

Food Allergies: Risk Assessment



Who is most likely to have a life-threatening reaction?

- Young people aged 15-30
- Eating catered food eg from restaurants and takeaways
- Not speaking the same language as the food supplier
- Not confident about asking what is in food
- Travelling abroad
- Exertion / Stress / Exercise

Food businesses serving food to the public can undertake some simple checks to ensure that they are ready to prepare and serve food to Olympic participants and spectators.

This questionnaire assesses staff awareness to provide correct food information, control allergen cross contamination and support people with food allergies, intolerances and Coeliac Disease.

Food business / outlet.....

Name of food business operator

Date of Assessment

ALLERGY AWARENESS – Managing information

1. Are full ingredients available for all food delivered to the business? Yes No
2. Can staff correctly identify ALL products or dishes on the menu which contain nuts or peanuts?
Yes No
3. Can staff identify ALL products or dishes on the menu which contain sesame or other seeds?
Yes No
4. Can staff identify ALL products or dishes on the menu which contain fish and shellfish?
Yes No
5. Can staff identify ALL products or dishes on the menu which contain wheat, egg or milk?
Yes No
6. Is full ingredient and ‘may contain’ information accessible whenever the business is open?
Yes No

ALLERGY AWARENESS – Managing cross-contamination in the kitchen

1. Are good hand-washing controls in place?

Yes No

2. Do staff understand how to clean a space / utensils / equipment to prepare food for a person with an allergy?

Yes No

3. Is all stored food covered and labelled clearly?

Yes No

4. Is there an adequate handover procedure between staff for part-prepared ingredients?

Yes No

5. Is food debris rinsed off effectively before washing up utensils / cutlery / crockery?

Yes No

5. If applicable, is the dishwasher maintained regularly and supplied with the correct products? (or is hand dishwashing well-organised with good rinsing?)

Yes No

6. Do staff understand allergy risks from cross-contamination from dishcloths and tea towels?

Yes No

ALLERGY AWARENESS – Service

1. If the business advertises dishes on-line, is the information correct and up to date?

Yes No

2. If the business sends out printed menus, are they correct and up to date?

Yes No

3. Do staff taking orders (including online / on the phone) know how to find out and make a note of customer allergies and intolerances?

Yes No

4. Do staff taking orders communicate customer allergy information effectively to relevant kitchen and service staff?

Yes No

5. Are meals prepared specially for an allergic / food intolerant / Coeliac person effectively identifiable / labelled?

Yes No

6. Is there signage on the menus / in the business to encourage customers to ask about ingredients?

Yes No

Questions – Assessors will need to select those appropriate to the business

1. If a substitute / different ingredient is supplied or bought in, who will be made aware of this and how?
2. What would staff do if a bag (eg of ground almonds / flour) split and spilled in the store?
3. What would staff do if somebody accidentally fried fish in the chip fryer?
4. If buffet meals / carvery / salad bar meals are served, how do customers know what the food is?

5. What controls are there in these situations to prevent allergen cross contamination?
6. How would serving staff find out whether any particular dish was suitable for a customer avoiding eg milk / egg / nuts?

Training and record-keeping

The assessor should find out from staff what allergy training they have had and when? The supervisor should show the materials being used and also any signs used to raise staff awareness / remind staff of controls in place.



There are free resources available:

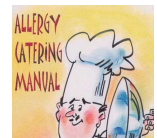
The Food Standards Agency on <http://allergytraining.food.gov.uk/english/>



Anaphylaxis Campaign on <http://www.anaphylaxis.org.uk/catering-for-allergy/>

Other useful materials are available from

<http://www.allergycateringmanual.com/Links.htm>



<http://www.allergytraining.com/>

allergytraining.com

The worst thing a business can do is supply food with incorrect ingredients information to a high risk food allergic person. This is most likely to cause death or a severe reaction.

The next worst thing would be to supply food which carries a high risk of allergen cross-contamination eg from a spoon used for another dish.

General Food Law 178/2002 prohibits the sale of 'unsafe food'. Food can be made unsafe if the information provided with it (written or oral) is incorrect and leads to an allergic reaction. The same law also requires food business operators to carry out a risk assessment and put controls in place to protect all consumers, including those with allergies and intolerances.

The best thing a business can do is to TELL THE TRUTH and NEVER GUESS.

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