

ALLERGENS

When organisations/hall users serve food to the general public they have a responsibility to provide accurate information on allergens. This could be where they hold coffee mornings open to the general public or where food items are sold at events open to the general public. However, it will also be good practice to ensure that allergen information is provided whenever organisations provide or sell food and drink to their members or visitors. Where food is provided at private events it is assumed that the organisers will know those attending and will ensure that any issues with allergies are addressed.

“Why food allergy matters

Allergic reactions can make people very ill and can sometimes lead to death. However, there is no cure for food allergy. The only way someone can avoid getting ill is to make sure they don't eat the foods they are allergic to. If you work with food, it is important to take food allergy seriously.” taken from an FSA publication “Allergen information for loose foods” updated 2015

ALLERGEN information and procedures

- If you are selling or serving food that has been cooked or prepared for an event or meeting, complete an allergen “chef recipe card” to be available at the serving area – make sure the information is accurate.
- When serving prepacked foods such as biscuits, crisps, prepacked cakes, prepacked sausage rolls etc. keep a copy of the labelling information available at the serving area. Consider completing a “chef recipe card”
- When you are preparing or cooking food including cakes, savouries, biscuits, sandwiches, note the ingredients used (and what they contain), including flour, nuts, cooking oils, dressings, toppings, sauces and garnishes to ensure you are able to complete the “chef recipe card”.
- If you are using prepacked foods as an ingredient in your recipe or dish, always remember to note the ‘highlighted allergens’ in the ingredients list.
- Make sure that volunteers/servers are aware of where allergen information is kept
- When serving food or drink place the NOTE TO HALL USERS ALLERGENS sign holder prominently on the serving hatch.
- When someone asks if food or drink contains a particular ingredient, always check every time – never guess.
- Remember that drinks can also contain allergens.

Allergen information posters will be displayed in the kitchen and hall users will be encouraged to ask if they have concerns about allergens in food or drink being served/provided.

Please see the **Allergen information pack** kept in the kitchen based upon guidance from the Foods Standard Agency.

Allergens: Chef Recipe Cards – based on that produced by the Foods Standard Agency
www.food.gov.uk/allergen-resources