

ROBINSON COLLEGE FOOD ALLERGENS POLICY

14 Allergens Legislation (EU 1169/2011) and Labelling	
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New legislation EU 1169/2011 requires food business to provide allergy information to consumer.

All catering staff must be able to provide information to customer regarding 14 allergens that may be contained in their food.

1. Celery including stalks, leaves and seeds
2. Cereals containing gluten such as wheat, barley, oat, rye, spelt
3. Crustaceans (lobster, crab, prawns and scampi)
4. Eggs
5. Fish
6. Lupin (flour and seed sometime present in flour and pastries)
7. Milk
8. Mollusc (mussels, snails, squid, clam, oyster, octopus, scallop and abalone)
9. Mustard (liquid, powder and seeds)
10. Nuts which grow on trees (cashew nut, almonds, hazelnuts, pistachio, pecan, queensland, macadamia, walnut, brazil)
11. Peanuts
12. Sesame seeds
13. Soya
14. Sulphur dioxide (sulphite)

WHAT DO WE DO TO ENSURE COMPLIANCE WITH THE ALLERGENS LEGISLATION?

- Staff training
 - All catering staff are fully trained at start of employment and retrained once a year via our online atlas training app for the following:
 - ✦ What are food allergies and symptoms?
 - ✦ What does the legislation say and what is required of caterers?
 - ✦ Robinson College commitment and what do we do to comply?
 - ✦ What is required of catering staff?

- Guidance
 - Customers are advised to seek info from catering staff if they have any allergies via signposting on menus and labels
 - Catering staff are made aware of allergies contained in dishes of the day during lunch time briefing
- Process
 - All dishes displayed on the day: The Head chef in charge is responsible for filling in the lunch time matrix and display behind the servery for catering staff to refer to Which is also published on our catering web pages
 - All new products to our kitchen or recipe change are quarantined before use until allergens can be established

ALLERGENS LABELLING

All prepared items and opened items must be labelled with an allergen label giving the following information:

- ✦ Name of product
- ✦ Date of production/defrosting/opening
- ✦ Use by date
- ✦ Initials of the person who labelled the item
- ✦ Info about allergens contents

<h3>Good kitchen procedures</h3>	
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The following lists the procedure we have in place to minimise the risk of allergenic cross contamination in the kitchen and how we reduce risk to staff, visitors and customers.

These procedures are based on the outcomes of a thorough HACCP plan and Allergen risk assessment.

- All ingredients will come from reputable suppliers. Any changes in suppliers will be detailed, and full traceability records shall be kept.
- When allergenic ingredients are kept in-house, they shall be stored separately and in sealed containers on lower shelves.
- Thoroughly clean food preparation surfaces using the two-stage cleaning technique after using allergenic ingredients.

- Carefully clean up any spillages of allergenic ingredients as soon as they occur. Use a single-use cloth, not a reusable one.
- Ensure that food handling equipment, such as mixers, blenders, processors and weighing scales, is cleaned thoroughly before using it for an allergen-free product.
- When cleaning food handling equipment, dismantle it carefully to ensure all parts are cleaned and no allergenic residue, such as powders and seeds, is left in hard-to-reach places.
- Only use the same utensils for allergenic and allergen-free foods after thoroughly cleaning them in between uses.
- Staff must wash their hands properly using the correct technique before and after handling allergenic ingredients and food products.

Gary Dougan – Head chef and head of catering