

FOOD SAFETY CONVERSATION

Good Hygiene Practice No: 21 – Natasha’s Law

WHAT YOU’RE GOING TO LEARN

In this safety conversation you will learn about the requirements of the Food Information Regulations (Amendments) 2019, also known as Natasha’s Law. The purpose of this legislation is to ensure customers have access to the full ingredient and allergen information to allow them to make an **informed choice** before purchase.

HOW IT WILL HELP YOU IN YOUR JOB

You will understand what the requirements are for items that are pre-package for direct sale and what our responsibilities are under the new legislation. Most importantly you will be aware of what needs to be in place when serving pre-packaged food items.

WHAT YOU NEED TO KNOW

The regulations require allergen and ingredient labelling for all Pre-Packaged foods for Direct Sale (PPDS).

This includes foods which are made or prepared in the unit from which it is sold, and it is packaged before being offered for sale. It can be either foods the customer select themselves (e.g. from a display unit), as well as products behind the counter or sold at mobile or temporary outlets.

Foods That Require Labelling	Foods That Do Not Require Labelling
<ul style="list-style-type: none"> 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 burger under a hot lamp Products that are pre-packaged on site ready for the lunchtime sale, such as pizzas, pasties, salads and pasta Foods packaged and then sold elsewhere on the premises at a mobile / temporary site or vending machine by the same food business Pre-made drinks placed into lidded containers before being ordered by a customer 	<ul style="list-style-type: none"> Traditional Counter Service – typical 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.

PPDS Labels

These labels must have the following information:

- Legal, descriptive or customary name of the food
- The list of ingredients, headed by a suitable heading which consist of or includes the word ingredients
- Allergens suitably highlighted
- Composite ingredients expanded within brackets ()
- Ingredients in descending order of weight
- Additional voluntary information e.g. May Contain

There is a wide range of size and type of labels available which vary in 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.



RELATED HAZARD ANALYSIS RECORDS

- Food Storage
- Cross contamination
- Preparation
- Cooking
- Food Service

YOUR VALIDATION

- Should a pre-made sandwich that has been wrapped in clingfilm be labelled?
- Does a pie that is in an open take-away tray need to be labelled?
- 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?

More Help & Support

- Legal interpretation of the legislation: contact your sector HSE manager
- Source User Access Issues – Contact your Sector BE Team
- Allergen data discrepancy – Escalate to Foodbuy helpdesk
- System IT or hardware issues – IT Support

MORE INFORMATION

More information can be found within Good Hygiene Practice Guide No: 21 Natasha’s Law