INTRODUCTION OF EU ALLERGEN REGULATIONS

The Regulations
The Food Information Regulations 2014 and the EU Food Information for Consumers Regulation have introduced the requirement for information about 14 specific allergens to be available in all food services ‘out of home’. I am happy to confirm that our caterers, ABsolutely Catering, have introduced a procedure that complies with the regulations.

As the regulations deal with specific named allergens, any other allergies or intolerances reported to us will continue to be managed as before.

Regarding the regulated allergens, food manufacturers and suppliers have had to comply and you may have noticed new style labelling which is part of the same regulations. ABsolutely Catering has to ensure that it is able to tell consumers which menu items contain these specified allergens if asked. The regulations do not require caterers to label food where the menu changes every day.

ABsolutely Catering has an “Allergen Ambassador” in the school who will advise us on these allergens on the menu and all the catering team will receive awareness training.

Cross Contamination
ABsolutely Catering does not use ingredients containing nuts, peanuts, sesame seeds or their oils. So, as these items are not present in our kitchens, it is unlikely our food will be contaminated by these ingredients during the food preparation process.

Procedures are in place to avoid allergen cross-contamination. However, the food preparation areas do not have allergen free zones and the allergens are present in other food and ingredients used in preparation. So we are unable to completely guarantee there will not be any contamination by an allergen, only that it has not been added to a dish as an ingredient.

Other Allergies and Intolerances
If any pupil already has a reported allergy or intolerance nothing will change. ABsolutely Catering will continue to assist with the management of other food allergies and intolerances of which we have been informed. These new regulations only apply to the current list of specified allergens. The process regarding notification from suppliers of the presence of other items does not apply. Therefore ABsolutely Catering is unable to manage the presence of other items to the same extent. However they are able to control ingredients added to dishes prepared on site.

These regulations only apply to organisations. Food which is classified as “person to person” is not included in the regulations.

If you wish to discuss this, or report an allergy, please contact the Catering Manager or school on (01924) 474980 or info@batleygrammar.co.uk.