

Food Allergen Risk Assessment

People with food allergies have to take great care when eating out to avoid certain foods that could cause harm. The purpose of this assessment is to raise your awareness of such problems and to ascertain what, if any, measures are currently in place to minimise the risk associated with eating foods containing allergens.



Question	Answer
<p>1. Does the business have any advice or policy for customers with food allergies? E.g. notices, menus, etc.</p>	<p><input type="checkbox"/> Yes <input type="checkbox"/> No Comments..... </p>
<p>2. Do you check labels on food for allergen information?</p>	<p><input type="checkbox"/> Yes <input type="checkbox"/> No Comments..... </p>
<p>3. Do your suppliers provide you adequate labelling information?</p>	<p><input type="checkbox"/> Yes <input type="checkbox"/> No Comments..... </p>
<p>4. If you transfer ingredients from packaging into storage containers or fridges/freezers. How do you retain product information?</p>	<p>Comments..... </p>
<p>5. Do you use allergens in the business? I.e. Nut oils, milk powder, eggs etc</p>	<p><input type="checkbox"/> Yes <input type="checkbox"/> No Comments..... </p>





Question

Answer

6. How are allergenic ingredients like milk powder, Soya and nuts stored to prevent cross contamination with other ingredients?

Comments.....

7. Has any staff received specific food allergen awareness training?

- Yes
- No

Comments.....

8. How do you inform customers about dishes that contain allergens?

- Menu
- Notice/sign
- Price list
- Specials board
- Label
- Other - Comments.....

9. What procedures do you undertake when preparing dishes for a customer with a food allergy?

- No differently to other dishes
- Separate utensils
- Separate preparation areas
- Thorough cleaning & disinfection
- Adequate hand washing
- Checking ingredients on labelling
- Other - Comments.....

The answers to the above questions will help you decide whether you are managing food allergens properly. If you are not certain that you can provide food, which is suitable for the food allergy sufferer then you should not cater for them. Read the enclosed allergen information in your pack. If you require further advice contact **Rochdale Councils Food Safety Team on 01706 924143.**