

EU FIC Regulation 2014 (No. 1169/2011)

A new regulation comes into force on 13 Dec 2014 whereby we have to declare/provide allergen information on customers' requests for fresh loose, un-packed food that we provide as part of our menu offer.

This regulation affects all catering institutions like Hospitals, prisons, schools, restaurants, takeaways and delis all EU member states.

The 14 that are on the list are:

Cereals containing gluten	Eggs
Milk	Soybeans
Fish	Lupin
Molluscs like clams, scallops, squid etc.	Crustaceans like prawns and crayfish
Peanuts	Celery
Nuts namely almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew, Macadamia or Queensland nut	Sulphur dioxide or sulphites (where added and is >10mg/kg in the finished product. Often found in dried fruit and wine
Sesame	Mustard

We are currently working with G4S Dietician to implement an allergy management framework fit for Wiltshire school environment. Training has taken place in this respect to ensure all staff are aware of the regulation and we have protocols and procedures in place to be compliant with the regulation itself. All recipes and menus will have allergen information tagged on ready for customer requests. We cannot give incorrect or incomplete information as that is Breach of Regulation when audit by Local authorities or enforcement officers . We have also designed a protocol to deal with allergy requests and emergencies to ensure we are providing safe food to our special customers.