

What you need to know about **Allergens** in Hospitality

Food Allergy policy's

Internally help staff to understand their responsibilities

Externally—Inform customers what you **CAN & CANNOT** do

As a caterer it is not up to you to differentiate how severe some one suffers with

- * **Allergies**
- * **Coeliac Disease**
- * **Intolerances**

Cross Contamination should be treated the same for all.

Allergies can kill!

Gluten can have long lasting effects to a coeliac

Intolerances can cause severe pain

Cross Contamination

A little bit does matter! Review your processes and assess your risks. 'HACCP'

14 Allergens

- * Cereals containing Gluten
- * Celery
- * Crustaceans
- * Eggs
- * Fish
- * Lupin
- * Milk
- * Molluscs
- * Mustard
- * Nuts (Tree)
- * Peanuts
- * Sesame
- * Soy and Soybeans
- * Sulphur Dioxide

Suppliers

Its key to get accurate

information from your suppliers and understand their **substitution, delivery & spillage policy.**

New recipes how will you be informed

STORAGE :

Store high risk allergen foods on lower shelves in sealed , labelled containers.

Store original labelling or keep safe in a nearby folder

Gluten Free menu / menu items? Then *do not use disclaimer statements*, have positive communication posters and trained staff to explain your processes and procedures

Inclusive dining:

Check your allergy tables to see how many dishes are gluten free, dairy free and nut free, Is there a choice?

*Fruit salad is **NOT** a pudding!*

Food Allergy Aware
fatc.co.uk

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