

# Food Allergies

In order to minimise the risk of cross contamination **PLEASE DO NOT USE THE BREADBOARD FOR PREPARING YOUR FOOD USE A PLATE INSTEAD** this is to reduce the risk of cross contamination and prevent the potential for allergic reactions.

Food allergies present a serious problem to some people and in severe cases can be fatal. ESS catering practices are designed to minimise the risk of accidental inclusion of allergens, however there is always a risk that traces of allergens could be found in any product served here.

Where customers have the opportunity to serve themselves, serving utensils can be transferred from one dish to another posing the risk of cross contamination.

