

Tentative Translation

JAS
0026

JAPANESE AGRICULTURAL
STANDARD

**Management of restaurants to serve foods suitable for
vegetarians or vegans**

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Ministry of Agriculture, Forestry and Fisheries

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Food and Agricultural Materials Inspection Center, Incorporated Administrative Agency

Contents	page
1	Scope..... 1
2	Normative references 1
3	Terms and definitions..... 1
4	Criteria for dishes suitable for vegetarians or vegans 2
4.1	General 2
4.2	Dishes suitable for ovo-lacto-vegetarians 2
4.3	Dishes suitable for ovo-vegetarians 2
4.4	Dishes suitable for lacto-vegetarians..... 2
4.5	Dishes suitable for vegans..... 3
5	Criteria for the provision of services related to dishes suitable for vegetarians or vegans..... 3
5.1	General 3
5.2	Number of dishes suitable for vegetarians or vegans 3
5.3	Receiving and storage of primary ingredients..... 4
5.4	Creation and approval of dish composition plans..... 4
5.5	Preparation 5
5.6	Provision of information 5

Foreword

This Japanese Agricultural Standard has been established by the Minister of Agriculture, Forestry and Fisheries through deliberations at the Council for the Japanese Agricultural Standards as the result of the proposal for establishment of Japanese Agricultural Standard submitted by Authorized NPO Japan Vegetarian Society with the original bill being attached, based on the provision of Article 4, paragraph (1) of the Act on Japanese Agricultural Standards.

Attention is drawn to the possibility that some parts of this Standard may conflict with patent rights, published patent application or utility model rights. The Minister of Agriculture, Forestry and Fisheries and the Council for the Japanese Agricultural Standards are not responsible for identifying any of such patent rights, published patent application or utility model rights.

Management of restaurants to serve foods suitable for vegetarians or vegans

1 Scope

This document specifies management of the following types of restaurants, etc. Even though this document does not include any requirements based on human health, environmental conservation, socio-economic considerations (e.g., fair trade, animal welfare), or religious beliefs, business operators that serve dishes related to these areas are not outside the scope of this document.

- a) Business operators that serve food or drinks prepared using foodstuffs suitable for vegetarians (including ovo-lacto-vegetarians, ovo-vegetarians, and lacto-vegetarians; the same applies hereinafter) or vegans (including processed foods suitable for vegetarians or vegans that satisfy JAS 0025; the same applies hereinafter) and additives suitable for vegetarians or vegans in response to orders from customers.
- b) Business operators that serve food or drinks prepared in advance using foodstuffs and additives suitable for vegetarians or vegans in response to orders from customers.

NOTE 1 Business operators include, but are not limited to, restaurants, take-out food and drink service businesses, and food and drink delivery service businesses.

NOTE 2 Preparation includes opening the packaging of foodstuffs suitable for vegetarians or vegans.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. The latest edition of the referenced document applies.

JAS 0025 Processed foods suitable for vegetarians or vegans

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

dish

food or drink prepared using foodstuffs and additives

3.2

primary ingredient

foodstuff or additive used directly by a restaurant, etc.

3.3

secondary ingredient

ingredient or additive used directly by a business operator manufacturing a primary ingredient

3.4

staple food

dish made mainly from sources of carbohydrates such as rice, bread, noodles, and pasta

3.5

main dish

dish made mainly from sources of protein such as meat, fish, eggs, soybeans, and soybean products

3.6

preparation manager

person responsible for management of composition planning and preparation based on this document

3.7

customer service manager

person responsible for managing information provision based on this document

4 Criteria for dishes suitable for vegetarians or vegans

4.1 General

Dishes suitable for vegetarians or vegans shall satisfy the criteria that fall under any of 4.2 to 4.5.

4.2 Dishes suitable for ovo-lacto-vegetarians

The criteria for dishes suitable for ovo-lacto-vegetarians are as follows.

- a) Any primary ingredients or secondary ingredients of animal origin (only animal bone char or chitosan obtained from crustaceans is prohibited as processing aids for processing secondary ingredients) other than those listed below shall not be used. However, foodstuffs, ingredients or additives (hereinafter referred to as "foodstuffs, etc.") in any phase, including, but not limited to, primary ingredients and secondary ingredients, that are easily identified as animal origin from the name or the like of the foodstuffs, etc., shall not be used unless listed below.
 - 1) animal egg or processed food thereof
 - 2) animal milk or processed food thereof
 - 3) honey or honeybee products (e.g., beeswax, propolis)
 - 4) wool fat including lanolin
 - 5) constituents or derivatives of 1) to 4)
- b) Business operators specified in Clause 1 a) and b) shall not conduct any kind of animal test related to dishes suitable for ovo-lacto-vegetarians.

4.3 Dishes suitable for ovo-vegetarians

The criteria for dishes suitable for ovo-vegetarians are as follows.

- a) Any primary ingredients or secondary ingredients of animal origin (only animal bone char or chitosan obtained from crustaceans is prohibited as processing aids for processing secondary ingredients) other than those listed below shall not be used. However, foodstuffs, etc., in any phase, including, but not limited to, primary ingredients and secondary ingredients, that are easily identified as animal origin from the name or the like of the foodstuffs, etc., shall not be used unless listed below.
 - 1) animal egg or processed food thereof
 - 2) honey or honeybee products (e.g., beeswax, propolis)
 - 3) wool fat including lanolin
 - 4) constituents or derivatives of 1) to 3)
- b) Business operators specified in Clause 1 a) and b) shall not conduct any kind of animal test related to dishes suitable for ovo-vegetarians.

4.4 Dishes suitable for lacto-vegetarians

The criteria for dishes suitable for lacto-vegetarians are as follows

- a) Any primary ingredients or secondary ingredients of animal origin (only animal bone char or chitosan obtained from crustaceans is prohibited as processing aids for processing secondary ingredients) other than those listed below shall not be used. However, foodstuffs, etc., in any phase, including, but not limited to, primary ingredients and secondary ingredients, that are easily identified as animal origin from the name or the like of the foodstuffs, etc., shall not be used unless listed below.
 - 1) animal milk or processed food thereof
 - 2) honey or honeybee products (e.g., beeswax, propolis)
 - 3) wool fat including lanolin
 - 4) constituents or derivatives of 1) to 3)
- b) Business operators specified in Clause 1 a) and b) shall not conduct any kind of animal test related to dishes suitable for lacto-vegetarians.

4.5 Dishes suitable for vegans

The criteria for dishes suitable for vegans are as follows.

- a) Any primary ingredients or secondary ingredients of animal origin (only animal bone char or chitosan obtained from crustaceans is prohibited as processing aids for processing secondary ingredients) shall not be used. However, foodstuffs, etc., in any phase, including, but not limited to, primary ingredients and secondary ingredients, that are easily identified as animal origin from the name or the like of the foodstuffs, etc., shall not be used.
- b) Business operators specified in Clause 1 a) and b) shall not conduct any kind of animal test related to dishes suitable for vegans.

5 Criteria for the provision of services related to dishes suitable for vegetarians or vegans

5.1 General

The provision of services related to dishes suitable for vegetarians or vegans shall satisfy the criteria from 5.2 to 5.6.

5.2 Number of dishes suitable for vegetarians or vegans

5.2.1 Restaurants, etc. that serve dishes suitable for ovo-lacto-vegetarians

Restaurants, etc. that serve dishes suitable for ovo-lacto-vegetarians shall be able to serve at least one type of dish suitable for ovo-lacto-vegetarians in the form of a set meal or other meal where a staple food and main dish are served as a set (including noodles, pasta, and similar dishes where a staple food and main dish are not served as a set). However, in the case of restaurants that do not serve staple foods or main dishes, such as those specializing in confectionery, the restaurants are only required to be able to serve at least one type of dish suitable for ovo-lacto-vegetarians even if it does not satisfy this criterion. This does not apply in cases where dishes suitable for ovo-lacto-vegetarians cannot be served temporarily, but, the restaurant, etc., shall provide information to customers to this effect during this period.

5.2.2 Restaurants, etc. that serve dishes suitable for ovo-vegetarians

Restaurants, etc. that serve dishes suitable for ovo-vegetarians shall be able to serve at least one type of dish suitable for ovo-vegetarians in the form of a set meal or other meal where a staple food and main dish are served as a set (including noodles, pasta, and similar dishes where a staple food and main dish are not served as a set). However, in the case of restaurants that do not serve staple foods or main dishes, such as those specializing in confectionery, the restaurants are only required to be able to serve at least one type of dish suitable for ovo-

vegetarians even if it does not satisfy this criterion. This does not apply in cases where dishes suitable for ovo-vegetarians cannot be served temporarily, but, the restaurant, etc., shall provide information to customers to this effect during this period.

5.2.3 Restaurants, etc. that serve dishes suitable for lacto-vegetarians

Restaurants, etc. that serve dishes suitable for lacto-vegetarians shall be able to serve at least one type of dish suitable for lacto-vegetarians in the form of a set meal or other meal where a staple food and main dish are served as a set (including noodles, pasta, and similar dishes where a staple food and main dish are not served as a set). However, in the case of restaurants that do not serve staple foods or main dishes, such as those specializing in confectionery, the restaurants are only required to be able to serve at least one type of dish suitable for lacto-vegetarians even if it does not satisfy this criterion. This does not apply in cases where dishes suitable for lacto-vegetarians cannot be served temporarily, but, the restaurant, etc., shall provide information to customers to this effect during this period.

5.2.4 Restaurants, etc. that serve dishes suitable for vegans

Restaurants, etc. that serve dishes suitable for vegans shall be able to serve at least one type of dish suitable for vegans in the form of a set meal or other meal where a staple food and main dish are served as a set (including noodles, pasta, and similar dishes where a staple food and main dish are not served as a set). However, in the case of restaurants that do not serve staple foods or main dishes, such as those specializing in confectionery, the restaurants are only required to be able to serve at least one type of dish suitable for vegans even if it does not satisfy this criterion. This does not apply in cases where dishes suitable for vegans cannot be served temporarily, but, the restaurant, etc., shall provide information to customers to this effect during this period.

5.3 Receiving and storage of primary ingredients

5.3.1 Receiving and storage of primary ingredients of dishes suitable for ovo-lacto-vegetarians

When receiving procured primary ingredients, preparation managers of restaurants, etc. that serve dishes suitable for ovo-lacto-vegetarians shall obtain proof that the primary ingredients satisfy 4.2 a). These primary ingredients shall be managed separately from foodstuffs and additives that do not satisfy 4.2 a) to ensure they do not get mixed by the preparation managers.

5.3.2 Receiving and storage of primary ingredients of dishes suitable for ovo-vegetarians

When receiving procured primary ingredients, preparation managers of restaurants, etc. that serve dishes suitable for ovo-vegetarians shall obtain proof that the primary ingredients satisfy 4.3 a). These primary ingredients shall be managed separately from foodstuffs and additives that do not satisfy 4.3 a) to ensure they do not get mixed by the preparation managers.

5.3.3 Receiving and storage of primary ingredients of dishes suitable for lacto-vegetarians

When receiving procured primary ingredients, preparation managers of restaurants, etc. that serve dishes suitable for lacto-vegetarians shall obtain proof that the primary ingredients satisfy 4.4 a). These primary ingredients shall be managed separately from foodstuffs and additives that do not satisfy 4.4 a) to ensure they do not get mixed by the preparation managers.

5.3.4 Receiving and storage of primary ingredients of dishes suitable for vegans

When receiving procured primary ingredients, preparation managers of restaurants, etc. that serve dishes suitable for vegans shall obtain proof that the primary ingredients satisfy 4.5 a). These primary ingredients shall be managed separately from foodstuffs and additives that do not satisfy 4.5 a) to ensure they do not get mixed by the preparation managers.

5.4 Creation and approval of dish composition plans

The following matters shall be considered when creating a dish composition plan.

- a) procurement status and inventory status of foodstuffs and additives
- b) conformity with 5.2 and 5.6.2

Preparation managers shall approve composition plans of foods that use foodstuffs and additives suitable for vegetarians or vegans.

5.5 Preparation

5.5.1 Preparation in accordance with composition plans

Preparation managers shall ensure that dishes are prepared in accordance with composition plans.

5.5.2 Prevention of mixture

5.5.2.1 Prevention of mixture of foodstuffs and additives unsuitable for ovo-lacto-vegetarians with dishes suitable for ovo-lacto-vegetarians

Preparation managers of restaurants, etc. that serve dishes suitable for ovo-lacto-vegetarians shall ensure that the kitchen, cooking utensils, and tableware are thoroughly washed, and that foodstuffs and additives unsuitable for ovo-lacto-vegetarians are not mixed with dishes suitable for ovo-lacto-vegetarians. In principle, preparation is to be performed without using oil that has been used for deep frying foodstuffs unsuitable for ovo-lacto-vegetarians. However, in cases where the use of oil that has been used for deep frying foodstuffs unsuitable for ovo-lacto-vegetarians is clearly stated in the menu, advertisements, or the like and customers are notified to this effect pursuant to 5.6.3, the oil may be used in the preparation process.

5.5.2.2 Prevention of mixture of foodstuffs and additives unsuitable for ovo-vegetarians with dishes suitable for ovo-vegetarians

Preparation managers of restaurants, etc. that serve dishes suitable for ovo-vegetarians shall ensure that the kitchen, cooking utensils, and tableware are thoroughly washed, and that foodstuffs and additives unsuitable for ovo-vegetarians are not mixed with dishes suitable for ovo-vegetarians. In principle, preparation is to be performed without using oil that has been used for deep frying foodstuffs unsuitable for ovo-vegetarians. However, in cases where the use of oil that has been used for deep frying foodstuffs unsuitable for ovo-vegetarians is clearly stated in the menu, advertisements, or the like and customers are notified to this effect pursuant to 5.6.3, the oil may be used in the preparation process.

5.5.2.3 Prevention of mixture of foodstuffs and additives unsuitable for lacto-vegetarians with dishes suitable for lacto-vegetarians

Preparation managers of restaurants, etc. that serve dishes suitable for lacto-vegetarians shall ensure that the kitchen, cooking utensils, and tableware are thoroughly washed, and that foodstuffs and additives unsuitable for lacto-vegetarians are not mixed with dishes suitable for lacto-vegetarians. In principle, preparation is to be performed without using oil that has been used for deep frying foodstuffs unsuitable for lacto-vegetarians. However, in cases where the use of oil that has been used for deep frying foodstuffs unsuitable for lacto-vegetarians is clearly stated in the menu, advertisements, or the like and customers are notified to this effect pursuant to 5.6.3, the oil may be used in the preparation process.

5.5.2.4 Prevention of mixture of foodstuffs and additives unsuitable for vegans with dishes suitable for vegans

Preparation managers of restaurants, etc. that serve dishes suitable for vegans shall ensure that the kitchen, cooking utensils, and tableware are thoroughly washed, and that foodstuffs and additives unsuitable for vegans are not mixed with dishes suitable for vegans. Oil that has been used for deep frying foodstuffs unsuitable for vegans shall not be used in the preparation process.

5.6 Provision of information

5.6.1 General

Customer service managers shall establish procedures for accurately providing customers with information including the matters below, as well as ensure that the procedures are implemented.

- a) matters provided for in 5.2, 5.4, 5.6.2, and 5.6.3
- b) information on the foodstuffs and additives used in dishes and proof of the information

5.6.2 Dish declaration

Dishes suitable for ovo-lacto-vegetarians, dishes suitable for ovo-vegetarians, dishes suitable for lacto-vegetarians, and dishes suitable for vegans shall be declared in a way that enables customers to distinguish them from other dishes.

NOTE Means for dish declaration include, but are not limited to, menu and flyers using paper or electronic media.

5.6.3 Display of provided information

Provided information shall be displayed as follows. Provided information shall be displayed in a way that enables customers to confirm the provided information before entering restaurants, etc. serving dishes suitable for vegetarians or vegans.

- a) In cases where a restaurant, etc. uses the same cooking utensils for both dishes suitable and unsuitable for vegetarians or vegans, this information shall be clearly stated in the menu or the like.

NOTE 1 Example of information stated in the menu: "The cooking utensils used to prepare these dishes are also used for preparing animal-based food products."

- b) In cases where a restaurant, etc. uses oil that has been used to deep fry foodstuffs unsuitable for vegetarians, this information shall be clearly stated in an easily visible part of the menu, advertisement, or the like to ensure that consumers are not misled.

NOTE 2 Example of information stated in the menu, advertisement, or the like: "The oil used to deep fry this dish is also used for preparing animal-based food products."

5.6.4 Points of concern

Except in cases of restaurants, etc. that exclusively serve dishes suitable for ovo-lacto-vegetarians, dishes suitable for ovo-vegetarians, dishes suitable for lacto-vegetarians, or dishes suitable for vegans, declaration that causes general consumers to misidentify all dishes are suitable for vegetarians or vegans shall not be used in advertisements.

NOTE 1 Advertisements include, but are not limited to, menu and flyers using paper or electronic media.

NOTE 2 Declaration that causes general consumers to misidentify all dishes are suitable for vegetarians or vegans include, but are not limited to, "vegetarian restaurant" and "vegan café."