

KNOW YOUR ALLERGENS



WHAT ARE THE ALLERGENS TO BE AWARE OF?

BACK OF HOUSE:



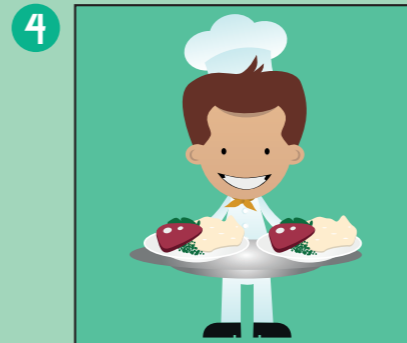
1 Ensure your recipes are printed from The Source or where applicable created using the Manual Allergen Builder.



2 Always follow the recipe. Cross-check the ingredients against the recipe to ensure they match.

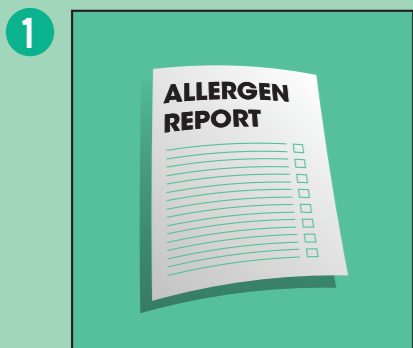


3 Periodically check The Source allergen information against your printed allergen information and against the packaging of items when they arrive in unit.

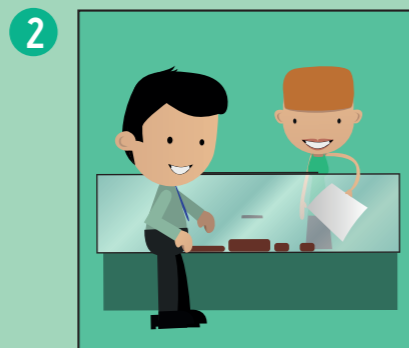


4 Before service, brief your front of house team on allergens in dishes available on a menu.

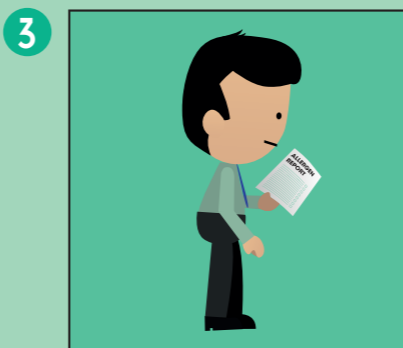
FRONT OF HOUSE:



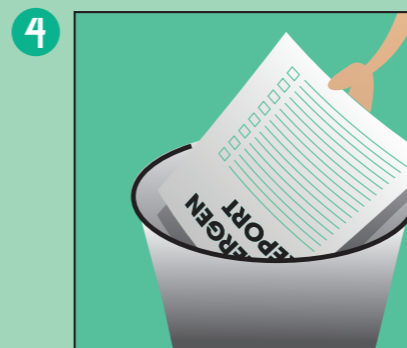
1 Ensure allergen information is correct and available. This must be cross-checked during pre-service brief.



2 If a customer has a question regarding allergens point them to where the allergen information is available. **Remember don't advise the customer what they can have!**



3 Customer to review the information in the allergen folder and decide if the food is safe for them to consume.



4 Allergen information to be kept whilst applicable and retain for 4 weeks before disposing of it.

Gluten



Eggs



Peanuts



Milk



Celery



Sesame Seeds



Lupin



Crustaceans



Fish



Soybeans



Nuts



Mustard



Sulphur Dioxide



Molluscs

