

Allergen Policy

The EU Food Information for Consumers Regulation (No. 1169/2011) (FIC) and Food Information Regulations 2014 (SI 2014/1855) (FIR) came into force on the 13th December 2014. The Regulations require Grafton Childcare to provide clear and accurate information on the allergens present in the food we have produced so that allergic individuals can avoid consuming food that may cause them to have an allergic reaction.

The Regulations include a list of the 14 most common ingredients and processing aids that cause food allergies and intolerances and the detailed list is attached as an Appendix to this policy. The Regulations require Grafton Childcare to ensure that if a food product contains or uses an ingredient or processing aid derived from one of the listed substances or products then it will be declared to the parents for whom we provide childcare.

These Regulations apply to all stages of production, processing and distribution of food for human consumption. Grafton Childcare is committed to reducing the risk to the children for whom we provide childcare of consuming allergens in food.

Ingredients/Labelling

The 14 allergen groups listed are as follows;

1. Cereals containing gluten - wheat, rye, barley, oats, spelt, khorasan, kamut or their hybrid strains
2. Crustaceans
3. Egg
4. Fish
5. Lupin
6. Milk
7. Molluscs
8. Nuts - almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio nut, Macadamia nut and Queensland nut
9. Peanut
10. Soya
11. Sesame
12. Celery and celeriac
13. Mustard
14. Sulphur dioxide and sulphites

For detailed information on the 14 Allergen groups and exemptions Grafton Childcare acknowledges that the full list in the Appendix must be used.

The responsibility for ensuring compliance with FIC and FIR lies with Denise Tupman (Manager) delegated to Phil Tupman (Cook), they will ensure that;

When ingredients are purchased from suppliers they are accompanied by detailed and accurate information on any of the listed allergens that are present in the ingredients. The ingredients will not be used for producing food and drinks until this allergen notification has been received.

All food or drink used for consumption is accompanied by information on the presence of any of the listed allergens and this information is provided to the consumer in accordance with the Regulations. Any allergen ingredients are to be provided in an allergen ingredients list, for instance, the relevant allergen will be highlighted with a tick in the Allergens list sheet; a clear written signpost will be provided on the Parents' Noticeboard and also uploaded on a weekly basis via Grafton Childcare's Blog as to where the allergen information can be found, but parents' may also ask their child's Key Worker for clarification if needed.

Monitoring

Grafton Childcare will actively monitor four key factors to ensure the proper management of the use of the listed allergens.

Supplier information.

Denise Tupman (Manager) and Phil Tupman (Cook) will ensure that all products received are correctly labelled and show all of the listed allergens used.

In the absence of full details of any of the listed allergens used being provided by the supplier, supplier questionnaires will be used to check the allergenic status of the ingredients.

Managing cross contamination.

Grafton Childcare will maintain rigid food hygiene standards throughout food preparation areas.

Where allergenic ingredients are packaged openly/loosely, they will be stored separately to reduce the risk of cross contamination.

Physical segregation of allergenic ingredients within the production area at all times.

All staff employed will be trained in all areas of good food hygiene practice.

Training.

Our Cook and all Nursery Nurses hold at least a basic food hygiene certificate. All staff adhere to the HACCP (Hazard Analysis & Critical Control Point) best practice food handling standards.

All staff are informed of the new rules concerning allergens and how to respond to consumer queries on allergen content.

Communication where allergen information is provided orally.

Each child's own Key Worker will at all times be the nominated person(s) who is responsible for providing oral information to the parent's of their own Key Children on the listed allergens present in the food.

Each member of Staff will be responsible for reading the Food Standards Agency booklet "Loose Foods" and our weekly "Allergens Sheet" so they are able to explain to parents' what allergens (from the group of 14 listed allergens) are present in any food or drink served.

To ensure that the oral information is consistent and verifiable the allergen information will also be kept on weekly allergen sheets which are placed on both the Parent's and Staff Noticeboards each week and which is easily available for Key Workers to refer to at all times.

A clearly visible written notice must always be present on the Parents' Noticeboard indicating that allergen information is available from a child's Key Worker.

This policy has been approved & authorised by:

Name: Denise Tupman

Position: Manager

Date: 3rd December 2014

Signature:

The following members of staff have received a copy:-

Philip Tupman

Jade Lofthouse

Lara Rowe

Angela Evemy

Zoe Northcott

Christopher Tupman

Julie Perry

Sandra Virgin

Kimberley Evans

Estelle Minton

Via email 3rd December 2014

APPENDIX

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES.

1. **Cereals containing gluten**, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:
 - (a) wheat based glucose syrups including dextrose (1);
 - (b) wheat based maltodextrins (1);
 - (c) glucose syrups based on barley;
 - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
2. **Crustaceans** and products thereof;
3. **Eggs** and products thereof;
4. **Fish** and products thereof, except:
 - (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
 - (b) fish gelatine or Isinglass used as fining agent in beer and wine;
5. **Peanuts** and products thereof;
6. **Soybeans** and products thereof, except:
 - (a) fully refined soybean oil and fat (1);

- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
 - (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
7. **Milk** and products thereof (including lactose), except:
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - (b) lactitol;
 8. **Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 9. **Celery** and products thereof;
 10. **Mustard** and products thereof;
 11. **Sesame seeds** and products thereof;
 12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
 13. **Lupin** and products thereof;
 14. **Molluscs** and products thereof. EN 22.11.2011

Official Journal of the European Union L 304/43

(1) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.