

Extract from the Regulation for Restaurants

The present regulation governs the specific requirements and characteristics of the defined products and services (hereafter referred to as "goods") and ensures that only goods which meet the specific requirements of this regulation are awarded the Swiss Allergy Label or the Service Allergie Suisse Recommendation.

Specific requirements

The provision of services in the restaurant trade includes a duty of full disclosure of information about the composition of foods supplied, offerings of menus for allergy sufferers and smoke-free premises as well as avoidance of plants and domestic animals with allergenic potency, a quality management system with regard to risk identification, monitoring and training. The following requirements are binding for a service in the restaurant trade awarded the Swiss Allergy Label:

- **Duty of disclosure of food composition:** The personnel must be capable of providing information about the precise composition of food at any time both verbally and in written form.
- **Menus for allergy sufferers:** The business must be able to offer at least one menu for allergy sufferers (including a breakfast option), with a declared specification, which fulfils the requirements for certification.
- **Smoke-free premises:** Smoke-free zones in rooms or separate smokers' areas do not offer allergy sufferers sufficient safety. Therefore the requirement for totally smoke-free premises is mandatory. Smokers' rooms must be separately allocated and must be identified entirely separately from smoke-free premises.
- **Avoidance of plants with allergenic potency throughout the business:** The following allergis-ing plants must not be present throughout the business: Ficus benjamina, Philodendron bipennifolium and Yucca aloifolia.
- **Quality management system:** An in-house quality management system (e.g. ISO 9001 or HACCP system) is a prerequisite for certification, which covers at least the following requirements:
 - a) **Risk identification:** All allergen-related risks (e.g. raw material specification, contamination in the production process incl. release/distribution) in respect of the finished product must be identified and documented. A risk assessment must be carried out in order to evaluate every identified allergen-related risk to finished product safety in terms of whether its elimination or reduction with current precautions and procedures is adequate to an acceptable extent. Appropriate training must be arranged and documented.
 - b) **Monitoring:** For every identified critical point, a monitoring plan must be drawn up which provides for appropriate measures in the event of non-compliance with the requirements. Measures that are based on subjective data which, for example, are obtained by visual inspection of the product, process or the handling, etc., must be backed up by operating procedures or specifications and/or training measures.
 - c) **Basic and further training:** The in-house quality management system also involves basic and further training of employees in the field of allergen management and in emergency situations with allergy sufferers. The personnel must receive instruction regarding the most important food allergens as part of their basic and further training. Employees must be able to prove at least one training day per year. The purpose of the training is to raise awareness and clarify the subject of allergies for employees. In addition, special training courses on the subject of food allergens are required for kitchen staff.