% of all ingredients are produced organically. All other ingredients that are produced in conventional farming must be listed in Regulation (EEC) No. 2092/91, appendix VI, Part C. These listed ingredients can demonstrably neither be produced organically in the EU nor be imported into the EU. A look at the list, which is regularly updated, makes it clear that the listed ingredients (e.g. gooseberries, watercress) do not play a big (quantitative) role in normal kitchen recipes and meals. More than one kitchen has misinterpreted this rule and wrongly assumed that the named 5% can derive from conventional farming without any further limitations.

The **advantage** of an organic dish variation is that guests can easily decide for or against food on an organic basis. The records of sold amounts of food are easily collected with the right merchandise management or cash system and therefore simplify inspection efforts considerably.

The **disadvantage** of an organic dish variation lies in the supply and the danger of confusion. All ingredients including spices and frying fats must be used in certified organic quality.



Fig.: Organic Hamburg Parsley Soup

2. Organic components (must be clearly defined for the consumer)

Classic side dishes like rice, baked potatoes, green beans, field salad but also central components like steak, turkey breast

Agriculturally produced ingredients in a specific component that is labelled 'organic' must normally originate to 100% from organic farming. This includes the parsley on baked potatoes or the butter on noodles.

The **advantage** of the organic component variation is that the kitchen has more flexibility in its menu design, there are also advantages in procurement and possibly in storage. This variation is especially popular and sensible in businesses with a free-flow canteen setting.



Fig.: Labelling of the vegetable buffet

3. Organic ingredients (organic 'raw materials')

e.g. 'We only use potatoes produced in organic farming', 'We only use eggs (or beef) produced in organic farming'

Many operators in institutional catering as well as many restaurants decide to go organic by exchanging one conventionally produced ingredient completely with an organic one. There are, for example, operators that start buying all their potatoes in certified organic quality and no longer buy conventionally produced potatoes. Other operators buy only organic beef, use only organic yoghurt / milk / cottage cheese, process only organic fruits like strawberries etc....

The **advantage** of the organic ingredient variation lies in the supply and storage. There is no danger of confusion between different qualities as one or more ingredients are solely purchased in organic quality and it is easier to control the flow of goods. As there is only one quality level a greater volume is bought - which is good for the price and good for the organic supplier who has a stronger and more reliable supply situation. As a consequence the whole organic market gets stronger and all operators profit.

The **disadvantage** of the organic ingredient variation is that some operators seem have more problems communicating their use of organic produce.

**Liebe Gäste,
in der Mensa Uhlhornsweg bieten
wir Ihnen folgende Lebensmittel
ausschließlich in Bioqualität an:**



Käse

- Edamer
- Gouda
- geriebener Käse

Milchprodukte

- Joghurt, lose
- Milch, lose
- Süße Sahne
- Saure Sahne

Kartoffeln
geschält, ca. 9 Monate im Jahr
(Oktober bis Juni)

Vollkorngetreide

- Weizen
- Dinkel
- Hafer
- Gerste
- Roggen
- Buchweizen
- Hirse
- Maismehl
- Grünkern
- Milchreis

Vollkornnudeln

- Spaghetti
- Makkaroni
- Spirelli
- Suppennudeln

Hülsenfrüchte
(nur Alternativessen)

- Azukibohnen
- Linsen braun
- Mungbohnen
- Kichererbsen

Ölsaaten

- Leinsaat
- Kürbiskerne
- Sonnenblumenkerne

Obst und Gemüse
wird nach regionaler Verfügbarkeit
in Bioqualität verarbeitet. Weitere
Informationen an der Essenausgabe.

Sollten wir Lebensmittel ausnahmsweise nicht
in Bioqualität anbieten können, werden wir Sie
darüber informieren.

**STUDENTENWERK
OLDENBURG**

Fig.: Poster in a student canteen about the use of organic ingredients

Separation in storage and processing

It is essential that co-mingling of organic and conventional products is avoided. All employees who work with the products must make sure that no confusion occurs. This applies for the storage rooms (dry, frozen, cold) as well as for the kitchen production areas too. Separation can be achieved through obvious labelling of a shelf or shelf area in the storage room. It is also possible to use different colours and 'organic' labels for stackable bins, bulk containers or others in the storage room. It is not necessary to have separate storage rooms or to build new ones.



Fig.: Organic goods in a dry storage room

Supply chain and flow of goods

The examination of incoming goods is a good professional practice in the foodservice sector. The use of organic products adds a few minor requirements: the supplier needs a valid certificate from an organic inspection body. The supplier also has to indicate clearly all organic products on the delivery note and on the invoice. The delivered goods must also be clearly labelled with the name and address of the supplier, the product name with organic indication (e.g. 'organic lemons') and with the code of the inspection body which is responsible for the supplier [in Germany: DE-XXX-Öko-Kontrollstelle]. The inspected and signed delivery order is then filed e.g. in a folder. Such documentation is taken into account during inspections.



Fig.: The kitchen manager inspects a delivery from an organic wholesaler

The inspection of incoming goods makes the arrival of goods transparent and allows an inspection of all incoming organic products. Any recipes in a foodservice business are also used to inspect the organic application. Verifiable records of ingredients and sold food should also be collected. Some operators use electronic inventory control systems from which the required data can be obtained. Other operators can use respective records from their cash system. Of course there are operators without any of these systems. Depending on the nature of organic application and with the assistance of inspection bodies solutions can be found.

5.2.4 On site inspection

No matter if farmer, feed or food producer: everybody that produces or processes organic goods is subject to inspections - at least once a year. Extent and content of inspections are specified by the EU Regulation on Organic Farming. During the first inspection, i.e. after conclusion of an agreement, the business description is completed and an inspection by an employee of the inspection body is carried out. Follow-up inspections in foodservice operations normally take place unannounced. The following crucial points are especially paid attention to:

- Topicality of the description of the production unit: are all original data still valid?
- Quality certification of raw materials and inspection of incoming goods: are all organic products labelled correctly on the notes of delivery?
- Separation in storage and processing: are organic products stored apart from conventional products, e.g. on separate shelf areas?
- Labelling and flow of goods: is the organic range labelled correctly, i.e. are goods truly organic that are labelled organic?

After the inspection an inspection protocol is drawn up and signed by the inspector and the responsible person from the company. The inspection body writes an inspection report if necessary with references and instructions and sends it to the company. After successful inspection the operator receives an organic certificate that can be communicated to the guests and clients.



Fig.: Inspector checks the business records

Operators of franchising companies, hotel chains or catering companies can comprise of up to several hundred branches or outlets. Normally the head office of these companies makes the decision if and how organic products are integrated and communicated. Purchasing in these companies is sometimes managed by the head office as well. Depending on the corporate structure and legal form not every single branch must be visited for an inspection and certification procedure. If all locations belong to one corporate body then inspections will be carried out in the head office and randomly in single branches.

5.3 Costs for inspection and certification

Till the beginning of 2008 single foodservice operators and restaurants paid between €250 and €800 for an inspection including organic certification - depending on their size, corporate structure and the nature of the organic application. The certification is valid for one year. The inspected operator must pay for the inspection. Costs mostly depend on time and effort. Time and effort are a bit higher for the first inspection as business data and a description must be drawn up and registered.

6 Examples

The following examples show in how many different ways organic products can be purchased, included and labelled. The described operators were given anonymity. For each operator the following aspects are presented:

1. Profile
2. Organic range, claim and purchase
3. Preparations for the first inspection
4. Inspection and certification

6.1 Restaurants

Profile

The small country guest house 'Golden Porkbelly' is a family-run business in the 10th generation. Mostly local specialties are offered to about 60 guests per evening. Weddings and other events take place over and above usual restaurant work.

Organic range, claim and purchase

The organic range is presented on a special menu. All ingredients (including spices) of the described organic dishes and organic food components are organically produced. Even freshwater fish and shrimps come from the organic farming sector. Fish and marine animals are not yet covered in the EU Regulation on Organic Farming but by now arrangements under private law exist, e.g. from the Naturland Association. Some ingredients like potatoes are always purchased in organic quality but they are not claimed specifically. The guest house is mostly supplied by an organic farmer with processing facilities and a natural foods wholesaler.

Preparation for the first inspection

After a training course and consultation within the national campaign 'Nature's Platter' [German: 'Natur auf dem Teller'] separate storage areas were created, a new folder for delivery orders from organic suppliers was added, the cash system for organic dishes was established and a special organic menu was written. Valid organic certificates were requested from the suppliers and the importance of correct labelling of the delivered goods was pointed out.

Inspection and certification

After the first inspection the business is subject to an unannounced inspection at least once a year.

6.2 Hotel Sector

Profile

The 'Lederhosen Inn' belongs to a national hotel chain and sells around 150 meals per day in its restaurant. Purchase is not managed by the head office but locally instead.

Organic range, claim and purchase

Guests of the 'Lederhosen Inn' can choose from three organic dishes on an extra menu. One dish comes with meat, one with fish and one is vegetarian. The dishes are made 100% of organic ingredients. The organic range is advertised actively through labelling with the organic logo as well as with posters inside the hotel lifts referring to the organic range.

Preparation for the first inspection

After a first consultation with the local organic advisor the hotel management obtained three offers from different organic inspection bodies. After selection of one inspection body the responsible kitchen and service staff was trained in-house. Necessary measures, e.g. inspection of incoming goods, separate storage areas and records were successfully and quickly integrated into the in-house quality management system. The measures were realised pragmatically and without any further problems. Organic raw ingredients, for example, are always stored in separate yellow containers.

Inspection and certification

Future inspections are carried out at least once a year unannounced. If the organic range is expanded in between inspections the inspection body will be informed in writing in advance.

6.3 Event Catering

Profile

The event company 'The Art of Enjoying Beer' organises a big cultural event several times a year. The participating 40-50 gastronomic establishments serve about 20.000 meals per day during the event that lasts several weeks. The food on offer can be as diverse as roasted almonds, doner kebab and Asian wok dishes. All participating restaurant operators sign a contract in which they declare to purchase certain products in organic quality only.

Organic range, claim and purchase

For example beef, pork and lamb as well as local fresh fruits and vegetables are only available in organic quality. The application of organically produced food is not advertised in general like in earlier years but single meal components (e.g. wok vegetables, baked potato) are labelled. Most food is purchased from local natural food wholesalers.

Preparation for the first inspection

The event organizer prepares some formalities like the inspection agreement and business description to reduce costs and effort for single operators. With the help of an organic advisor the event manager has adapted the existing gastronomic concept to the requirements stated in the EU Regulation on Organic Farming. Afterwards a joint training course for the operators was held in which, amongst others, the new concept and the inspection procedure were presented. The labelling of the organic offer is standardized.

Inspection and certification

The first inspection takes place shortly before the beginning of each event. During the event, random inspections are carried out. Correct labelling of incoming goods, separate storage and records of all sold food are especially important.

6.4 Business Restaurants

Profile

The in-house employee restaurant of the 'Knut Merchandising Bank' serves around 2000 meals daily. Different starters, main components, side dishes and desserts are offered in a free-flow-system. The restaurant also has a large salad bar, different beverage offers and a separate cafeteria.

Organic range, claim and purchase

The organic range includes all potatoes, different side dish components and complete organic meals. The side dish components and organic meals are labelled with the organic logo. The potatoes are not labelled specifically. Ingredients are purchased from an organic wholesaler specialized in professional kitchens.

Preparation for the first inspection

The selected organic inspection body first clarified the requirements for a correct realisation in a meeting. Afterwards the food and beverage manager included some process instructions concerning incoming goods, storage, processing and labelling in the existing quality management manual. As complete organic meals were being labelled, it became necessary to purchase ingredients like herbs and spices for these meals in organic quality.

Inspection and certification

The inspection body checked the realisation in a first inspection. After some minor improvements like a clearer labelling of the organic storage area the certificate was issued. The company is subject to unannounced inspections at least once a year.

6.5 Hospitals

Profile

The public hospital 'St. Brezel' serves ca. 700-800 lunch meals daily. They offer whole food, light whole food, different dietary meals and additionally one special meal produced entirely with organic ingredients.

Organic range, claim and purchase

Most of the food used is produced organically. The organic products are purchased from local organic wholesalers and farmers. Only meals and components produced completely with organic ingredients are labelled organic. Food that contains organic and conventional ingredients is not labelled specifically.

Preparation for the first inspection

In a briefing the requirements of the EU Regulation on Organic Farming concerning incoming goods inspection, separation during storage and preparation times, correct labelling and records were explained to the kitchen manager. First the general claim 'We mostly use organically produced products' was abandoned and since then only dishes made completely with organic ingredients are labelled organic. Separate storage areas for organic products were established and labelled accordingly. Finally, an extra folder for notes of delivery of organic products was created. Realisation of the EU Regulation on Organic Farming means that the hospital doesn't purchase less organic products but that it can label a lot less products as organic than it used to.

Inspection and certification

The hospital is inspected unannounced at least once a year.

6.6 Campus Restaurants

Profile

The student union 'DaDaDaAha' serves a total of around 5.000 lunches in four different locations. Each location comprises a canteen and a cafeteria. Offering organically produced food is part of the union's philosophy and is carried jointly by the management, the head of kitchen and the purchasing manager.

Organic range, claim and purchase

The student union's organic concept is to purchase single raw ingredients (e.g. eggs, fruits, vegetables, dairy products) depending on the season and local supply completely in organic quality but not to offer complete organic dishes. The organic ingredients add up to about 15% overall and can be found in all menu lines. Next to the food service area a sign informs about the organic application and lists all those products that are purchased solely in organic quality. Suppliers are local organic farmers as well as organic producers and organic retailers.

Preparation for the first inspection

The student union asked for written offers from three different organic inspection bodies. After selection of one inspection body the general labelling 'We mostly use organically

produced vegetables and fruit' was removed from the menus. Afterwards, the basic organisational conditions of the Regulation (e.g. collection of notes of delivery, separation in storage and production, correct labelling) were realised, the employees trained and a centralised standard for an accurate label in all four locations was defined. It was, for example, necessary to improve the inspection of incoming goods as not all delivered vegetable and salad crates were labelled properly.

Inspection and certification

As purchase is managed centrally all four locations are inspected unannounced at least once a year.

6.7 Restaurant Chains

Profile

The department store 'Alpensong' serves ca. 15.000 meals daily in its bistros in 70 locations throughout Germany. The food range is standardised for all locations. The food is centrally produced, delivered cooled to the different locations where it is regenerated and served. The 70 locations are not independent companies but only branches .

Organic range, claim and purchase

Every day two organic meals are offered. Like all other meals they are produced centrally and then regenerated on site in the different locations. The organic meals are labelled with the organic logo.

Preparation for the first inspection

Apart from an employees' training and general measures for realisation of the EU Regulation on Organic Farming no special measures were necessary thanks to the central purchase management and the existing quality management system.

Inspection and certification

The store is spot-checked unannounced once a year.

6.8 Catering companies

Profile

The catering company 'Sauerkraut Mania' and several daughter companies all over Germany cater for more than 100 business restaurants and hospitals. Purchasing and suppliers are managed centrally but daily orders are placed by the individual businesses.

Organic range, claim and purchase

Organic products are used only in some locations. Depending on the location the organic products are purchased from local organic farmers, processors or retailers. The organic range and labelling differs in the various locations. Organic components and sometimes only single raw ingredients are labelled.

Preparation for the first inspection

Together with the kitchen and company managers of those locations with an organic offer the head office wrote an organic concept. The concept supports the business' existing quality management system and includes measures for organic purchase, incoming goods, separation in storage and production, employees' training and labelling of the organic range. For an accurate realisation of the described measures the employees of the respective locations were trained in addition.

Inspection and certification

All locations with an organic offer are inspected once a year unannounced.

Glossary

EU Regulation on Organic Farming (*Regulation (EEC) No. 2092/91 on organic production of agricultural products and indications referring thereto on agricultural products and foodstuffs*)

EG-Öko-Verordnung (EG Öko-VO) *Verordnung (EWG) Nr. 2092/91 über den Ökologischen Landbau und die entsprechende Kennzeichnung der landwirtschaftlichen Erzeugnisse und Lebensmittel*

Organic Food Labelling Act (*Act relating to the introduction and application of a label for goods produced in organic farming*)

Öko-Kennzeichengesetz (ÖkoKennzG) *Gesetz zur Einführung und Verwendung eines Kennzeichens für Erzeugnisse des ökologischen Landbaus*

Organic Food Labelling Regulation (*Regulation concerning design and application of the organic label*)

Öko-Kennzeichenverordnung (ÖkoKennzV) *Verordnung zur Gestaltung und Verwendung des Öko-Kennzeichens*

Organic Farming Act (*Act about the execution of EU legal instruments concerning organic farming*)

Öko-Landbaugesetz (ÖLG) *Gesetz zur Durchführung der Rechtsakte der Europäischen Gemeinschaft auf dem Gebiet des Ökologischen Landbaus*

Federal Agency for Agriculture and Food

Bundesanstalt für Landwirtschaft und Ernährung (BLE)

Federal Ministry for Food, Agriculture and Consumer Protection

Bundesministerium für Ernährung, Landwirtschaft und Verbraucherschutz (BMELV),

Bundesministerium für Verbraucherschutz, Ernährung und Landwirtschaft (BMVEL)

Federal Organic Farming Scheme

Bundesprogramm Ökologischer Landbau (BÖL)

Conference of Organic Inspection Bodies

Konferenz der Kontrollstellen e.V. (KdK)

Association of German Inspection Bodies

Arbeitsgemeinschaft der Kontrollstellen Deutschlands (AGK)