

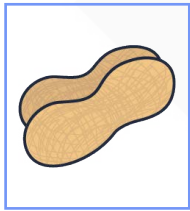
allergen policy

This policy demonstrates our commitment to reducing the risk to staff, visitors and customers concerning food provision and production, which could cause allergic reactions.

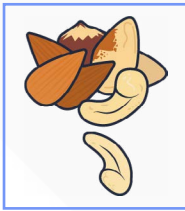
Through this policy, we will aim to minimise the risk of allergens causing harm through safe procedures, staff training and planning for effective responses to allergenic emergencies.

The 14 food allergens

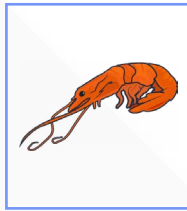
There are 14 food allergens as contained within the law:



Peanuts



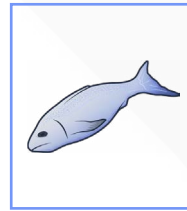
Nuts



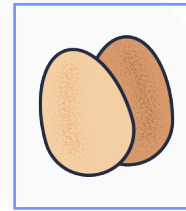
Custaceans



Molluscs



Fish

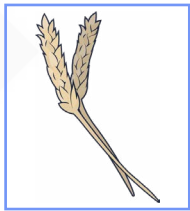


Eggs



Milk

— Shellfish —



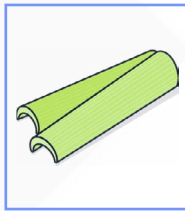
**Cereals
containing
Gluten**



Soya



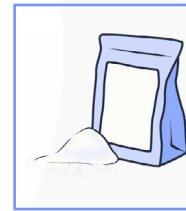
**Sesame
seeds**



Celery



Mustard



Lupin



**Sulphur
Dioxide**

Background information

Food hypersensitivity is a blanket term for an adverse reaction to food. This could be due to a food allergy, food intolerance or an autoimmune disease such as coeliac disease.

What is a food allergy?	
What is food intolerance?	
What is coeliac disease?	
Who does it affect?	

Who is responsible?

Gathering allergen information

Which allergens are present?

Giving information to customers



Good kitchen procedures



What to do in an emergency situation



