



Food Allergen Policy

POLICY

1. Slattery Ltd is committed to reducing the risk to customers, staff and visitors with regard to the provision of food and consumption of allergens in food, which could lead to an allergic reaction.
2. This policy is available on Slattery Ltd website (www.slattery.co.uk) and will be reviewed annually.

STATEMENT

3. Slattery Ltd is unable to guarantee a completely allergen free environment. However we will aim to minimize the risk of exposure, encourage self-responsibility and plan for effective response to possible emergencies.

OBJECTIVES OF THIS POLICY

4. To promote food allergen awareness to staff, customers and visitors at Slattery Ltd
5. To provide clear guidance to all staff on their responsibilities for the provision of food to anyone consuming food on the premises or taking goods away to be consumed at a later time.
6. To ensure that relevant food allergen training and food hygiene training are provided for all staff members
7. To ensure appropriate information and support is available for customers and staff.

Background

WHAT IS A FOOD ALLERGY?

8. Food allergies affect the body's immune system. The body reacts to certain allergens in food by producing antibodies which can cause immediate and sometimes severe symptoms, such as: itching or strange metallic taste in the mouth, swelling of the throat and tongue; difficulty in swallowing or speaking; abdominal cramps, nausea and vomiting; skin hives (nettle rash) anywhere on the body. In most extreme cases, difficulties in breathing and a severe fall in blood pressure (anaphylactic shock) can prove fatal.

WHAT IS A FOOD INTOLERANCE?

9. This does not involve the immune system in the same way and is not usually as severe as a food allergy. Symptoms usually take longer to appear and may include headaches, fatigue and digestive problems.

10. Food intolerance is harder to diagnose than a food allergy. The person with a known allergen trigger may know what food ingredient will provoke a reaction. However, they may well have eaten this food or a specific dish previously and had no adverse reaction.



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WHO IS AT RISK?

11. Anybody can develop a food allergen or intolerance at any time in their life, irrespective of whether they have consumed the food previously. A person with an allergy is at risk even if they consume a small amount of the food allergen.

12. Food allergies and intolerances are life-changing. In the UK they affect around 8% of children and 2% of adults.

13. Anyone with food allergy's or intolerances are at risk, Slattery Ltd will provide as much information as possible to any customers with food allergens or intolerance, to allow them to make an informed choice, whether eating in or purchasing products to take away.

COMMON FOOD ALLERGENS

14. There are currently 14 allergens which must be clearly stated if they are present in the food on offer. People may report allergies to other foods not on the below list. Most common in the UK are kiwi, peas, other legumes (beans etc.), other seeds and other fruits and vegetables.



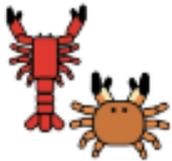
celery



lupin



nuts



crustaceans



milk



peanuts



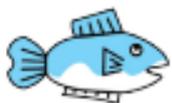
eggs



molluscs



sesame



fish



mustard



soya



gluten



sulphur dioxide



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RESPONSIBILITIES

15. The management team and packing staff members are responsible ensuring all food goods provided for sale in the shop are using the most up to date and correct allergen labels
16. The Head Chef and/or dining room manager will ensure that all recipes and associated allergen information is accurate and up to date, informing relevant departments of any changes or substitutions
17. All staff members in production are responsible for following exact recipes and are to inform the management team of any substitutions or changes to products.
18. All Staff Members front of house are responsible for double checking labels are correct, and checking information they are providing to customers regarding allergens is correct, either by checking ingredient labels or consulting the management team.

STAFF TRAINING

19. All staff must complete the following mandatory courses:
 - Food Hygiene
 - Food Allergy Awareness
20. All training records will be maintained by the management team and stored in a file to be regularly updated

Good preparation and service practices

KITCHEN

21. All dishes which are produced in house will be from standard ingredients from approved suppliers. Any ingredient changes/supplier changes affecting standard ingredients will be detailed.
22. Where allergenic ingredients are packaged openly/loosely, they are stored separately to reduce the risk of contamination.
23. Equipment/utensils used in the preparation of food for people with a food allergy are cleaned according to standard procedures (see HACCP manual) which under normal circumstances should be sufficient.
24. All foods which are prepared for special diets must be prepared in an area which is sanitised before starting. Separate colour coded chopping boards and equipment will be used for this purpose.
25. When cooking food for customers with a food allergy or intolerance where possible will be prepared before any other food to help avoid cross contamination. The area must be thoroughly cleaned before preparation of food before and after use. The food once prepared must be stored covered and separated from other dishes.
26. Where dishes contain any of the 14 allergens this must be clearly identified to the customers, either verbally or shown on allergen matrix.



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FRONT OF HOUSE—DINING ROOM & SHOP

27. Staff must be knowledgeable on food products and allergens, and if in doubt double check with chefs and/or managers, if a customer has requested further information on the presence of allergens

28. If there are specific dietary requirements from customers then it must be absolutely clear which products have been used. Customers must also be made aware that we cannot guarantee to be 100% free from any allergens in line with the risk assessment .

29. Separate utensils to be used during service to avoid cross contamination of allergens

COMMUNICATION

30. All staff and managers are encouraged to communicate with customers who have specific dietary requirements and to help them find a suitable product which is safe for them to eat.

31. All departments will endeavour to provide as much information as possible on the website, shop signs and menus.

32. If customers need further information, they are encouraged to meet/discuss with managers to identify any specific requests and what will be possible.

August 2023

This policy will be reviewed annually