

# **Paul Holmes Mobile Catering**

## **Food Allergy Policy**

Paul Holmes Mobile Catering has a commitment to ensuring that all food served to the final consumer is safe. The company's prime concern is that the food that is served is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known Allergens to those persons who may have a response to. The company holds close a moral duty to serve customers safe food and also recognise the legal obligation to comply with the following current principle legislative requirements:

**Regulation (EC) No 852/2004 on the hygiene of foodstuffs**  
**The Food Hygiene (Wales) Regulations 2006**  
**The Food Safety Act 1990**  
**Regulation (EU) No 1169/2011 on the provision of food information to consumers**

Ultimate responsibility for Food Safety including Allergen Management lies with Paul Holmes of Paul Holmes Mobile Catering.

The successful application of Paul Holmes Mobile Catering Food Safety Allergen Policy however requires the full commitment and involvement of both management and the employees. Paul Holmes is committed to ensure :

- That the Company's Food Safety Policy is implemented at all times, reviewed regularly and any necessary changes made when any modification is made in the service, process or any step.
- That employees understand the importance of and comply with the company's overall food safety management system that incorporates the Food Safety Policy, H.A.C.C.P. plan, Allergen Management Plan and associated supporting verifiable documentation.
- That all employees are provided with suitable and sufficient information, training and equipment necessary to do their job hygienically and in a manner that complies with legislative requirements.

The arrangements for Allergen Management are as follows:

The following foods are recognised as potentially harmful allergens to some:

- Cereals containing Gluten
- Fish
- Mollusc

- Crustacean
- Milk
- Nuts
- Peanuts
- Soya
- Sesame
- Lupin
- Sulphur Dioxide and Sulphites
- Celery
- Mustard
- Eggs

Paul Holmes Mobile Catering monitors five key factors towards the successful management of harmful allergens:

#### **1. Supplier product information**

Working closely with suppliers to enable up to date and clear labelling of all products that may contain potentially harmful allergens, this is carried out by maintaining product specifications from suppliers, exchange of emails. A detailed deviation form will be completed in the likelihood other products have to be bought from suppliers. Any new products supplied are routinely checked for allergen information on the product specification or labels and will be added onto the supplier list.

#### **2. Good kitchen and service practices**

Working with an external food hygiene company who advise, train and audit the operation.

External audits to ensure good kitchen and service practices are maintained.

Working closely with the local EHO to ensure all current legislation is being adhered to.

In house training, supervision, monitoring. Awareness of risk.

Service – display control, cake knife/spoon control

#### **3. Managing cross contamination**

Maintaining rigid food hygiene standards throughout food handling areas.

Where allergenic ingredients are packaged openly/loosely, they are stored separately to reduce the risk of cross contamination and labelled clearly

Physical segregation within the production area is sought at all times. This can be carried out by using different equipment/utensils/probes, time management and designated areas

All food handlers employed are trained in all areas of good food hygiene practice.

Cleaning-cloth management, correct use of cleaning chemicals. In house training

#### **4. Effective training**

Working with both the local EHO and a food safety consultant.

All food handlers hold a Level 2 Award in Food Safety

All food handlers adhere to the HACCP (Hazard Analysis & Critical Control Point) best practice food handling standards.

Staff have also attended an allergen awareness course

**5. Good communication**

Staff are trained to escalate any concerns a customer may have regarding food intolerance to a line manager if they are unsure of product content.

Where dishes contain potentially dangerous allergens, they are clearly labelled at point of sale. This labelling is also carried through onto menus. Recent updates and information are available on web pages.

Signed \_\_\_\_\_

Date \_\_\_\_\_

Review Date \_\_\_\_\_