

KNOW YOUR ALLERGENS



WHAT ARE THE ALLERGENS TO BE AWARE OF?

BACK OF HOUSE:



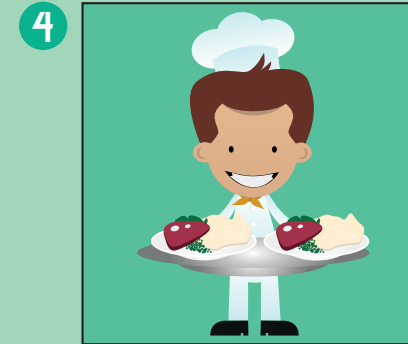
Ensure your recipes are printed from The Source or where applicable created using the Manual Allergen Builder.



Always follow the recipe. Cross-check the ingredients against the recipe to ensure they match.



Periodically check supplied food items and their ingredients against the information held in the Source.

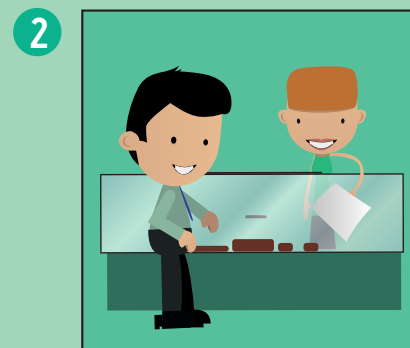


Before service, brief your front of house team on allergens in dishes available on a menu.

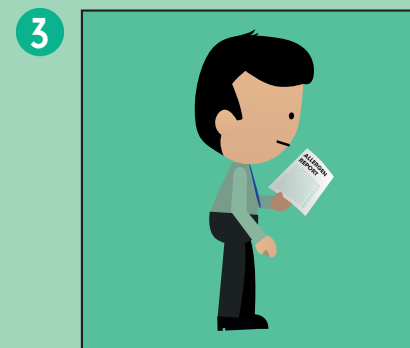
FRONT OF HOUSE:



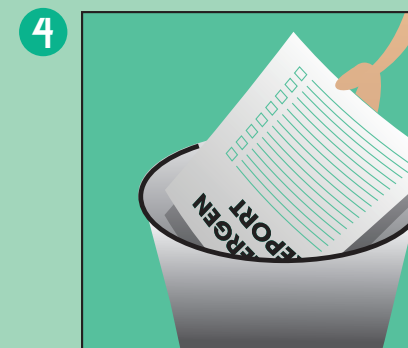
Ensure allergen information is available, correct and easily identifiable. This must be cross-checked during pre-service brief.



If a customer has a question regarding allergens point them to where the allergen information is available. **Remember don't advise the customer what they can have!**



Customer to review the information in the allergen folder and decide if the food is safe for them to consume.



Allergen information to be kept whilst applicable and retain for 4 weeks before disposing of it.

Gluten



Crustaceans



Eggs



Fish



Peanuts



Soybeans



Milk



Nuts



Celery



Mustard



Sesame Seeds



Sulphur Dioxide



Lupin



Molluscs

