

Allergen Policy

Allergen Policy (Education)



abm catering are committed to providing safe food to each student and to ensuring legal compliance with the Food Information Regulations 2014. In order to fulfil this aim the following policy and procedure has been adopted and implemented throughout the Education sector.

There is increasing incidence of food allergens across the UK< in particular in children. It is estimated up to 10 percent of children experience at least 1 food allergen/ intolerance.

Where a person has a food allergen their body produces an auto immune response to food allergens. This will not occur the first time the person comes into contact with or consumes the food but can occur at any other time. An auto immune response may result in the development of one or more of the following symptoms:

Swelling

Itching

Rashes

Redness

Fatigue

Vomiting

Diarrhoea

Breathlessness

Drop in Blood Pressure

Dizziness

Anaphylactic shock

Anaphylactic shock can result in fatalities

abm catering ltd have identified that nuts and peanuts are high risk food with many young persons being diagnosed with peanut or nut allergens. There have also been highly publicised occasions where air borne particles from nuts have resulted in a person with peanut or nut allergies experiencing symptoms including anaphylaxis resulting in fatalities.

The head of procurement regularly reviews the products of abm buying lists in conjunction with our suppliers to ensure that all products purchased, are peanut and nut free.

All abm catering staff are provided with allergen training on the theory, facts, symptoms, legalities and abm catering ltd.'s allergen policy and procedures upon commencing employment. Allergen refresher training is provided periodically and when required due to legislation or procedure updates.

abm catering ltd provides a catering service. It is not possible to prevent transmission of air borne allergen particles within a catering environment. It is for this reason that abm catering have adopted a peanut and nut free policy across the education sector.

Where students have known or diagnosed allergens then the abm catering ltd. Special Diet Procedure applies.

Other known allergenic foods within abm catering ltd managed kitchens, are to be treated using techniques to avoid cross contamination including enclosure, separation and disinfection.

Food Information Regulations (FIR) are to be applied fully across all units. In primary schools all menus are analysed for the top 14 allergens as identified within the FIR, and a matrix is devised and provided to the schools for sharing with the students and parents. A copy of this is to be displayed at the school.