

Risk Assessment Statement

Paul Holmes Mobile Catering has conducted a risk assessment for allergen contamination. The risk assessment looks at the likely occurrence of allergen contamination hazards. The risk assessment is based on the following key severity.

- High – reasonable probability of adverse health effects or irreversible health consequences
- Medium – potential for temporary or reversible health consequences
- Low – no adverse health consequences.

Likelihood:

- High – very likely
- Medium – reasonably likely
- Low – not likely

Hazard 1

Inadequate allergen control including mis labelling or uncontrolled preparation or insufficient cleaning methods may lead to allergen cross contamination.

Paul Holmes Mobile Catering handles the following allergens:-
Milk, fish, mustard, celery, gluten.

All employees are made aware of this at the time of induction and are to undertake allergen awareness training. All allergens stored at the premise are labelled and are segregated by controlling the storage of raw materials through segregation and labelling of product it is possible to reduce the hazard to an acceptable level.

A risk assessment has been created for each process step, including the use of additional process steps which may be used such as buffets and self-services, to determine the risk of allergen cross-contamination. The risk assessment also includes meals specifically produced to be allergen free.

The risk assessment also includes cleaning procedures and process controls to ensure that allergen management is adhered to by controlling the risk of cross contamination through correct cleaning, handling and storage methods so that the hazard can be reduced to an acceptable level.

Codes of practice, guidelines and legislation considered in the decision making exercise

- The Food Safety Act 1990
- The Food Labelling Regulations 1996
- Food Information Regulations 2011

Signed _____

Date _____

Review Date _____