

Allergen Management Procedure

As of the 13th December 2014 EU legislation, EU Food Information Regulation No. 1169/2011 (FIR) and Food Information for Consumers Regulation (FIC) became effective. Caterers are now required by law to be able to provide customers with accurate information on the EU's 14 major food allergens if they are included in any of the food products they produce, sell or serve.

Educaterers Ltd devised a Special Dietary Requirements 'Purple' Process to safely manage the provision of special diets to pupils in Infant, Junior and Primary Schools. This process is held within the purple Allergy Awareness Handbook as purple is the recognised industry standard colour associated with food allergens.

The 'Purple Process' is mandatory for all Educaterers Ltd employees, to ensure that whichever school they work in they follow exactly the same procedure to check that the appropriate meal is served to safeguard the health and safety of pupils. Each employee receives Allergy Awareness training before they are permitted to serve food to pupils and receive Allergy Awareness refresher training thereafter.

The Allergy Awareness Handbook contains the following:

- Register of Staff
- Special Diet Request Forms
- Special Dietary Requirements (Purple) Process
- Special Dietary (Multiple or Complicated) Requirements Process
- Special Dietary Requirements Work Instruction
- Special Dietary Requirements Records
- Generic Multiple Allergen Advisory Sheets for current 3 week menu cycle covering the EU's 14 major food allergens

Educaterers Ltd liaise with schools to ensure that information provided by parents/carers regarding pupils with food allergies and intolerances who chose school lunches, is provided to the Catering Supervisor, or in the case of schools without kitchens, to the Catering Supervisor at the school that supplies the meal.

Educaterers Ltd can provide, free of charge, purple cards or purple wristbands to the school to clearly identify a child with a food allergy or intolerance.

If a school already has a process in place that accurately identifies pupils with food allergies and intolerances and the school wants to continue to use this process, then Educaterers Ltd are happy to work with them to ensure the safety of these pupils.

Where a child has complicated, multiple allergens Educaterers Ltd will do all we can to provide a nutritious meal if requested. We can offer the support of our nutritionist to liaise with parents/carers/medical professional direct if required.

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