

MINISTRY OF AGRICULTURE AND FOOD

Liberté Égalité Fraternité

France's "EGAlim" and "Climate & Resilience" legislation Provisions applicable to institutional catering

April 2022

DGAL - French General Directorate for Food





The objectives of the "EGAlim" legislation:

- ✓ To ensure more balanced business relationships in the agricultural and food sector (e.g. fair remuneration for farmers and growers).
- To enhance the sanitary, environmental and nutritional quality of products for healthy, high-quality, sustainable food.
- To permit access for all to healthy, safe and sustainable food. The French government is using food policy as a driver for reduction of social inequality and as a vehicle for public health AND the ecological transition.
 How?
 How?
 By defining ambitious, unprecedented targets for the institutional catering sector (over four billion meals a year in France)
 Why?

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Relevant actors

MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION

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- Institutional catering facilities managed by public-sector entities.
- Institutional catering facilities managed by private-sector entities charged with provision of public services: (as covered by Article L. 230-5 of the Rural and Maritime Fisheries Code (CRPM)):
 - Catering services in schools and universities,
 - > Catering services in establishments for children under six years of age,
 - > Catering services in healthcare facilities,
 - > Catering services in welfare and medical/welfare centres,
 - > Catering services in penal facilities.
- > All private-sector catering services will be covered in 2024.

In red: changes and additions introduced by "Climate & Resilience" legislation



Five flagship measures on institutional catering

- Sustainable, high-quality products on plates.
- > Information for users.
- > Diversification of protein sources and vegetarian menus.
- Reduction of food waste and food donations.
- Replacement of plastic.

| Key issues | |
|--|--|
| Public Health Environment Social Justice Resilience | |

> Application to be **staged** (depending on specific measures: different dates for entry into force)

and **differentiated** (measures may or may not apply, depending on the specific sector: e.g. schools, medical/welfare services).



Sustainable, high-quality products on plates:



50% sustainable, high-quality products, of which 20% to be from organic farming from 1 January 2022 Now in force

and

60% sustainable, high-quality fish and meat products by **1** January 2024 (level raised to 100% for government-provided catering services)

Percentages to be calculated on the basis of the value of purchases, not including tax, per calendar year.

These figures have been adjusted for France's overseas territories in accordance with the decree issued by the Conseil d'Etat.

Decree no. 2021-1235 of 25 September 2021 as codified in Articles R. 271-7-1, R. 273-9 and R. 274-25-1 of the Rural and Maritime Fisheries Code (CRPM).

From 2023 : annual declarations by each institutional catering facility plus a general national statistical report.

In red: changes and additions introduced by "Climate & Resilience" legislation

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Sustainable, high-quality products on plates:

Targeted sustainable, high-quality products:

- Organic farming label and other official quality signs (Label Rouge, PDO/AOC, PGI, Traditional Speciality Guaranteed).
- Products covered by value-added statements: sourced from farms designated as having high environmental value (HVE), individual farmers (subject to conditions).
- Until 31/12/2026, products from farms awarded Level 2 environmental certificates.
- Products bearing the sustainable fisheries ecolabel.
- Products bearing the EU ultra-peripheral regions logo (RUP).
- Products from fair-trade schemes.

 Selection - Purchase Criterion
 Products selected on the basis of the costs associated with environmental externalities.

 Selection - Purchase Criterion*
 Products purchased mainly on the basis of their performance in terms of the environment and direct supply*

Products sourced locally or "nearby" do not meet the definition of "sustainable, high-quality" products.

+ Encouragement to develop purchases of products from regional food projects (PATs).

In red: changes and additions introduced by "Climate & Resilience" legislation

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2022

Impacts.



Information for users:



- ✓ Users to be provided via poster display and email once a year with information on the percentage of sustainable, high-quality products. Now in force
- ✓ Permanent poster display in catering facilities to inform on the percentage of sustainable, high-quality products and products from regional food projects (PATs). Now in force

In red: changes and additions introduced by "Climate & Resilience" legislation



Information for users:

Expansion of the "Nutri-Score" scheme to institutional catering (for voluntary facilities).





- Action under the French National Food and Nutrition Programme (PNAN 2019-2023), not specified in the legislation.
- Based on experiments conducted in 2020 and 2021 involving institutional catering facilities and research teams.
- Development and publication in the near future of Nutri-Score calculation tools to take into account the edible portion of foodstuffs and cooking-related gains.
- Definition currently ongoing of the legal framework for expansion of Nutri-Score application in this sector.

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Diversification of protein sources plus vegetarian menus

- > A multiyear action plan for protein diversification for catering facilities averaging more than 200 table settings per day (expansion to include the private sector from 1 January 2024). Now in force
- Mandatory offering of a vegetarian menu at least once a week in school canteens. Made permanent by the Climate & Resilience legislation. Now in force
- Mandatory offering of a daily vegetarian option in government-run, public-sector facilities and publicly-owned companies* catering from 1 January 2023.

Experiment conducted of daily vegetarian options by willing local government authorities (two-year trials).
In the very near future:

In the very near future: Information, sign-up of willing local authorities, evaluations on

What is a "vegetarian menu"?

A vegetarian menu must not include meat, fish, molluscs or crustaceans as starters, main dishes or ingredients in sauces or garnishes. It can however contain eggs and dairy products

* Scope currently under consideration from technical and legal standpoints.

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Control of food waste plus food donations

- > Mandatory implementation of procedures to reduce food waste and execution of a preliminary diagnostic review.
- > A ban on destruction of foodstuffs still suitable for consumption. Now in force
- > For operators preparing more than **3,000 meals** per day:
 - > Mandatory establishment of a food donation agreement with an approved charity. Now in force
 - > Mandatory establishment of a plan for management of donation quality. Now in force
 - Mandatory publication of commitments to combat food waste, and specifically the internal control processes and the results obtained. Now in force
- > Experiment of the use of a meal reservation solution.

In red: changes and additions introduced by "Climate & Resilience" legislation In the very near future: Information, sign-up of willing local authorities, evaluations on Im cantine



Now in force





Reduction in the use of plastic (1/2)



Plastic bottles:

- > A ban on the use of plastic bottles for still water in school canteens. Now in force
- > Establishments open to the public are bound to install at least one drinking fountain free for use (without charge). Now in force
- Catering facilities must provide readily visible information for users indicating that drinking water can be provided free of charge. Now in force
- A ban on the distribution free of charge of plastic bottles containing beverages in establishments open to the public and in corporate facilities. Now in force

Plates – Cups – Cutlery:

- > A ban on the provision of single-use plastic cups, glasses and plates for table settings. Now in force
- A ban on single-use plastic utensils: drinking straws, cutlery, plates, lids for take-away beverage cups, steak markers, etc. <u>Now in force</u>
- Cups, cutlery, plates and containers used in connection with daily meal home delivery services must be reusable (collection for reuse = utensils to be used again for identical purposes). Now in force
- From 1 January 2023, all catering facilities must serve meals and beverages consumed on the premises using cups, plates and containers, along with cutlery, that can be reused.

In red: changes and additions introduced by "Climate & Resilience" legislation



Reduction in the use of plastic (2/2)



> Containers: .

- A ban no later than **1** January 2025 on plastic food containers used for cooking, reheating and serving food in catering facilities in schools, universities and establishments for children under six years of age, as well as on paediatric, obstetric and maternity wards, in addition to neighbourhood perinatal centres and other mother-and-child healthcare facilities (other than where derogations apply) (**1** January 2028 for municipalities with populations under 2,000).
- > Mandatory offering of containers that are reusable or composed of recyclable materials for take-away institutional catering sales from **1 January 2025**.

In red: changes and additions introduced by "Climate & Resilience" legislation





Support for operational implementation from the National Institutional Catering Council (CNRC)

The CNRC?

- ✓ An informal consultation body comprising institutional catering actors.
- ✓ Its role: To support and monitor the operational implementation of the EGAlim law.

Various deliverables are proposed by the CNRC's technical working groups, most notably:

- > <u>A government platform</u>:
- A basket of resources





- > Tools available to all: leaflet, guides, contract templates, videos, and more.
 - > **Co-constructed** with those involved under the aegis of the CNRC.
 - > Validated by the Ministry of Agriculture and Food and possibly other ministries, depending on the subject matter.

(e.g. the guides to public procurement contracts are validated by the Legal Affairs Directorate and the Government Procurement Directorate at the Ministry of the Economy, Finance and the Recovery).



MINISTRY OF AGRICULTURE AND FOOD

Liberté
ÉgalitéMeasure 14 of the Recovery Plan of the
Ministry of Agriculture and Food

A support plan for school canteens in small municipalities (€50m)

DGAL - French General Directorate for Food



Measure: Support plan for school canteens in small municipalities (€50m)

The objective of this measure is to support and speed up application of the EGAlim legislation in primary school canteens in small towns by supporting investment projects.

The measure involves assisting investment through subsidies for projects across three main areas:

- Support for investment in equipment for the storage and cooking of fresh produce (e.g. area for salad and vegetable spinners, automated vegetable slicers, sinks, sorting tables, composters).
- The funding of investment in intangible assets (e.g. software, training for staff in preparing vegetarian meals, reducing food waste).
- Intellectual services (e.g. assistance, technical consultancy services, interior design for the creation of fruit storage spaces and the installation of salad bars).
- ➤ Total: €50 million.
- Support period: 2021 and first half of 2022 (commitments) and up to 2023 (payments).





Measure: Support plan for school canteens in small municipalities

- Implementation:
 - A nationwide call for applications (open window for submissions as and when needed) subject to examination and selection by the payment and services agency (ASP).
- ➤ Target:
 - Metropolitan France: small municipalities eligible for the target portion of the DSR¹ and EPCIs² empowered to provide school canteen services (for meals served in municipalities eligible for the target DSR).
 - French overseas territories: all municipalities.
- > Monitoring indicators:
 - Number of municipalities supported.
 - Level of fund take-up.
- 1. Dotation de Solidarité Rurale / Rural Solidarity Budget Allocation
- 2. Etablissements publics de coopération intercommunale / Public inter-municipal cooperation organisations





Measure: Support plan for school canteens in small municipalities

- Support to cover 100% of need.
- Grant amounts are between:
 - a floor set at €3,000,
 - and a variable ceiling dependent on the numbers of meals served by the municipality, subject to a maximum limit of €33,500.
- Eligibility criteria: investment must enable application of EGAlim legislation and must fit the categories listed by the General Directorate of Food.



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€1 meals

Government support for the application of welfare pricing in school canteens

DGAL - French General Directorate for Food



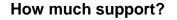
€1 canteen meals

Since 1 April 2019, the French government has been supporting the application of welfare pricing in school canteens with a view to enabling children from the lowest-income families to eat in the school canteen for **no more than one euro**.

Who is this for?

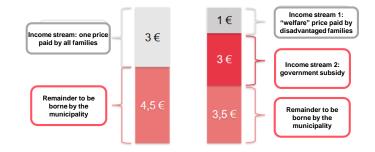
- Municipalities eligible for the "equalisation" portion of the DSR1
- Intermunicipal school groupings and EPCIs² for which at least two-thirds of the population are resident in municipalities eligible for the "equalisation" portion of the DSR.

TYPICAL PER-MEAL EXPENDITURE BREAKDOWN FOR MUNICIPALITIES



• From 1 April 2021, the amount of government support has been increased to

€3 per meal charged at no more than €1



- 1. Dotation de Solidarité Rurale / Rural Solidarity Budget Allocation
- 2. Etablissements publics de coopération intercommunale / Public inter-municipal cooperation organisations



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The school meals coalition

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The school meals coalition



Background

- School closures during the pandemic, depriving 370 million children of access to the only guaranteed daily meal.
- ✓ The launch at the UN Food Systems Summit in September 2021 at the initiative of Finland, France and the World Food Programme.

Partners: 60 countries from both North and South + 50 partners (including United Nations Agencies, NGOs, think tanks and academic partners).

Objective: To support governments and their partners in improving or restoring national programmes for sustainable school meals, working to ensure that every child is able to benefit from a healthy, nourishing meal at school by 2030.

To find out more: https://schoolmealscoalition.org/