



# THE INN ON THE MOOR HOTEL

## ALLERGENS POLICY

## 1. **Introduction**

- 1.1 The EU Food Information for Consumers Regulation (No. 1169/2011) (FIC) and Food Information Regulations 2014 (SI 2014/1855) (FIR) require food businesses to provide clear and accurate information on the allergens present in the food/drink they have produced so that allergic individuals can avoid consuming food/drink that may cause them to have an allergic reaction.
- 1.2 The Regulations include a list of the 14 most common ingredients and processing aids that cause food allergies and intolerances and the detailed list is attached as an Appendix to this policy. The Regulations require the Food Business Operator to ensure that if a food product contains or uses an ingredient or processing aid derived from one of the listed substances or products then it will be declared to the customer.
- 1.3 These Regulations apply to all stages of production, processing and distribution of food for human consumption.
- 1.4 The Company is committed to reducing the risk to the customer of consuming allergens in food.

## 2. **Ingredients/Labelling**

- 2.1 The 14 allergen groups listed are as follows;
- 2.2 Cereals containing gluten – wheat, rye, barley, oats, spelt, khorasan, kamut or their hybrid strains
- 2.3 Crustaceans
- 2.4 Egg
- 2.5 Fish
- 2.6 Lupin
- 2.7 Milk
- 2.8 Molluscs
- 2.9 Nuts – almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio nut, Macadamia nut and Queensland nut
- 2.10 Peanut
- 2.11 Soya
- 2.12 Sesame
- 2.13 Celery and celeriac
- 2.14 Mustard
- 2.15 Sulphur dioxide and sulphites
  
- 2.16 The responsibility for ensuring compliance with FIC and FIR lies with the Directors. They will ensure that;

when ingredients and processing aids are received from suppliers they are accompanied by detailed and accurate information on any of the listed allergens that are present in the ingredients or processing aids. The ingredients and processing aids will not be used for producing food and drinks until this allergen notification has been received;

All food or drink sent out for consumption is accompanied by information on the presence of any of the listed allergens and this information is provided to the consumer in accordance with the Regulations. If the allergen ingredients are to be provided in an ingredients list then, for instance, the relevant allergen will be highlighted in bold in the ingredients list or if the allergen information is being provided to the consumer orally; a clear written signpost will be provided as to where the allergen information can be found, such as asking a member of staff.

### **3. Monitoring**

3.1 The Company will actively monitor four key factors to ensure the proper management of the use of the listed allergens.

3.1.1 Supplier information.

The Goods Inwards controllers, the Directors of the Company, will ensure that all products received are correctly labelled and show all of the listed allergens used.

In the absence of full details of any of the listed allergens used being provided by the supplier, supplier questionnaires will be used to check the allergenic status of the ingredients.

3.1.2 Managing cross contamination.

The Company will maintain rigid food hygiene standards throughout food preparation areas.

Where allergenic ingredients are packaged openly/loosely, they will be stored separately to reduce the risk of cross contamination.

Physical segregation of allergenic ingredients within the production area at all times.

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

3.1.3 Training.

All food handlers hold at least a basic food hygiene certificate and accompanying basic food handling certificate.

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

All staff are informed of the new rules concerning allergens and how to respond to consumer queries on allergen content.

3.1.4 Communication where allergen information is provided orally.

- 3.1.5 Staff will know at all times who is the nominated person(s) who is responsible for providing oral information to customers on the listed allergens present in the food.
- 3.1.6 Staff will be trained to explain to customers/final consumers what allergens (from the group of 14 listed allergens) are present in any food or drink served.
- 3.1.7 To ensure that the oral information is consistent and verifiable the allergen information will also be kept on ingredients information sheets/a chart/ in a recipe handbook which is easily available for staff to refer to at all times.
- 3.1.8 A clearly visible written notice/menu/ticket or label must always be present at the point that the consumer chooses their food indicating that allergen information is available from a member of staff.

## APPENDIX

### SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. **Cereals containing gluten**, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:
  - (a) wheat based glucose syrups including dextrose ( 1 );
  - (b) wheat based maltodextrins ( 1 );
  - (c) glucose syrups based on barley;
  - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
2. **Crustaceans** and products thereof;
3. **Eggs** and products thereof;
4. **Fish** and products thereof, except:
  - (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
  - (b) fish gelatine or Isinglass used as fining agent in beer and wine;
5. **Peanuts** and products thereof;
6. **Soybeans** and products thereof, except:
  - (a) fully refined soybean oil and fat ( 1 );
  - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
  - (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
  - (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
7. **Milk** and products thereof (including lactose), except:
  - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
  - (b) lactitol;
8. **Nuts**, namely: almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. **Celery** and products thereof;
10. **Mustard** and products thereof;
11. **Sesame seeds** and products thereof;
12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. **Lupin** and products thereof;
14. **Molluscs** and products thereof. EN 22.11.2011

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(1) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.