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## SCHOOL CATERING CHARTER

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### Bouches-du-Rhône Departmental Council



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13004 Marseille

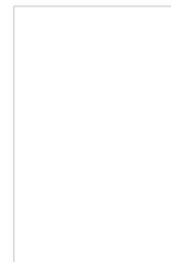
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## CONTEXT

### GENESIS OF THE PROJECT

In 2017, the Bouches-du-Rhône Department launched the Charlemagne 2017-2027 plan to provide the 136 public middle schools and 51 private middle schools with the resources essential to student success. This plan promotes healthy, quality food, embodied by the La Provence dans Mon Assiette scheme, the linchpin of which is the school catering charter.

Indeed, the regulations are evolving with the promulgation of the Egalim law in October 2018. One of the most emblematic and ambitious articles concerns the upgrading of supplies with a target of at least 50% sustainable and quality products, including at least 20% organic products, by January 1, 2022. Provisions also aim to combat food waste, offer vegetarian menus and ban plastic.

In order to support schools in meeting regulatory requirements, the community has set up a school catering charter which has been proposed to public colleges in the department. In a second phase, a charter for private colleges has been developed.

This charter, which enables the promotion of establishments, is a tool that colleges appropriate and which allows them to engage in a process of continuous improvement of their activity. It is composed of 4 chapters, 8 commitments and 11 to 14 criteria.

It was labeled in 2020 at the World Conservation Congress.

### REGULATORY DEVELOPMENTS

#### HYGIENE PACKAGE AND PLAN OF HEALTH CONTROL

- EC Regulation No. 178/2002 establishing the general principles and requirements of food law, establishing the European Food Safety Authority, and laying down procedures in matters of food safety. This is the key text of the Hygiene Package: Food Law, food legislation.

- EC Regulation No. 852/2004 on general hygiene rules for all foodstuffs (including retail trade); this text relates to food hygiene and is applicable to all food business operators: whether they are at the primary production, processing or distribution stage; and regardless of the production chains. It requires, among other things, the implementation of procedures based on HACCP principles as part of a health control plan (except for primary production);
- EC Regulation No. 853/2004 on specific hygiene rules for foodstuffs of animal origin (excluding retail trade unless otherwise provided): it lays down specific hygiene rules applicable to foodstuffs of animal origin and is applicable to all food business operators handling or processing animal foodstuffs or foodstuffs of animal origin. It specifies the requirement [for health approval](#) and provides technical specifications by sector in its Annex III ; Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs;
- \_\_\_\_\_
- Commission Implementing Regulation (EU) No 931/2011 of 19 September 2011 on traceability requirements.

## French texts

- [Order of December 18, 2009](#) relating to the health rules applicable to products of animal origin and foodstuffs containing them;
- Ministerial decree of 21 December 2009 relating to health regulations applicable to trade and retail activities, storage and transport of products of animal origin and foodstuffs containing them, regulating hygiene conditions in social restaurants;
- Decree No. 2002-1465 of December 17, 2002 relating to the labeling of beef in catering establishments;
- Order of June 8, 2006, amended, relating to the approval of establishments placing on the market products of animal origin or foodstuffs containing products of animal origin;
- Guide to help manage foodborne alerts - revised version of 02/07/2009;
- Service note DGAL/SDSSA/N2006-8138 relating to the inspection of the HACCP plan as part of the official control of the health control plan of an establishment in the food sector, excluding primary production;
- Service note DGALISDSSA/N2011-8117 on the application of the decree of December 21, 2009 relating to the health rules applicable to retail trade, storage and transport activities of products of animal origin and foodstuffs containing them;

## NUTRITION

Order of September 30, 2011 relating to the nutritional quality of meals served in school catering \_\_\_\_\_  
\_\_\_\_\_ ( Nutrition recommendation from the study group on collective catering and nutrition markets (GEM-RCN) of July 2015 and the recommendations of the GRCN of 2019)

## ALLERGIES

European Regulation EU No. 1169/2011 known as "INCO"  
Implementing Decree No. 2015-447 relating to consumer information which has applied since July 1 , 2015 \_\_\_\_\_

## BIOWASTE

- Biowaste: article R541-8 of the environmental code
- Sorting at source: article D543-279 of the environmental code
- Decree No. 2016-288 of 03/10/2016 containing various provisions for adaptation and simplification in the field of waste prevention and management
- LAW No. 2016-138 of February 11, 2016 relating to the fight against food waste
- Order No. 2019-1069 of October 21, 2019 relating to the fight against waste eating
- Law of February 10, 2020 relating to the circular economy and the fight against waste eating
- The law n° 1041 of October 30, 2018 and his implementing decree of April 23, 2019 objectives of accessing healthy, safe and sustainable food for all. To achieve this, a upgrading of raw materials is recommended for establishments of the school meals by January 1, 2022 (art.24).

## OBJECTIVES AND RESULTS

### General objectives

#### The chapters of the school catering charter

##### Chapter 1: Promoting local, quality cuisine

- Short circuits,
- Organic products and SIQO,
- Agrilocal

##### Chapter 2: Promoting healthy eating and enjoyable cooking

- Health security,
- Nutrition,
- Taste education

##### Chapter 3: Serving meals in good reception conditions

- Duration of the meal,
- Noise

##### Chapter 4: Adopting sustainable and responsible cooking

- Fight against food waste,
- Waste management

### Quantitative results

Transition from June 2019 to December 2020 from 5 members to 119 public colleges signing the charter.

### Qualitative results

Development of an evaluation framework.

## IMPLEMENTATION

### Description of the action

#### At the organizational level:

A school catering charter representative has been appointed.

A presentation of the school catering charter and the Egalim law was made by the Education and Colleges Department and the DRAAF PACA to all managers and chefs at the end of June 2019.

Emails, telephone interviews and on-site visits were carried out by the charter representative to convince, raise awareness and support kitchen staff and managers.

#### **At the technical level:**

- Advice and support tailored to each situation were provided to remove any obstacles to adherence to the charter and compliance with the criteria and commitments.

A progress approach has been proposed to establishments that wish to take it.

- Implementation of the evaluation framework: each criterion of the charter is accompanied by a coefficient.

There are 3 levels of the charter:

- Level 1: between 17 and 23 points
- Level 2: between 23 and 30 points
- Level 3: between 30 points and 41 points

#### **At the level of communication around the charter:**

Signing of the school catering charter and presentation of diplomas to 4 colleges in the department

Article on the accents of the "Provence on my Plate" device

### **Human resources**

A referent for the school catering charter

### **Financial means**

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### **Technical means**

mail, telephone interviews, site visits

### **Mobilized partners**

DRAAF PACA (intervention and presentation of the EGalim law)

REGAL'IM network (project promotion),

ARPE (resources),

Aix-Marseille Provence Metropolis, Arles Country

## **VALUATION OF THIS EXPERIENCE**

### **Success factors**

A plus: inclusion of the charter in the establishment project

Charter Labeling at the World Conservation Congress

Management involvement (principal, assistant manager, head chef)

Good understanding between the agents

Staff Completeness

Strong partnership with local producers

Quality of support from establishments

#### **Difficulties encountered**

No involvement of one or more stakeholders

Availability (lack of time)

Staff turnover

Internal and/or organizational and/or technical problems not related to the charter

Multiple requests from establishments

#### **Possible recommendations**

continue the development of the dematerialization of the charter of educational establishments

Free up time within teams

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#### **Keywords**

SUSTAINABLE PROCUREMENT | SUSTAINABLE MATERIAL SOURCING | INFORMATION AND TECHNOLOGY  
COMMUNICATION | PUBLIC ADMINISTRATION | LOCAL AUTHORITIES | ECOLOGICAL LABEL | WASTE  
FOOD | VOLUNTARY AGREEMENT | ENVIRONMENTAL EDUCATION | BIOWASTE

#### **Last update**

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under the responsibility of its author

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