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**CERTIFICATION AND ACCREDITATION INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

RB/T 153-2016

**Organic dining evaluation requirements
(English Translation)**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard is proposed and managed by the National Certification and Accreditation Administration.

This standard was drafted. Nanjing Guohuan Organic Product Certification Center, National Certification and Accreditation Administration Committee certification and accreditation technology research Institute, China Cuisine Association, Zhenggu (Beijing) Agricultural Development Co., Ltd., Yantai Xinhe Enterprise Food Co., Ltd., Shanghai Dolly Agricultural Development Co., Ltd.

Company, Food Whole Food Beauty (Shanghai) Agricultural Technology Co., Ltd.

Introduction

In addition to directly purchasing certified organic products, the channels for consuming organic products include the use of organic raw materials in catering enterprises.

Make organic dishes and drinks, and enjoy the organic dining theme of the restaurant company.

Organic catering services, like the production of organic products, follow the organic principles of health, ecology, fairness and care, and purchase organic recognition as much as possible.

The original ingredients of the card, using fresh local ingredients, adopt healthy cooking methods that maintain the nutrients of the food as much as possible, and independently process and dispose of organic Raw materials and organic dishes, and maintain traceability of procurement, processing and sales activities to maintain the integrity of organic catering services.

In addition to providing consumers with organic raw materials, catering services also

require raw materials, tableware, cooking methods, packaging, storage, A series of methods and measures that distinguish it from conventional catering in terms of disposal, cleaning, disinfection, pest control, labeling and management systems.

Meet the requirements of organic catering services.

Organic catering service is an extension of the organic industry chain. The technical requirements of organic catering services can provide technical and management support for organic catering enterprises.

On the basis of open and unified standards, we guarantee integrity services and maintain brand reputation.

Organic Catering Evaluation Requirements

1 Scope

This standard specifies the dishes and raw materials in the organic catering service, catering management requirements and organic catering level.

This standard applies to catering service providers that offer organic catering, including restaurants, hotel restaurants, snack bars, fast food restaurants, and drinks.

Shops, dessert stations, unit canteens, group dining delivery units and central kitchens.

2 Normative references

The following documents are indispensable for the application of this standard. For dated references, only dated versions apply to this article.

Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB 5749 Sanitary Standard for Drinking Water GB/T 19630 (all parts) Organic products Catering service food safety operation specification (National Food and Drug Administration [2011] No. 395)

3 Terms and definitions

The following terms and definitions apply to this document.

Organic product Products manufactured, processed and sold in accordance with GB/T 19630 for human consumption and animal consumption.

Catering service Provide food and consumer service activities to consumers through instant manufacturing, commercial sales, and service labor.

Organic dining organiccatering According to the requirements of this standard, consumers

are provided with catering services for food or beverages made or cooked with organic products.

Group meal delivery unit groupmeal distributor According to the collective service object ordering requirements, the food processing service provider who concentrates on processing and distributing food but does not provide dining places.

Central kitchen Established by the restaurant chain, with independent sites and facilities, centralized processing of finished or semi-finished food products, and direct A catering service provider that delivers to a catering service unit.

Dish

Catering service providers specify the variety of ingredients,, seasonings and dosages, and cooking methods through recipes/menus.

Organic dish at least 95% of the ingredients are made with organic raw materials, and at least 95% of the raw materials are certified by GB/T 19630 and use organic Chinese.