

Allergen control: questions local authority enforcement officers might want to ask caterers



FOOD
STANDARDS
AGENCY

Suggested questions for officers to ask when auditing allergen control measures during an inspection of catering premises

Name and address of premises: _____

Name of inspector: _____ Date: _____ Ref: _____

	Yes (give evidence)	No	Not applicable
<p>Do staff know what food allergy is and what the risks are?</p> <p><i>To find out, ask general questions like, 'which foods are most commonly associated with allergy?' and, 'what symptoms might occur if someone were to have an adverse reaction?'</i></p>			
<p>Have staff carried out any training on handling food allergens?</p>			
<p>Are there documented procedures for handling food allergens in the food safety management system and, if it is a school, the child's management plan/school policy?</p>			
<p>Are there staff procedures for communicating food allergen advice to clients/customers?</p>			

When a meal that does not contain a specified allergenic ingredient is requested by a customer, are there adequate procedures to cover food preparation/handling to prevent cross-contamination with other foods?
Check whether there are adequate measures in place for clean-up, segregation, maintenance of ingredient identity, handling of the meal and so on.

Are the contents of deliveries checked for allergenic ingredients?

Are deliveries checked to make sure that what was ordered was actually delivered?

Are there appropriate procedures to cover the storage of allergenic ingredients?

Check that :

- *the identity of stored ingredients is maintained*
- *ingredients are stored in lidded containers and that the lids are in place*
- *allergenic ingredients cannot be dropped into other containers when they are handled*

Are any signs on display in the kitchen or restaurant to remind staff about handling allergens?

Is the menu designed to reflect any allergenic ingredients in the names and/or descriptions of dishes?

Any other concerns/comments?

For example, does the chef keep a record of the ingredients used in a dish, and is the front-of-house told when a recipe is changed or dishes are substituted?

Yes (give evidence)	No	Not applicable