Appendix 8 Declaration of compliance for Restaurants

1. Instructions:

- This appendix shall be completed by each restaurant service covered by the venue application. A restaurant is here defined as an establishment that prepares, cooks and serves dishes and beverages to the venue guest, either for consumption on-site with table service or as catering and take-away.
- One appendix shall be completed for each restaurant service supplier.
- The purpose of this appendix is to document compliance with the requirements applicable to food and beverage services operating at the venue.
- The completed appendix shall be signed by an authorised representative of the service.
- Where a requirement specifies that additional documentation must be provided, such documentation shall be enclosed together with this appendix.
- If the restaurant service is certified with the Nordic Swan Ecolabel and the requirement text states that Nordic Swan Ecolabelled food services fulfil the requirement, a copy of the licence or licence number may be provided instead of further documentation.

2. Applicant or responsible service information

Name of the restaurant: _____

Type of service/restaurant (description): _____

Operated by (venue or external supplier): _____

Date: _____

3. Declarations

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O2	O2 Annual follow-up Confirmation that the licensee conducts annual follow-up of the requirements O16 Organic food and O28 Food waste.	☐	☐	☐		
O8	O8 Energy devices and equipment: Confirmation that all refrigerators and coolers used by the food service are closable.	☐	☐	☐		

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O16	O16 Organic food Finland, Iceland, Norway and Sweden: Documentation/calculation showing the limit value is met. Denmark: Documentation/calculation of the estimated purchase of food, showing that the limit value is met. The documentation for the purchases of all food and beverages (both organic and non-organic foods) must be available in case of inspection from Fødevarestyrelsen. Denmark: If only external suppliers: Documentation showing 30% organic food and beverage from the three largest external restaurants and food booths.	☐	☐	☐		
O17	O17 Organic beverage: Documentation showing at least one organic option at all serving points offering beer or wine.	☐	☐	☐		
O18	O18 Vegetarian dish: Copy of the planned menu, or a description of how the requirement to offer at least one vegetarian dish is fulfilled.	☐	☐	☐		
O19	O19 Prohibited and restricted fish and seafood: Copy of procedures that the food service(s) has in place to ensure fulfilment of the restrictions regarding fish and seafood. Serving of endangered fish requires full traceability back to the fishery.	☐	☐	☐		
O20	O20 Certified coffee and tea: A calculation demonstrating that at least 80% of the total coffee and tea purchase fulfils the requirement, as well as documentation regarding certification. If the venue buys raw materials through direct trade, please upload documentation/information showing compliance with the requirement.	☐	☐	☐		
O21	O21 Palm oil in frying oil: Documentation showing that palm oil is not used in frying oils.	☐	☐	☐		

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O22	O22 Serving of drinking water: Description of how non-packaged drinking water is made easily available to guests.	☐	☐	☐		
O24	O24 Ecolabelled cleaning, dishwashing and laundry products, and O25 Air fresheners, and O26 ECA water, ozone water and other disinfection: Completed and signed Appendix 6.	☐	☐	☐		
O28	O28 Food waste Copy of the food waste policy showing the requirement is met.	☐	☐	☐		
O29	O29 Ban on single-use portion packaging: Confirmation that no single-use portion packaging is used in the serving of food and beverages. Documentation supporting the use of any exemption, if relevant.	☐	☐	☐		
O30	O30 Reusable tableware Confirmation that only reusable tableware is used at permanent service areas when seating capacity is less than 500 guests.	☐	☐	☐		
O31	O31 Serving solutions for takeaway Overview of all the disposable items that will be used for serving takeaway food and beverage, with information about the ingoing materials, and the Nordic Swan Ecolabel licence number, if relevant. Exempted disposable items purchased must also be shown in the overview. If PLA disposables are used: Declaration of certification according to DIN EN 13432, and an agreement with an industrial composting facility. Additionally, an agreement with a partner to reuse the compost for soil improvement.	☐	☐	☐		
O32	O32 Decorations, giveaways and confetti: A copy of the routine demonstrating that decorations like floral arrangements, tablecloths, decorative pieces, LED candles and furniture used, shall be reused or upcycled. Other decorative materials shall be reused where possible or otherwise recycled.	☐	☐	☐		

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O35	O35 Purchase of ecolabelled products If the restaurant is responsible for purchase for the following products, they must confirm that the purchase will be ecolabelled: Copy paper, standard A4 Toilet paper Paper towels, kitchen rolls or Hand towels roll in Finland only Napkins Hand soap	☐	☐	☐		

4. Additional information and exemptions

Use this section only where clarification is needed or where an explicit exemption in the criteria is used. Supporting documentation required by the relevant requirement must be enclosed.

Requirement	Exemption / clarification	Relevant for	Supporting document enclosed

5. Signature

Place and date	Company
Responsible person, job title	Signature of responsible person
Telephone	Email