

Criteria for the certification of restaurants and catering establishments

Catering establishments are for example:

- Bar
- Coffee / tea room
- Buvette
- Food stand
- Takeaway
- Bed and Breakfast
- Hostel
- Restaurant
- Hotel restaurant
- Restaurant/canteen in schools, universities and companies
- Restaurant in care and retirement homes
- Restaurant in hospitals, health clinics and rehabilitation centres

The following is checked:

- The business maintains a quality and allergen management.
- At least one person has completed a course on food allergies and intolerances and internally trained the rest of the staff.
- The business can provide information on ingredients that can cause allergies and intolerances in the food and drinks offered.
- Menus are offered which are optimised for at least one allergy or intolerance.
- The dining rooms are non-smoking.
- Plants with allergy potential in the interior are omitted.

Restaurants with the Allergy Seal of Quality have:

- a verified allergen management
- menus especially for people with allergies and/or intolerances

The Allergy Seal of Quality is by no means a general safety certificate. The restaurant owner or manager determines which special menus they wish to offer and have them checked by Service Allergie Suisse SA. Those affected find this information on the restaurant's menu.