

## **Transitional Permissions**

We want to work with caterers large and small, helping them to serve ethical and environmentally sustainable food, championing local food producers and making healthy eating easy. A key way in which the scheme operates is to start where people are, working with caterers and suppliers to increase demand and supply of suitable ingredients.

With this in mind, there are occasions when we may need to accept ingredients that we would not normally allow. We only consider doing this in exceptional circumstances on a temporary basis where we feel the objectives of the scheme would be better met by this course of action.

### **How transitional permissions are decided**

All transitional permissions are overseen by the Food for Life Served Here Steering Group and published on our website. The Certification Committee is responsible for granting individual transitional permissions, but only those approved by the Steering Group.

The Certification Committee meets regularly and consists of Food for Life staff, with a Standards representative from the Soil Association. Decisions are made with information about the licensee/Award holder anonymised and are minuted. An account of the decision is given to the licensee/Award holder.

Below we outline the transitional permissions available for the Food for Life Served Here Award, and:

- List the standard against which we may grant a transitional permission
- Explain the rationale of the Certification Committee for granting the permission
- Explain how you can apply for a transitional permission and what you must demonstrate
- Explain any extra conditions of the transitional permission.

Please contact your Awards Officer if you need more information about Food for Life Served Here Transitional Permissions.

The caterer must show that they are working towards compliance.

## **Transitional Permissions**

### **Transitional Permission 1: Corned beef made from non-farm assured meat**

Standard 1.2. All meat is from farms which satisfy UK welfare standards

All meat and meat within products on the menu must be accredited by one of the following welfare schemes:

- Assured Food Standards (Red Tractor Assurance)
- Farm Assured Welsh Livestock (FAWL)
- Quality Meat Scotland (QMS)
- Farm Quality Assurance Scheme (FGAS) Northern Ireland
- EBLEX Quality Standard Mark (English Beef and Lamb Executive)
- Organic
- Freedom Food

### **Rationale**

Corned beef is a popular ingredient in care homes where the Food for Life Served Here Award is making rapid progress and improving the standard of the food on offer. The Food for Life Served Here Steering Group recognised that adequate nutrition is a key issue for elderly people and an important element of this is ensuring the food on offer is appealing. However, corned beef made from farm assured meat is not readily available in the catering industry in the volumes required.

In recognition of these factors corned beef made from non-farm assured meat can be permitted on Food for Life Served Here care home and hospital patient menus only on a temporary basis until corned beef made from farm assured meat can be sourced.

### **How you can apply for a Transitional Permission**

Transitional Permissions to use corned beef made from non-farm assured meat are given on a case-by-case basis by contacting a Certification Officer who will refer the issue to the Food for Life Served Here Certification Committee.

Conditions of the transitional permission:

1. The caterer must demonstrate that they cannot source corned beef made from farm assured meat
2. If permission is given it must be made clear on the menu that this product is made from non- farm assured meat
3. The permission ends on 31<sup>st</sup> December 2022
4. The caterer must show that they are working towards compliance
5. This transitional permission is applicable in care home and hospital settings only.
6. Dishes containing tinned meat products are not freshly prepared and so fall into the 25% non-freshly prepared allowance.

## **Transitional permission 2: Free range pork & poultry at gold**

### **Standard 2.1.2**

Some caterers find it a challenge to meet this standard when farm assured free range poultry is not widely available. This particularly affects menus where pork is not served and there are cultural or religious considerations to be met in relation to poultry slaughter. For example, we know that free range farm assured Halal chicken is not widely available.

If organic pig or poultry meat is used, this contributes to meeting both the organic & free range requirements for the gold award. Please see the silver and gold Standard 2.1.2 for sourcing environmentally friendly and ethical food.

### **Rationale**

The lack of availability of free range farm assured chicken is recognised. Caterers who are unable to achieve gold because they cannot source free range farm assured chicken and do not serve pork, can apply for permission to make up the 5% free range ingredient spend with organic livestock products, because these also come from higher welfare farming systems. The 5% spend on organic livestock products must be in addition to the required 15% spend at gold on organic products.

Under the existing Transitional Permission, a shortfall in spend on free range pig & poultry meat can be replaced by the equivalent spend on organic livestock products. For example, if 3% of your spend is on organic chicken products, but you serve other chicken products which are farm assured but not free range, you would need to spend an additional 2% on organic livestock products to achieve gold.

Given the current supply situation described above, we're looking to include additional options to ensure chicken served on gold menus, comes from systems which offer higher welfare as well as farm assurance. This may include poultry meat produced from slow-growing breeds, reared indoors

### **How you can apply for a transitional permission**

Transitional permissions to make up the 5% free range pig & poultry meat spend with organic livestock products, are given on a case-by-case basis by contacting the Food for Life Served Here Awards team on [catering@foodforlife.co.uk](mailto:catering@foodforlife.co.uk) who will refer your case to the FFLSH Certification Committee.

Conditions of the Transitional permission:

The caterer must demonstrate that:

- They cannot source free range farm assured chicken appropriate for their customers (e.g. Halal)
- They do not serve any pork
- They are working towards compliance
- The permission ends on 31<sup>st</sup> December 2021.

### **Transitional Permission 3: To be assessed against the 2017 Food for Life Served Here silver and gold standards**

#### **Rationale**

In April 2018 the revised Food for Life Served Here Making Healthy Eating Easy standards were published. Until February 2019, caterers could opt to be assessed against the 2017 standards during a period of implementation.

The Food for Life Served Here Steering Group recognises that some award holders require a longer implementation period to make changes to their operation that cannot be made in a shorter time frame.

#### **How to apply for a transitional permission**

Transitional Permissions to be assessed against the 2017 silver and gold standards are available to current Food for Life Served Here licences that hold a silver or gold award which was first achieved before April 2018.

The permission is not available to applicants for a silver/ gold award or bronze award holders upgrading to silver or gold.

The caterer must confirm that they are aware that the transitional permission will expire on 31/8/2020 and that they must be able to demonstrate compliance with the current Food for Life Served Here standards after that date. Caterers wishing to apply for this permission should contact their Awards Officer.

ENDS