

# Farmer Palmers Farm Park Food Allergy Policy

Under constant revision.

Farmer Palmers is committed to reducing the risk to staff and visitors with regard to the provision of food and the consumption of allergens in food which could lead to an allergic reaction. Such as:

\* celery \* cereals containing gluten – wheat, rye, barley and oats \* crustaceans \* egg \* lupin \* fish/shellfish/molluscs  
\* milk \* mustard \* peanuts/nuts \* soya \* sesame Sulphur Dioxide/Sulphites

We monitor 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. Any new products supplied are routinely checked for allergen information.

2. Good kitchen and service practices. Working with an online food hygiene training company & our local Food Health Office. 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.

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.

Suppliers provide the labels for us to check the allergenic status of ingredients are used particularly with new suppliers. Physical segregation within the production area is sought at all times. All food handlers employed are trained in all areas of good food hygiene practice.

4. Effective training. Working with both the local EHO and a national food safety trainer. All chefs hold a food hygiene certificate. All food handlers hold a basic food hygiene certificate or Level 2 as minimum. All food handlers adhere to the HACCP (Hazard Analysis & Critical Control Point) best practice food handling standards.

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.

6. Where dishes or cold cabinet items or cakes contain potentially dangerous allergens, they are clearly labelled at point of sale. This labelling is also carried through to our allergy book with is updated by the Chef. All specific allergy and food intolerance product information is kept in our Allergy book and files.

Available List but changes:

- Soya milk for drinks is available on request.
- Gluten-Free Diet Gluten-free roll is available with any sandwich filling on request.
- Gluten free cereal bars or cake is available
- Gluten-free crisps are available
- Low-Fat Diet Semi-skimmed milk is available for all hot drinks, upon request
- Lactose-free cheese is available from time to time

All allergy specific products are subject to supplier availability

Vegetarian/vegan diets. We are also happy to advise on Items suitable for a vegetarian or vegan diet are included as standard throughout our menus and labelled where necessary.

*Farmer Palmers and their suppliers are unable to guarantee that products do not contain allergens if there is a potential of airborne contamination. This policy is in line with the industry standard and following advice from the Food Standard Agency and external consultants.*