

ARE YOU READY????

So what's happening on December 13th 2014?

- New EU Food Information for Customers come into force across the UK
- You must be able to inform customers what potential allergens are in the food & drink you provide or sell
- This will apply to all types of food businesses such as caterers, bakers, restaurants, hotels, cafes, mobile caterers (burger vans), staff canteens, schools, care homes, Early Years, hospitals etc. etc.

What allergens are included in the new law?

Peanuts	Crustaceans
Nuts	Celery
Dairy	Mustard
Wheat (gluten)	Soya
Eggs	Sesame
Fish	Lupin
Molluscs	Sulphites

What information do I have to give my customers?

You must be able to give a customer the information to help them make an informed choice regarding the food they want to eat

You can do this by:

- Listing the ingredients on the menu
- Writing it on a notice board
- Tell customers where they can find the information, such as an info sheet on the back of the menu
- Have a list of the food and drink you provide, detailing all potential allergens

You cannot say that a product or drink **MAY CONTAIN** an allergen any more. It is your responsibility to ensure all staff either know what ingredients are being used, or know where to find the information

'Ignorance will be no excuse'

CALL NOW

07972914333 or 07944435093

What could happen if I don't have the information?

This will depend on the level of non-compliance. But as a food business operator, you will be responsible in ensuring this information is ready for 13th December 2014.

If Trading Standards or Environmental Health inspect your premises and you are found to be non-compliant then you could be:

- Issued with an improvement notice
- Prosecuted up to £5,000
- Given a poor Food Hygiene Rating

What can I do?

You could do some very simple things to be ready, but don't forget to plan ahead for the future as well

You can:

- Make sure you know what ingredients are being used in your food
- Create a list of all the food and drink you produce or sell and list any potential allergens in the ingredients
- Train your staff, not just in allergens but in basic Food Safety
- Think about future menu changes and record any of the 14 allergens
- Try not to use substitute ingredients as these may contain potential allergens
- Have a member of staff on each shift who has been trained in allergen control and can be a point of call if a customer asks for information
- Maintain high standards of hygiene throughout the premises including hand washing, segregation of foods and cleaning

Don't leave it's too late

For more information call now



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