











The Food Safety Act 1990 imposes legal duties on all suppliers of food to take all reasonable steps and exercise due diligence to ensure that food business operators sell food that is safe. The Food Information Regulations 2014 require that all caterers are able to provide customers with accurate information of the allergen content of the food that they serve.

It is the policy of abm catering ltd. to do all that is reasonable and to exercise all due diligence to ensure:

That all practicable measures are taken with food during purchase and receipt, storage, preparation, cooking and display to prevent cross contamination of allergens. That there is an allergen awareness notice at every service point sign posting customers to refer to abm employees if they have any allergy queries.

Prior to service the allergen content in respect of the top 14 allergens listed below have been determined for all foods including hot meals, sandwiches, salads, street food offerings, grab and go items, desserts, bakery items, drinks and alcohols.

The Top 14 allergens as prescribed within the Food Information Regulations;

-  1. Cereals containing Gluten
-  2. Milk
-  3. Eggs
-  4. Soya
-  5. Peanuts
-  6. Tree Nuts
-  7. Sulphites
-  8. Lupin
-  9. Sesame
-  10. Celery
-  11. Mustard
-  12. Fish
-  13. Crustaceans
-  14. Molluscs

The allergen content of non pre packed foods will be displayed on Allergen Matrix's at Service Points, which must be shown to the customer. For food items pre-packed by abm and sold for consumption on the day of purchase e.g. sandwiches, pasta pots and grab and go items, the allergen information will be displayed on a label accompanying the food item.

General

abm have devised buying lists with our education sites to ensure that they are peanut, nut, mollusc, crustacean and lupin free, in order to assist with allergen management. Instructions on the prevention of cross contamination of allergens are included within the Food Safety Management System, which is reviewed annually. All employees will be provided with such information, instruction, training and supervision as is necessary to ensure that the food we serve is safe and the allergen information we provide is accurate.

The Allergen Policy will be reviewed, amended and updated as and when necessary. Communication of any such changes will be made to all employees.



Susan Johnson
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