

Tentative Translation

**JAS**  
**0004**

JAPANESE AGRICULTURAL  
STANDARD

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**Organic food identification standards for restaurants**

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Ministry of Agriculture, Forestry and Fisheries

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Food and Agricultural Materials Inspection Center, Incorporated Administrative Agency

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## **Foreword**

This Japanese Agricultural Standard has been established by the Minister of Agriculture, Forestry and Fisheries through deliberations at the Council for the Japanese Agricultural Standards as the result of proposal for establishment of Japanese Agricultural Standard submitted by Leafearth Company with the original bill being attached, based on Article 4, paragraph 1 of the Act on Japanese Agricultural Standards.

Attention is drawn to the possibility that some parts of this Standard may conflict with patent rights, applications for a patent after opening to the public, utility model rights, or applications for a utility model registration after opening to the public. The Minister of Agriculture, Forestry and Fisheries and the Council for the Japanese Agricultural Standards are not responsible for identifying any of such patent rights, applications for a patent after opening to the public, utility model rights, or applications for a utility model registration after opening to the public.

## Organic food identification standards for restaurants

### 1 Scope

This document specifies principles and requirements for the following business operators:

- a) business operators who provide foods and drinks cooked with organic ingredients upon request from customers; and
- b) business operators who provide foods and drinks cooked in advance with organic ingredients upon request from customers.

NOTE 1 Business operators include, but are not limited to, restaurants, takeout food and drink service providers, and food and drink delivery service providers.

NOTE 2 Cooking includes opening packages of organic ingredients.

### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. The latest edition of the referenced document applies.

Japanese Agricultural Standard for Organic Products of Plant Origin (Public Notice of the Ministry of Agriculture, Forestry and Fisheries No. 59 of January 20, 2000)

Japanese Agricultural Standard for Organic Livestock Products (Public Notice of the Ministry of Agriculture, Forestry and Fisheries No. 1608 of October 27, 2005)

Japanese Agricultural Standard for Organic Processed Foods (Public Notice of the Ministry of Finance and the Ministry of Agriculture, Forestry and Fisheries No. 18 of September 1, 2022)

### 3 Terms and definitions

For the purposes of this document, the terms and definitions given in the Japanese Agricultural Standard for Organic Products of Plant Origin, the Japanese Agricultural Standard for Organic Livestock Products, and the Japanese Agricultural Standard for Organic Processed Foods, and the following apply.

#### 3.1

##### **equivalent country**

country specified in Article 30 of the Regulation for Enforcement of the Act on Japanese Agricultural Standards (Order of the Ministry of Finance and the Ministry of Agriculture and Forestry No. 3 of 2022)

#### 3.2

##### **organic ingredient**

food or drink that falls under any of the following:

- a) organic products of plant origin with their grade label affixed on the product themselves or on their container, package or invoice; provided, however, that this does not apply to organic products of plant origin that have been produced by the person using them as organic ingredients

and that have been graded according to the provisions of Article 10 or Article 30 of the Act on Japanese Agricultural Standards (Act No. 175 of 1950);

- b) organic processed foods of plant origin with their grade label affixed on the food themselves or on their container, package or invoice; provided, however, that this does not apply to organic processed foods of plant origin that have been produced by the person using them as organic ingredients and that have been graded according to the provisions of Article 10 or Article 30 of the Act on Japanese Agricultural Standards;
- c) organic processed foods of livestock origin;
- d) organic processed foods of plant and livestock origin;
- e) organic livestock products;
- f) organic alcoholic beverages of plant and livestock origin;
- g) plant products and processed foods of plant origin, produced in an equivalent country (3.1) and certified to the standard for organic food of the country;
- h) livestock products, processed foods of livestock origin and processed foods of plant and livestock origin, certified to the standard for organic food of an equivalent country (3.1);
- i) livestock products certified to a standard based on the organic food standards specified by the International Federation of Organic Agriculture Movements [excluding national standards of equivalent countries (3.1) and other countries; hereinafter referred to as the “private standards”];
- j) marine products and alcoholic beverages certified to national standards or private standards for organic food.

### **3.3**

#### **organic dish**

food or drink partly or wholly cooked with the use of organic ingredients (3.2)

### **3.4**

#### **person responsible for operation**

person who is responsible for management of operations based on this document

### **3.5**

#### **person responsible for cooking**

person who is responsible for composition plans and management of cooking based on this document

### **3.6**

#### **person responsible for customer service**

person who is responsible for the management of information provision to customers based on this document

## **4 Principles**

The principles described in this clause provide the basis for the subsequent requirements, and are not requirements. These principles should be applied as guidance for the decisions that may need to be made.

- a) Procurement and use of ingredients and products with consideration for maintenance and improvement of the natural cyclical function;

NOTE Ingredients and products with consideration for maintenance and improvement of the natural cyclical function include organic ingredients, ingredients certified by a third party to standards with consideration for the reduction of the environmental load, ingredients produced in the neighborhood and non-genetically modified foods, and, containers, clothing and other

equipment with consideration for the reduction of the environmental load.

- b) Cooking that does not damage the characteristics of the organic ingredients;
- c) Proper information provision to general consumers;
- d) Consideration for people and the environment in operation.

## **5 Operational control**

### **5.1 Policy establishment**

Person responsible for operations shall communicate policies set up on the following matters internally and externally at the organization. The policies shall be reviewed as necessary.

- a) Procurement of organic ingredients
- b) Provision of organic dishes

NOTE Policies should be established to increase suppliers of organic ingredients, increase the amount of organic ingredients procured, increase the number of organic dishes provided, and increase the composition percentage of organic ingredient of organic dishes.

### **5.2 Objectives and planning to achieve them**

Person responsible for operations shall decide objectives based on the policies set up in 5.1, and establish, implement and maintain plans based on the objectives.

NOTE 1 Objectives should include numerical targets and time frames for achievement.

NOTE 2 When planning how to achieve the objectives, a deadline should be set within the time frame for achieving the objectives.

### **5.3 Personnel**

#### **5.3.1 Competence**

Person responsible for operations shall have knowledge of organic ingredients and matters required by this document.

#### **5.3.2 Training**

Person responsible for operations shall provide personnel involved in the provision of organic dishes with training. The training shall include the following matters:

- a) principles (see Cause 4);
- b) reception and storage of organic ingredients (see 6.2);
- c) composition plans of organic dishes (see 6.3);
- d) cooking (see 6.4);
- e) sanitation management (see 6.5);
- f) information provision (see 6.6).

## **6 Requirements related to service provision**

### **6.1 Number of organic dishes**

At least five organic dishes in which the composition percentage of organic ingredients calculated in 6.3.3 is 80 % or more shall be able to be provided; provided, however, that this does not apply to cases where provision of organic dishes is temporarily difficult. In that case, customers shall be provided

with that information.

## **6.2 Reception and storage of organic ingredients**

When person responsible for cooking receives organic ingredients, the person shall obtain the grounds for such ingredients being organic, and manage them to prevent from being mixed with other ingredients.

## **6.3 Development and approval of composition plans of organic dishes**

**6.3.1** The following matters shall be taken into account when developing composition plans of organic dishes:

- a) state of procurement and stock of organic ingredients;
- b) conformity to 6.1 and 6.6.2.

**6.3.2** Person responsible for cooking shall approve composition plans of dishes with organic ingredients.

**6.3.3** The composition percentage of organic ingredients shall be calculated as follows:

$$\text{Composition percentage of organic ingredients (\%)} = \frac{W_1}{W_1 + W_2} \times 100$$

where

$W_1$  Weight of organic ingredients

$W_2$  Weight of ingredients other than  $W_1$  (excluding salt and water)

## **6.4 Cooking**

Person responsible for cooking shall ensure that organic dishes are cooked based on their composition plans.

## **6.5 Sanitation management**

Person responsible for cooking shall make efforts for pest control by physical methods or by methods utilizing the functions of living organisms. When the use of a chemical agent is unavoidable, it shall be used so as not to contaminate organic ingredients and organic dishes.

## **6.6 Information provision**

### **6.6.1 General**

Person responsible for customer service shall ensure that procedures to properly provide customers with information that includes the following are established and implemented:

- a) matters specified in 6.1, 6.3, and 6.6.2;
- b) information of organic ingredients used in organic dishes and their grounds.

### **6.6.2 Declaration of organic dishes**

#### **6.6.2.1 General**

Organic dishes shall be declared to allow customers to differentiate organic dishes from other dishes. When the composition percentages of organic ingredients in organic dishes are declared, values that do not exceed the composition percentage of organic ingredients calculated in 6.3.3 shall be declared.

**NOTE** Declaration of organic dishes includes, but is not limited to, menu and flyers using paper or electronic media.



### 6.6.2.2 Declaration with symbols

Composition percentage of organic ingredients in organic dishes may be declared with the use of symbols. In that case, symbols shall satisfy the following:

- a) use of the number of symbols according to the classification in Table 1 that corresponds to the composition percentage of organic ingredients calculated in 6.3.3;
- b) unification of size, shape and color;
- c) declaration of composition percentage of organic ingredients shown by the number of symbols.

**Table 1 — Number of symbols according to classification of composition percentage of organic ingredients**

Classification	Number of symbols
95 % or more	4
80 % to less than 95 %	3
50 % to less than 80 %	2
Less than 50 %	1

### 6.6.3 Attention

#### 6.6.3.1 Provision of organic dishes

Declaration that causes general consumers to misidentify all provided dishes as organic dishes shall not be used in advertisements, except for in cases where all provided dishes are organic dishes.

NOTE 1 Advertisements include, but are not limited to, sign boards, menus and flyers using paper or electronic media.

NOTE 2 Declaration that causes general consumers to misidentify all dishes as organic dishes includes, but is not limited to, simple declaration of “organic restaurant” and “organic cafe.”

#### 6.6.3.2 Composition percentage of organic ingredients

Declaration that causes general consumers to misidentify all ingredients in a dish as organic ingredients shall not be used in advertisements, except for in cases where all ingredients used in an organic dish are organic ingredients.

NOTE Declaration that causes general consumers to misidentify all ingredients in a dish as organic ingredients includes, but is not limited to, simple declaration of “organic juice” and “organic salad.”