

LESSONS LEARNT					
Type of Incident:	Alleged Allergic Reaction				
Classification of Incident:	Alleged Allergic Reaction — Cereal containing nut product				
Summary of Incident:	A CH&Co team member had <b>opened and decanted a single portion cereal box</b> (Kellogs crunchy nut) containing nut products into a serving bowl for breakfast service.				
	This product was not meant to be offered this day as single portion cereal boxes are only supplied for summer school students. The team member did not inform site manager that they had placed this on offer				
	No allergy information for this product was displayed and was not captured on the daily allergy matrix				
	A student resident purchased the crunchy nut cereal and consumed. They later reported to facilities that they had <b>experienced an allergic reaction from the cereal</b>				
Photographs of Product:	INGREDIENTS  TOASTED FLAKES OF CORN WITH SUGAR, PEANUTS AND HONEY, FORTIFIED WITH VITAMINS AND MINERALS. INGREDIENTS: Maize, sugar, barley malt extract, peanuts(6%), molasses, honey(1%), salt. VITAMINS & MINERALS: Niacin, irron, vitamin B6, riboflavin, thiamin, folic acid, vitamin D, vitamin B12. For allergens see ingredients highlighted in bold. May contain gluten from other cereals. Best before: see top. Store in a cool dry place.	Energy  Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Vitamins: Vitamin D Thiamin (B1) Riboflavin (B2) Niacin (B3) Vitamin B6 Folic Acid (B9) Vitamin B12  Minerals: Iron	100g   %RI*   1683k  398kcal   4.5g   0.7g   82g   35g   2.5g   6.0g   0.75g     8.4µg   168%   0.91mg   83%   1.2mg   86%   13mg   81%   1.2mg   86%   166µg   83%   2.1µg   84%     8.0mg   57%   take of an average add	730g %RI* 505k) 119kcal 1.4g 2% 0.2g 1% 25g 10% 11g 12% 0.8g 1.8g 4% 0.23g 4%  2.5µg 50% 0.27mg 25% 0.35mg 25% 4.0mg 25% 4.0mg 25% 4.0mg 25% 4.0mg 25% 4.2mg 25% 2.4mg 17% 2.4mg 17% alt (8400k)/2000kcal)	
Possible Causes:	Going against CH&Co and sites set allergen management procedure: The staff member who put this item on offer did not follow set allergen procedures by placing this on offer without consulting site manager or offering any corresponding allergy information.				/ placing
	Allergy matrix: As this specific cereal is not typically offered at this site (e.g. only used for summer school) allergy information was not detailed on the sites allergy matrix or displayed on customer facing menus				

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Immediate Action Taken:	The incident was reported to the sites catering manager and an investigation opened			
Lessons Learnt:	Front of house staff to never add any additional items to menus, this should only be made by head chef/ manager			
	<b>Preservice briefings</b> to take place with staff to discuss allergen information for the day			
	Requirements of FS SOP 1: allergen management to be fully understood by all staff  Remember  Communication is key  Never presume – if you are unsure ASK  Report all incidents through BiOne reporting system.  Don't forget hidden allergens egg and cress sandwich (mustard cress), Sausage rolls (eggs wash) etc.  If you are not fully confident on procedure, ASK guidance and further training can be provided  Always double verify your allergen information.  Always double check the menu and matrix match with everything on the servery  Operations manager to support at site level			
Actions to be Taken (By Whom)	Site Manager to ensure staff involved in event are reassigned 'ABC' know your allergens on accessplanit and refresher FS SOP 1: allergen management training is given  Site manager to ensure procedures of FS SOP 1: allergen management are followed by staff  Site manager to ensure foods containing allergenic ingredients especially are clearly labelled when displayed  Site to ensure this incident is raised at the next H&S meeting with the team — highlight to staff that food offerings are set my head chef and management only, this must not be deviated from			
	Site manager and senior team to implement documented <b>pre-service briefings</b> into the business			

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