

Risk Assessment Questionnaire

The risk assessment questionnaire has been divided into three sections covering Overall Management & Training, Kitchen Procedures and Front of House. This will allow to assess whether the current controls in place are effective and if any improvements can be made to ensure that the food served is safe.

If there is an uncertainty that food provided is not suitable for someone with a food allergy then this information should be provided for consumers to decide whether or not the food can be eaten at the premises.

More comprehensive guidance can be found on the Food Standards Agency at <http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/nonprepacked>

Overall Management & Training

Question	Additional Information
<p>1. Do you have a written policy on food allergies and intolerances?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>2. Are your emergency procedures up to date and rehearsed?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>(Please see guidance at end)</p>	
<p>Training</p> <p>3. Have all kitchen staff received food allergen awareness training?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>4. Have front of house staff received food allergen awareness training?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>It is good practice to ensure all training given to staff is recorded and kept on file and that refresher training is given on a regular basis.</p>	

Kitchen Procedures

<p>Allergenic Ingredient Identification</p> <p>5. Which food allergens do you handle? ✓ (or see diagram on page 1)</p> <p><input type="checkbox"/> Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and their hybridised strains.</p> <p><input type="checkbox"/> Crustaceans & Molluscs (Shellfish)</p> <p><input type="checkbox"/> Eggs</p> <p><input type="checkbox"/> Fish</p> <p><input type="checkbox"/> Soybeans</p> <p><input type="checkbox"/> Milk</p> <p><input type="checkbox"/> Nuts including almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias, and</p>	
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<p>Queensland nuts</p> <p><input type="checkbox"/> Celery</p> <p><input type="checkbox"/> Mustard</p> <p><input type="checkbox"/> Sesame seeds</p> <p><input type="checkbox"/> Sulphur dioxide and sulphites often expressed as SO₂, used as a preservative and often found in wine and dried fruit.</p> <p><input type="checkbox"/> Lupin</p>	
<p>6. Have you checked for allergens in ingredients you use? Including checking the labels of prepared food, sauces, and seasoning mixes?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p>Please see supplement list</p>
<p>7. Does your supplier provide you with adequate labelling information?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>8. Do you check to see if any substituted items that have been deliveries contain allergenic ingredients?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	
<p>9. Do you record any of the above checks?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	
<p>STORAGE</p> <p>10. Do you have a storage system to prevent cross-contamination of ingredients with allergenic ingredients like milk powder, soya and nuts?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>11. If you transfer ingredients from packaging into storage containers or fridges/freezers, do you have a procedure for retaining product information such as date codes, batch codes, allergen information?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	

PREPARATION	

12. Do you follow any procedures when preparing food for a customer with a food allergy?

Yes No

Front of House

13. Do you inform customers about dishes that contain particular allergens, and ensure that information is available and clearly displayed?	
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Yes No