

RESTAURANT ASSOCIATES BITESIZE SAFETY

Allergen Management



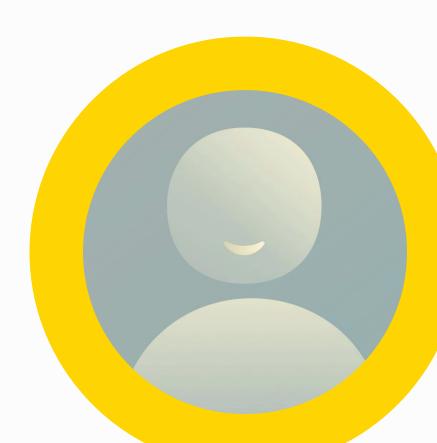
AGENDA



- WHY IS IT IMPORTANT
- **WHAT TYPE OF ALLERGENS**
- HOW CAN WE PREVENT THEM
- DO'S & DON'TS
- **VIDEO**
- **CALL TO ACTION**









WHY IS IT IMPORTANT





WHAT TYPE OF ALLERGENS 14 Major Food Allergens

See CORE SHORE
WE LOOK OUT FOR EACH OTHER

- Cereals containing gluten: such as wheat, rye, barley and oats.
- Crustaceans:

 prawns, crabs, scampi, lobster &
 crayfish.
- Eggs
- Fish
- Peanuts (Technically not a nut but a legume)also called ground nuts.
- Soybeans
- Milk (including lactose)

- Celery (including celeriac)
- Mustard
- Sesame
- Sulphur dioxide/sulphites
- Lupins
- Molluscs: mussels, whelks, oysters, snails and squid
- Tree Nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts.



HOW CAN WE PREVENT ALLERGIC REACTIONS



Plan ahead

• When developing menus or recipes plan ahead, can you design out allergen risks to make allergens easier to manage? Make special dietaries different.

Always follow recipes

- · Recipes must be followed exactly as described on the recipe card with no deviations.
- Ensure any discrepancies between the recipe and your ingredients used are noted and recorded on the allergen report.

Avoid Cross contamination

- Wash your hand between jobs.
- · Store allergens separately and below any allergen free items.
- Use separate utensils and equipment for each dish.
- · Thoroughly clean down and sanitise surfaces between preparation for each dish





HOW CAN WE PREVENT ALLERGIC REACTIONS



Review allergen information

- Check and review the allergen information for all dishes during the preservice briefing completed by the head chef to the front of house team.
- Complete the allergen compliance walk on a weekly basis.

Labelling

- Use Compass green allergen labels to mark the allergen the food made in house or decanted contains
- Ensure walked around food e.g. canapes are labelled with tent cards or similar
- Ensure all PPDS food items are labelled with the ingredients and allergen list.
- 'Name the Nut' check the allergy information for a dish containing nuts and/or peanuts ensure the nut is named on the menu or or dish descriptor

Satay Chicken

Allergens: Peanuts, Soy, Wheat



Peanut Satay Chicken

Allergens: Peanuts, Soy, Wheat





REPORTING ALLERGY REACTION



All allergy or intolerance reactions are to be reported using the designated form before logging onto the AIR3 system, the completed form must be uploaded to AIR3 once logged.

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se this initial reporting form od the team about the inci-	dent. Once o	ompleted	this sho	ould be used to com	plete the AIR3			
ould be retained for 6 mon	iths with all a	ppropriat	te eviden	ce and supporting it	nformation.			
WHERE & WHEN								
Jnit Name:				Unit I	Number:			
Date Reported:				Date	of Incident:			
exact Location of Incident:				Time	of Incident:			
our First Name:				Your	Surname:			
our Job Title:				Telep	hone No:			
Your Email Address:								
RM/OD/BD Email Address:								
NCIDENT DETAILS								
What Did They Eat? Was It Made In Unit?	Yes:	No:	If NI	Provide Supplier	Vame-			-
Did They Have A	Yes:	No:		If No, Provide Supplier Name: If Yes, What Reaction:				
f They Had A Reaction Wh	at Treatmen	t Was Re	quired?					
-	_		Wer	e We Aware of the	Alleray?	Yes:	No:	\vdash
						_		
Type of Allergy:				s Was Allergen Inf	o Available?	Yes:	No:	
Type of Allergy:	le a summary	of the sen	If Ye			Yes:	No:	Н
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Who Was Involved?	Other (Provide Detail	s):	Contract	or.	Employe	e / Agency Starr:	
Title:		-,-					
First Name:			Su	rname:			
Address:							
Postcode:			Co	ntact No:			
PRODUCT DETAILS	•						
Name of Product:							
CONSUMPTION DETAILS							
Date Consumed:			Time Con	sumed:			
Number of Portions Produced:			Number of Portions Consumed:				
SUPPORTING INFORMA Witness First Name:	TION AND EVIDENCE C	HECKLI	Vitness S				
Contact Number:			Witness 5	urname:			-
Witness Statement:							
Useful Evidence to Upload	d to AIR3	(✓)					(√)
Recipe Specification			Allergen Log	(The Source	e or Manu	al)	
Product Information			Delivery Note / Invoice				
Records of Allergen Briefing			Applicable Training Records				
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the applicable escalatio the AIR3 System as soon the QR Code provided.	n as possible, access is	via Comp	pass Conne	ctor by usi	"9		1



DO'S





Ensure everyone completes the allergen awareness e-learning



Provide accurate allergen information for every menu item



Train All Staff Regularly



Follow the "Repeat after me" procedure



Clean Thoroughly to Prevent Cross-Contamination



Follow recipes with the correct products







DON'TS



- Guess Ingredients or allergens when completing an allergen report
- Advise the customer on their choice but allow them to make an informed decision.
- Assume Substitutions Are Safe
- Use the Same Utensils Without Cleaning





NEW RA VIDEO



Dietaries are different



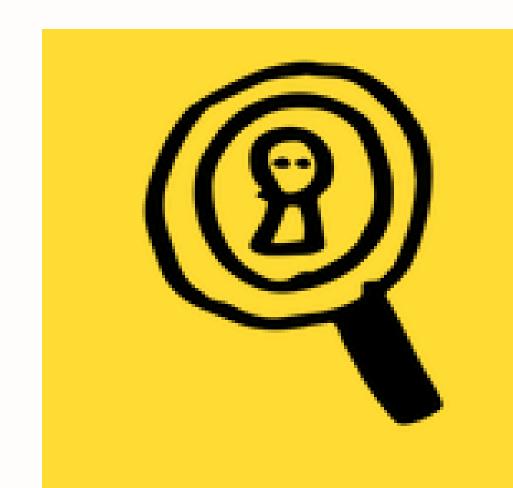


RESTAURANT ASSOCIATES

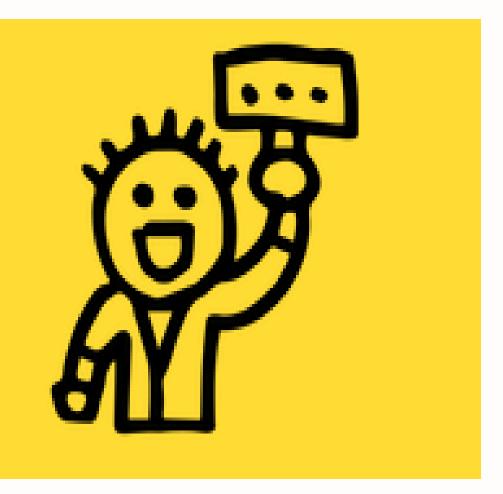
Dietaries are different



CALL TO ACTION







Conduct A
preservice
briefing
Complete weekly
allergy walks

Complete an allergen risk assessment yearly

Complete refresher training regularly

RESTAURANT ASSOCIATES BITESIZE SAFETY - CALENDAR

This planner highlights the monthly topic, the date the webinar will be hosted and a calendar invite link for each month to add the session directly to your Outlook. All sessions will be recorded and made available online to watch back later.



JUNE	JULY	AUGUST	SEPTEMBER
DATE & TIME: 16 th June 2025	DATE & TIME :	DATE & TIME :	DATE & TIME:
TOPIC: Foreign Bodies SUITABLE FOR: All	TOPIC: Restaurant Associates Allergen Management SUITABLE FOR: All	TOPIC: Impactful Safety Walks SUITABLE FOR: Managers, Head office employees, Head & Executive Chefs	TOPIC: Hazard Spotting SUITABLE FOR: All
OCTOBER	NOVEMBER	DECEMBER	JANUARY
DATE & TIME :	DATE & TIME :	DATE & TIME : 15 th December 4:00pm	DATE & TIME :
TOPIC: Reducing cut injuries	TOPIC: Effective Manual Handling Safety	TOPIC: Chemical Safety	TOPIC: Fire Safety
SUITABLE FOR: All	SUITABLE FOR: All	SUITABLE FOR: All	SUITABLE FOR: All









