

Provision of Sensitive Diets and the Communication of Allergens Policy.

Local Kitchen is committed to satisfying the needs of our customers and are committed to ensuring the safety of customers who have an allergy or food intolerance.

It is our Policy to safely provide special diets by operating a rigorous HACCP system as part of our central Food Safety Management System.

Parents of pupils entering school are requested to declare any intolerances, Allergies and sensitive diets. Upon receipt of this information Local Kitchen will link with the school, parents and health professionals including dieticians to ensure these requirements are met.

In High Schools, notices are clearly on display for anyone with a special dietary requirement to ask a member of staff who will be able to advice.

Where a child has several allergies or intolerances, we will conduct a risk assessment and where it is identified that the overall risk to the child is high we reserve the right not to provide a school lunch to the pupil.

We provide all necessary training and instruction to Catering management and frontline staff and monitor its effectiveness.

We recognize that severe allergies can cause life threatening reactions and that food intolerances do not involve the immune system and are not generally, life threatening, but can make the customer feel poorly.

Owing to the nature of our operation food is prepared in an environment where allergens are present therefore, we cannot fully guarantee that any food or drinks will be completely free from Allergens.

Allergens

All Allergen information is available upon request in accordance with the Allergen regulation 2014.

Nut specific

We do not use any recipes that contain nuts or nut by-products in our School Menus, Civic or Hospitality Catering, however current labelling regulations mean that no guarantee can be given that ingredients have been prepared in a fully nut free environment without risk of contamination.

This is due to suppliers increasingly stating that products are not free from nut contamination due to possible airborne contamination.

Sensitive Diets

Sensitive Diets are diets for pupils with a medically diagnosed requirement, food

intolerances, medical condition or religious beliefs which affect eating requirements.

Local Kitchen understands that some people have sensitivities to certain foods that non – sufferers would find harmless. When someone has a food allergy, their immune system reacts to a particular food or food groups. Halal products are only purchased with an approved HALAL Certification. All dishes in High Schools that are prepared with HALAL products will be clearly labelled at the point of sale to allow persons of other religions an informed choice to either buy.

Roles & Responsibilities

The school

- Make Local Kitchen aware of any pupil who has an allergy or intolerance
- Provide Local Kitchen with the child's care plan and link worker
- To facilitate a meeting between child's dietician, parent, school representative and Local Kitchen to identify child's likings, problematic foods and agree a suitable menu
- To provide Local Kitchen with a letter from Parent to acknowledge that they are satisfied that Local Kitchen will take all reasonable precautions but cannot guarantee allergen/intolerance free
- To provide a suitable level of supervision for pupils when lunches are selected and served so that the welfare of the pupil is safeguarded
- To inform Local Kitchen of any changes with the pupil's dietary requirements.
- Inform the Catering Supervisor of any absences so a meal is not prepared.

Local Kitchen

- Will do our uppermost to provide planned individual menus for customers with sensitive diets
- To collate and provide allergen information relating to recipes and planned menus
- To monitor the provision of special diets, communication of allergens and intolerances to staff
- To advise customers of the Allergen information as requested
- Display the appropriate signage and advise customers of where to access allergen information
- Communicate with and supervise catering assistants in the serving of meals to Pupils with a sensitive diet