

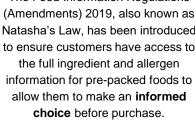


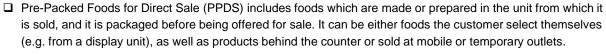
Food Safety Conversation No21: Natasha's Law

Key Learning

What You Need To Know

The Food Information Regulations (Amendments) 2019, also known as Natasha's Law, has been introduced to ensure customers have access to the full ingredient and allergen information for pre-packed foods to allow them to make an informed





Foods That Require Labelling

burger under a hot lamp

and pasta

Sandwiches and bakery products which are packed

in unit before a consumer selects or orders them

Fast food packed before it is ordered, such as a

Products that are pre-packaged on site ready for

Foods packaged and then sold elsewhere on the

premises at a mobile / temporary site or vending

Pre-made drinks placed into lidded containers

machine by the same food business

before being ordered by a customer

the lunchtime sale, such as pizzas, pasties, salads

Foods That Do Not Require Labelling Traditional Counter Service – e.g. over the counter meal service

Deli Bar / Salad Bar - Any food to go where customer selects from an open food display and it is packaged after section

Pre-ordered Packaged Primary School Meals where parents have selected the meal

Patient / Resident Meal Service - Any form of hospital or care home patient feeding service whereby the food is ordered ahead of consumption

Hospitality - Any form of food ordered by the client for an event or meeting whereby an informed choice is made

Packed Lunches / Picnics / Hampers - Any pre-ordered food whereby an informed choice is made before the food is packaged

Distance Selling - Any foods purchased or pre-ordered via a website or mobile app

Bought In Food - Any packaged foods bought in from a supplier or CPU will already be labelled

Note: Products which are packaged but sold through a pre-order service (schools / patient feeding / hospitality etc) are excluded from legislation as the 'informed choice' has already been made.

There is a wide range of size and type of labels available depending on the product and complexity of the items. Should be labelled, but aren't must be removed from sale until the items can be labelled.

Colleague Validation







HACCP Stages

Food preparation

Cooking

- 1. Should a pre-made sandwich that has been wrapped in clingfilm be labelled?
- 2. Does a pie that is in an open take-away tray need to be labelled?
- 3. Does a pre-made juice in a lidded container require labelling?
- What should you do if you notice that a pre-packed item, such as a packaged salad, doesn't have a label? 4.

More Information

More information can be found within the Good Hygiene Practice Guide No: 21 Natasha's Law and the HSE website