

Application number
2487545

Type(s)
Design

Category
Certification Mark

CIPO Status
FORMALIZED

TM5 status
LIVE/APPLICATION/ Awaiting Examination



The trademark application has been accepted by the Office (has met the minimum filing requirements) and has not yet been assigned to an examiner.

Filed
2026-07-10

Applicant
Gluten-Free Food Program Inc.
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Documents
[View documents](#)

Vienna information (Code & Description)	
1.5.1	Terrestrial globes
A 1.5.12	Terrestrial globes with other figurative elements
18.5.1	Aeroplanes, helicopters -- Notes: (a) Including parts of aeroplanes (tails, wings, cockpits, etc.). -- (b) Not including propellers for aircraft (15.1.13).
24.17.20	Check signs
24.17.24	Pin icons
26.11.2	Two lines or bands
A 26.11.12	Curved lines or bands (except a 26.11.13)
A 26.11.21	Set of lines evoking speed or propulsion

Services (Nice class & Statement)	
43	(1) Buffet restaurant services; cafeteria and snack bar services cafeteria services; catering and banquet services; catering services for hotels; cruise ship services; destination lodging properties; eat-in and take-out food restaurants featuring delivery service; fast food restaurant services; food kiosk services being services for providing food and drink; hospitality services, namely, providing temporary accommodation and food and drink; hotel and restaurant services; hotel minibar services; hotel restaurant services; hotel room service; Hotels; resort hotel services; resorts; restaurant and bar services provided at a spa; restaurant and bar services provided onboard a cruise ship; restaurant services;

Certification mark text

The certification mark, as used by authorized licensees, certifies that the hospitality lodging and destination foodservice operations meet the following defined standards of character and quality established by the applicant: 1. Management Commitment & Policies: The establishment maintains a written and signed food safety policy explicitly stating a commitment to the implementation of the Gluten-Free Food Program (GFFP) and the prevention of allergen cross-contamination. 2. Operational Staff Training: All personnel involved in the handling, preparation, or service of food have completed specialized training in gluten-free hospitality operations (such as the GF-Smart or GF Trainer course) to ensure baseline competency in reading ingredient labels and managing cross-contamination risks. 3.Pre-Arrival & Arrival Protocols: The establishment possesses structured mechanisms to request, identify, record, and internally communicate guest dietary restrictions and gluten intolerances prior to or upon arrival. 4. Menu Planning & Ingredient Sourcing: Menus identify at least eight main allergens (including gluten). For à la carte, buffet, room service, or minibar operations carrying a gluten-free label, a minimum of 65% of the food options must be gluten-free, using only recognized, certified gluten-free ingredients and excluding components carrying "may contain gluten" warnings. 5. Substitution Rules: Wheat flour is strictly banned in the preparation of gluten-free menu items and must be replaced entirely with certified gluten-free flours and thickeners. 6. Operational & Kitchen Controls: Kitchen workflows, food flows, and storage protocols are structurally segregated.

The establishment utilizes color-coded or dedicated equipment and service utensils (such as designated purple prep gear) and implements verified sanitation SOPs to eliminate cross-contact during receiving, storage, cooking, and plating. 7. On-Site Testing & Verification: Designated supervisors conduct routine, documented analytical gluten testing using quantitative test kits to verify compliance and manage potential deviations. 8. System Oversight & Auditing: Management enforces ongoing system tracking and retains comprehensive allergen safety records for a minimum of 12 months, subject to periodic validation audits by an external body.

Action History

Action	Action date	Due date	Comments
Filed	2026-07-10		
Created	2026-07-10		
Formalized	2026-07-10		