SOIL ASSOCIATION ORGANIC STANDARDS
APRIL 2005

We do not yet have Soil Association permission to upload complete chapter texts, so this four-page attachment contains just a list of the subsection titles, and the texts of Subsections 40.1 and 43.1.

40.0

Standards you must read with this chapter

1. The principles of organic production and processing
2. The certification process
41. Manufacturing

Processes in the chain between farm and consumer

40.1 Who these standards apply to
40.2 Principles of organic food processing
40.3 Do you need to be certified?
40.4 Equivalence
40.5 Importing
40.6 Record keeping
40.7 Genetic engineering
40.8 Composition
40.9 Approving products
40.10 Labelling

40.1 Who these standards apply to

40.1.1

These standards apply after organic foods leave the farm. They apply, for example, to:

• food manufacturers and food importers
• on-farm processors and packers
• packers and wholesalers
• retailers who process, pack or label their food, and
• caterers and restaurants.
Manufacturing

41.0 Standards you must read with this chapter:
Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer

41.1 General requirements
41.2 Processing
41.3 Plant and equipment
41.4 Incoming goods
41.5 Storage and warehousing
41.6 Packaging
41.7 Transport
41.8 Cleaning and hygiene
41.9 Pest control

42.0 Standards you must read with this chapter:
Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

Abattoirs and slaughtering

42.1 General requirements
42.2 Record keeping
42.3 Training
42.4 Quality management system
42.5 Animal welfare
42.6 Unloading
42.7 Lairage
42.8 Stunning, killing and slaughtering
42.9 Stunning and killing methods
42.10 Processing
42.11 Producers delivering organic livestock
43.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

Catering

43.1 Types of certification

43.1.1

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

If you are serving pre-packaged food and drinks direct to the customer, you do not need to apply for certification.

43.1.2

We offer three types of certification:

- organic restaurant – where your whole menu is organic
- organic dish – multi-ingredient dishes, for example ‘organic lasagne’, where the dish complies with the composition requirements in section 40.8
- organic menu item – where you serve organic menu items alongside non-organic components, for example ‘organic steak served alongside non-organic vegetables’.

Organic restaurant

43.1.3

To be eligible for certification as an organic restaurant your whole menu and your operation must meet all relevant sections of these standards.

43.1.4

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

Note – please refer to section 2.2 for use of our symbol.

Menu items and dishes

43.1.5

To be eligible for organic certification, the menu items or dishes must meet all relevant sections of these standards.
43.1.6

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.

43.1.7

You may use the Soil Association 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.

Note – please refer to section 2.2 for use of our symbol.