

**PRESENTATION ON
ALLERGEN AWARENESS**

**for
APSE Soft FM Advisory Group**

16th September 2014

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The Nutrition Training Company**

The Nutrition Training Company



- **Established 1998**
- **Professional training & consultancy in food safety and nutrition.**
- **REHIS/RSPH registered centre**
- **Trainers -BDA &Health Care Professions Council Registered Dietitians and Food Scientists.**

Professional Courses



- **Royal Society of Public Health-Level3 Healthier food and Special diets 25th-27th March 2015**
- **Royal Society of Public Health-Level4 Award in Nutrition 30th September-2nd October 2014 & 8th-11th June 2015**
- **Allergen awareness**

LEGISLATIVE BACKGROUND



- EU *Food Information to Consumers* (FIC) Regulations. In force December 2014
- All food providers/services must be able to provide information to customers on the presence of key allergens. They must be able to provide **evidence**.
- It is unacceptable to say you do not know whether or not a food contains any of the key allergens, nor can you say that all food may contain allergens.
- Inaccurate or incomplete information would be in breach of the FIC regulation. EHO's enforce the Regs and Fines for non-compliance

Questions to ask



Are staff trained to:

- Recognise and identify 14 key allergens
- Understand the distinction between pre-packed, prepacked for direct sale and loose foods and drinks
- Capable of labelling each correctly
- Handle distance selling over the phone or internet
- Handle provision of information at unstaffed areas
- Share information with customers correctly, confidently and demonstrate 'due diligence' if called upon to do so

Have I provided the correct information to staff

Are the necessary procedures/protocols in place to allow them to do this?

Way forward



- **Certified course-Royal Society of Public Health Level 2 Award in Identifying & Controlling food Allergy Risks-Ofqual registered, 1 day, Multiple choice exam-available October 2014**
- **Non- Certified-No exam fee, no exam/certificate of Attendance**
- **In -house or 3rd November 2014 in Glasgow**
- **‘Due diligence ‘ update**
- **HACCP update procedures**
- **Pay it forward**

AIMS Of ALLERGEN TRAINING



- **Legislative background**
- **Food intolerance Definition/types/incidence/symptoms**
- **Pre packed items**
- **Pre-packed for direct sale e.g. Sandwiches**
- **Loose foods**
- **Procurement and purchasing**
- **Storage/Avoidance of cross contamination**
- **Preparation & recipes**

Aims (cont)



- **Protocols**
- **Sharing information with customers**
- **Sharing information with staff**
- **Roles & Responsibilities**
- **Sources of allergens**
- **What claims can be made about gluten in foods ?**
- **Worksheets**

Thank you



• Questions