

## The Police Rehabilitation Centre

### **FOOD ALLERGEN POLICY**

*“Since 13 December 2014, all food businesses (e.g. restaurants, takeaways, bakeries and delicatessens) must declare any of 14 identified allergenic ingredients which are used in non-prepacked or loose foods that are sold or provided. The EU Food Information for Consumers Regulation (No. 1169/2011) lays down rules for the new requirements.”*

<http://www.food.gov.uk/sites/default/files/food-allergen-labelling-technical-guidance.pdf>

*The Catering Department, Flint House, is committed to reducing the risk to patients, visitors and staff with regard to the consumption of allergens in food which could lead to an allergic reaction.*

*The following 14 allergens are recognised as potentially harmful:*

*Peanuts*

*Tree nuts:*

*Almond, Brazil, Cashew, Hazelnut, Macadamia, Pecan, Pistachio & Walnut*

*Molluscs:*

*Squid, Octopus, Snails, Oysters, Mussels & Clams*

*Sesame*

*Crustacea:*

*Scampi, Crab, Lobster, Shrimps & Prawns*

*Fish*

*Eggs*

*Soya*

*Milk*

*Celery*

*Mustard*

*Sulphur Dioxide or Sulphites:*

*Where added is present at more than 10mg/kg*

*Lupin*

*Cereals containing Gluten:*

*Wheat, Rye, Barley and Oats*

*The Catering department monitors, confirms and verifies the successful management of potentially harmful food allergens, by providing written information confirming allergen content coupled with instructions for all patients, visitors and staff to inform the Catering Department of known allergens*

***Suppliers' product information:*** *All food deliveries are routinely checked for allergen information – for inclusion on our stock management system 'Saffron'.*

*Flint House and their suppliers are unable to guarantee that food products do not contain nut derivatives, due to the potential airborne contamination.*

*Where reasonably possible loose foods such as nuts and dried fruits are stored in air tight containers with close fitting lids to reduce the risk on cross contamination*

**Effective staff training:** All Chefs and front of house staff in the catering department hold the FSA - Food Standards Agency on-line Food Allergy training qualification, certificates kept on file. In addition staff also have regular and appropriate training in Food Safety. All food handlers adhere to our HACCP for best practice on food handling procedures.

Front of house staff are also trained to speak to the duty chef with any concerns a patient may have regarding food allergens.

Patients are asked to provide us with any food intolerance or allergen information prior to arrival, to be discussed on arrival so that dishes from the menu can be produced to the individuals requirements.

This Policy is in line with the industry standard and following advice from the Food Standards Agency and external consultants Food Alert

The Future: The introduction of a software solution: The Catering Department is working with 'FDH Saffron' their program will display the allergen content under each dish on the menu which will also be available on a 'touch screen display for all dinners to view.

Where recipes/dishes contain any of the 14 allergens, they are clearly labelled on the various menus in the dining room. See below:

Dilf Casbeard - Head Chef