

Food Allergens and Intolerances

Guidance with regards allergies and intolerances can be found at:

<https://www.food.gov.uk/safety-hygiene/food-allergy-and-intolerance>

We are not experts, so please check this out, for your own understanding.

Allergens Recipe Cards

We ask our bakers to complete an Allergens Chef Recipe Card. Here is a template:

<https://www.food.gov.uk/sites/default/files/media/document/recipe-sheet.pdf>

We put a sign at the point of ordering food (on our table) saying:

“Before you order your food and drinks please speak to our staff if you want to know about our ingredients.”

Guidance from the Food Standards Agency website states that:

“[A file containing this information] should always be kept in the same place and all staff should be trained on how to use it. If asked about allergens staff should never answer from memory or guess; they should check the file every time. Allow the customer to see the relevant page in the file if they would like to do so and let them make the decision as to whether it is safe for them to eat the food.”

Sometimes we are donated one-off cakes. For those we will state *“unknown ingredients”*.

We have biscuits in their original packaging that can be shown to enquirers.

Handling food

Each cake should be kept in its own air tight container. Gloves are available for handling food and a fresh pair should be used for handling each type of cake. We have hot water and soap and antibacterial wipes to keep surfaces and utensils clean. Again, utensils should be washed thoroughly before cutting a different type of cake.

Precautionary allergen statements

As we invite voluntary cake contributions, we feel we cannot guarantee the absence of allergens in our products. We therefore use the following advice from the Food Standards Agency website:

“If, due to the nature of the business and the food that is being prepared, it is not possible to guarantee that there will be no allergen cross-contamination, you may place a notice on display to this effect - for example, 'Allergen advice: due to the way our food is prepared it is not possible to guarantee the absence of allergens in our products'.”

“The precautionary statement must be used in addition to the allergen information covered above and does not replace the duty to inform consumers about the presence of allergens. The statement should be displayed at each place the consumer can place their order, in the same way as the allergen information.”

Rural Kent Coffee and Information Project

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