

MEMBER OF THE CATERING CHARTER.

ADHERENT A LA CHARTE
DE LA RESTAURATION

06

UMIH



Les 12 Conseils Pratiques
de la Fédération Départementale
des Cafetiers Restaurateurs et Métiers de la nuit
des Alpes Maritimes



**ONE CHARTER
AND ONE LOGO
TO PROMOTE
A BETTER PRICE RATIO
THESE TIPS HAVE BEEN
PREPARED BY
THE DEPARTMENTAL
ASSOCIATION OF
CAFÉ-AND-
RESTAURANT OWNERS
AND NIGHT TRADERS
OF THE
ALPES-MARITIMES**



THESE TIPS HAVE BEEN PREPARED BY THE DEPARTMENTAL ASSOCIATION OF CAFÉ-AND-RESTAURANT OWNERS AND NIGHT TRADERS.

12 Practical Tips from your Trade Unions

RESTAURANT OWNER'S COMMITMENT.

1. The owners have to follow the rules which are written in the best hygienic practices manual for restaurant owners. (the kitchen must be adapted to the norms, to the cold chain system and to immaculate hygiene). They must insure that the consumer information concerning the prices and the billing system is posted inside and outside the restaurant.
2. The restaurant room must be suitable for smoking and non smoking customers and the toilets must be accessible to old people and handicapped customers.
3. The owner has to offer the same quality of services all year long taking part in their policy of fair price ratio. They must follow the laws of their trade and commit no fraud.
4. They must promote and insist on local and regional goods in their implementation even more when they want to specialise or non specialise in some products.
5. The owner must be in good moral character, they must manage the overall hygiene and present a high standard of professional skills.
6. They must train their staff every year in subjects such as hygiene, client greetings, and train the cooks using very good quality goods. They must refuse to use any unfit goods for human consumption.
7. They must not cheat on the good faith of the clientele while offering goods under a false label of origin or generic product. This behaviour represents a major offence.
8. When the restaurant owner presents a dish, which has not been prepared in their own restaurant, they must write the source of the product on the menu in order to avoid any confusion.
9. It is strictly forbidden to present some frozen and tinned food as "fresh" food. It is compulsory to declare the origin of the bovine meat products in the restaurants. French "Journal officiel" (official Newspaper) N°295 from 19th December 2002 page 21011. Decree N°2002-1465 from 17th December 2002.
10. It is compulsory to name the goods with their original and source names. (ie: the bass is a fish from the North sea, Normandy, Brittany and the Atlantic, the sea perch comes from the Mediterranean sea). They must indicate if it is farmed or wild fish.
11. Words like type, sort and kind or similar idioms are forbidden to name dishes when the restaurant owner announces new courses on their menus. The name of the main ingredients must be written.
12. The restaurant owner commits himself personally to write the menu in different languages to show to the foreign customers in order to promote the reception of the clientele.

Union of Antibes And Juan les Pins
Mr. H. MATHEY

Union of Cannes
Mr. A. VIOTTI

Union of Grasse
Mr. PH. PASQUIER

Union of Menton
Mr. B. BONNET

Union of Nice
Mr. H. BOVIN

Union of Beach attendants
Mr. R. COLOMBAN

DEPARTMENTAL PRESIDENT
Mr Hubert BOVIN

Nice, 18th June 2003