Guidance Notes on the F

1. Food businesses will no about allergens present i

From 13th December 2014 that supply food or drinks Information for Consumers Regulations 2014 (SI 2014 Wales and Northern Ireland mobile burger bar, a sup kitchen, you are a Food B you.

2. What is the purpose of th

It is estimated that in the U can be produced by a very symptoms; every year in t food. Allergic individuals ne consequently they need to reason, the Regulations information on the allerger that all prepacked food i information is provided for

3. What food products do the

The Regulations apply to direct sale by a food busi individuals who are not foo food at charitable events or

4. What does the food busir

- 4.1 The Regulations in processing aids tha the legislation, if yo processing aid, der will need to be dec clause 6 below.
- 4.2 For prepacked food list of each of the p or manufacture of details about the siz



ication Requirements for

cific information to consumers cts.

Iles will be in force for businesses evant Regulations are: EU Food 2011) (FIC) and Food Information I take effect in England, Scotland, food manufacturer, a restaurant, a offices and shops or a catering ese new Regulations will apply to

a food allergy. An allergic reaction rgen and this can result in serious e die from an allergic reaction to it causes the allergic reaction and e allergen is in their food. For this s to provide clear and accurate ey have produced and to ensure llergens and that clear allergen

?

on-prepacked and prepacked for to not apply to food provided by for example, occasionally provide

o?

most common ingredients and d intolerances. In accordance with contains an ingredient, or uses a ed substances or products then it he listed allergens are detailed in

that the food business displays a ave used in either the preparation ding. The Regulations even give ont that should be used so that the

information is clea prepacked foods ar

4.3 For non-prepacked circumstances the More information ca

5. What happens if my busi

Failure to comply with the and criminal prosecution. agency; such as the Loc Department.

6. List of substances or p Allergens").

This section lists the fourte Information for Consumers the most common ingred intolerances and these a allergen group, in square b where such ingredients ma not always be obvious.

- 6.1 Cereals containing their hybridised stra
 - a) wheat based
 - b) wheat based
 - c) glucose syrup
 - d) cereals used agricultural or

[Can also be found in food breadcrumbs, bread, cake and foods dusted with flour

6.2 Crustaceans and pr

[Includes crab, lobster, pra in Thai curries or salads.]

6.3 Eggs and products

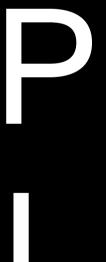
[Can also be found in ca quiche, sauces and

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rmation on the requirements for ow.

cked for direct sale, in certain nformation to be provided orally. elow.

vith the Regulations?

al offence and can result in a fine made to your local enforcement andards or Environmental Health

gies or intolerances. ("List of

make up Annex II of the EU Food 011). These allergens are deemed s that cause food allergies and red to the customer. For each some non-exhaustive examples of nd also where their presence may

rye, barley, oats, spelt, kamut or , except:

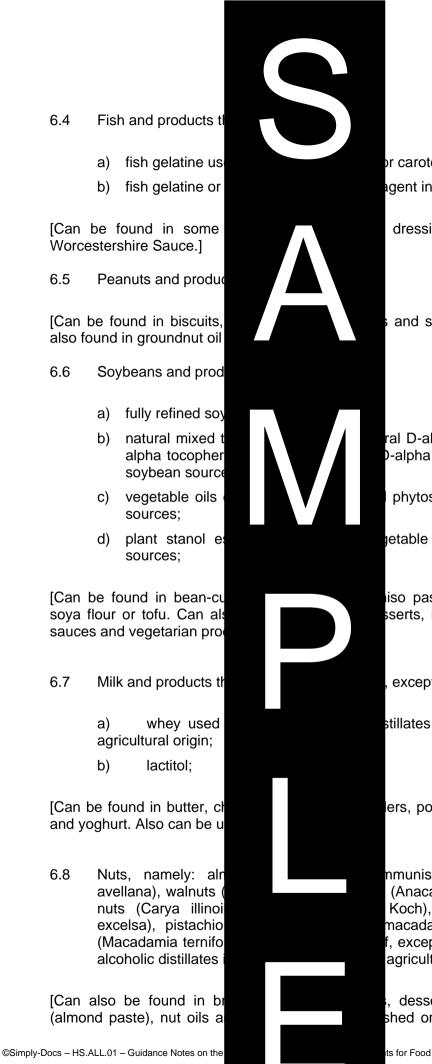
dextrose (1);

stillates including ethyl alcohol of

as some baking powders, batter, icts, pasta, pastry, sauces, soups

so be found in shrimp paste used

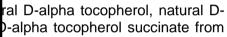
ts, mayonnaise, mousses, pasta, or glazed with egg to finish.]



r carotenoid preparations; gent in beer and wine;

dressings, stock cubes and in

and sauces such as satay. It is



phytosterol esters from soybean

etable oil sterols from soybean

iso paste, textured soya protein, serts, ice cream, meat products,

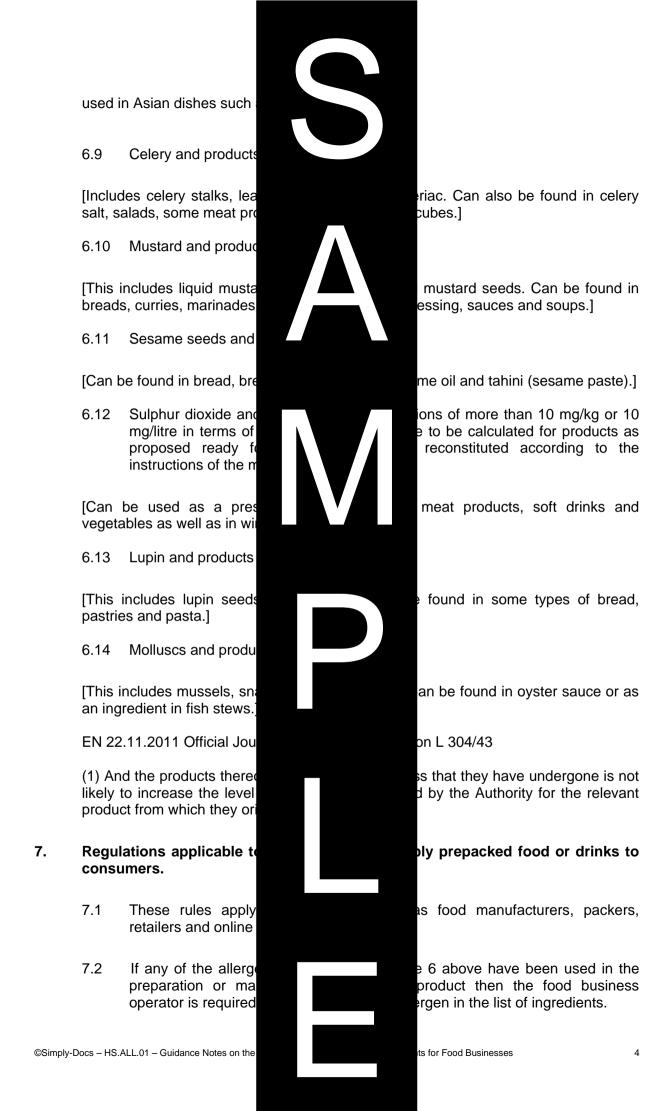
, except:

stillates including ethyl alcohol of

ers, powdered soups and sauces

nmunis L.), hazelnuts (Corylus (Anacardium occidentale), pecan Koch), Brazil nuts (Bertholletia macadamia or Queensland nuts f, except for nuts used for making agricultural origin;

, desserts, ice cream, marzipan shed or flaked almonds are often



- 7.3 Prepacked products have been produce through until the st drink products prod
- 7.4 How the allergens s
 - 7.4.1 It is permitte can find the emphasised allergens, se
 - 7.4.2 Allergens fro or manufact bold in the in List of Allerg ingredients i on this subje Guidance w
 - 7.4.3 The allerger place, easily
 - 7.4.4 The allergen it must not b
 - 7.4.5 Guidelines a different size
 - 7.4.6 The List of A
 - 7.4.7 Some produ drinks and i from the List example; "C
 - 7.4.8 Where an in allergen adv soya". This confusing to provide a sir
 - 7.4.9 Precautional used to indiallergen ent permitted, t performed a allergic/intole
- 7.5 Prepacked foods so
 - 7.5.1 When prepa information may be dor catalogue.











abelling that are on the market or ^h December 2014 can still be sold However, all prepacked food and after 13th December 2014 must

the ingredients list;

direct the consumer to where they d to show how the allergens are for example "Allergy advice: for

hat are present in the preparation should normally be emphasised in the form as they are detailed in the les of how to detail the allergenic further examples and information ood Standards Agency Technical v.food.gov.uk.

isily accessible, in a conspicuous

obscured in any way, for example

um font size that is acceptable for

tails of exemptions.

nts lists, such as certain alcoholic ntain any substances or products eds to be declared in the form for

it is not permitted to also use an ance: "Contains: wheat, egg and ingredients information might be intention of the Regulations is to t for food products.

as: "may contain nuts", which is esence of an allergen due to the lentally during production is still ugh risk assessment has been there is a real risk to the food

hg

distance selling the same level of e provided to the consumer, this edients list on a website or in a

ts for Food Businesses

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- 7.5.2 The allergen make the pu
- 7.5.3 Food sold fr provide the i
- 7.5.4 If oral inform calling a spe not be at an

8. Regulations applicable t and prepacked foods for

- 8.1 These rules apply delicatessens, cafe
- 8.2 What should food b

Food business, such as the reviewed all the ingredients are aware of any ingredient businesses will need to may the necessary information used in the preparation or The template form; "Supp and record these procedur will apply to all non-prepa December 2014.

- 8.3 How allergen infor foods packed for dir
 - 8.3.1 The term no but also inclu consumer's selling foods meat and m canteen for
 - 8.3.2 Communicat prepacked for individual for of any aller declared to foods, the for although the
 - 8.3.3 If the food information i must use o information The signpos





allable to the customer before they point of delivery.

s exempt from the requirement to nclusion of the purchase.

nt is provided to the customer by then the telephone number must tomer.

t provide non-prepacked foods

s restaurants, bakers, butchers, stitutional and other caterers.

December 2014?

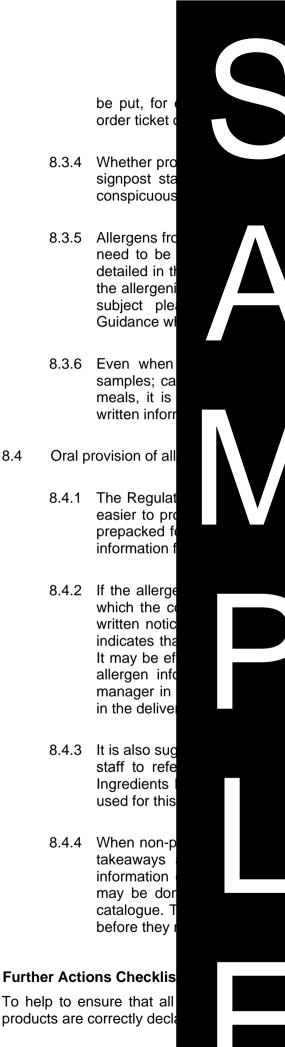
eed to make sure that they have food products to ensure that they List of Allergens. In addition, food ers have also provided them with e List of Allergens that have been product provided by the supplier. n Chart" can be used to simplify obligations under the Regulations he food business on or after 13th

red in non-prepacked foods and

als served in a restaurant or cafe r direct sale that are packed at the nich would include: a delicatessen cheese; bread sold at a bakery; itchers and meals prepared in a emises.

ent of food products for nonveral ways to suit the style of the e key requirement is that the use Allergens in the food product is ne rules applicable to pre-packed ve to provide a full ingredients list

ses not to provide the allergen nt, such as on a menu, then they ect the customer to where the ple by asking a member of staff. of a written statement that could



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9.

8.4

enu, on a blackboard, on a food

nation directly in writing or using a must be easily accessible, in a clearly legible.

hat are present in the food product er in the same form as they are specific examples of how to detail examples and information on this d Standards Agency Technical .food.gov.uk.

of charge such as: testers and ets or biscuits at a hotel or airline le either a signpost statement or haredients.

ertain businesses it may be much n orally. This only applies to nonomers must be able to obtain the

rovided orally then at the point at ood the business must provide a ticket or clearly visible label that available from a member of staff. responsibility for the provision of bers of staff, such as the duty cilitate consistency and accuracy tion.

information should be available for onsistent form and the "Allergen viding Oral Information" could be

via distance selling, such as food or internet, the same level of e provided to the consumer, this edients list on a website or in a must be available to the customer gain at the point of delivery.

of Allergens present in your food

- 9.1 make sure that you
- 9.2 keep a copy of the example, sauces, d
- 9.3 keep ingredients in the labelling inforr electronically);
- 9.4 ensure that contain bulk and then trans
- 9.5 make sure that y information is stored
- 9.6 ensure that the alle are changed or proc
- 9.7 always check deli ordered, ensure th order;
- 9.8 make sure that aller
- 9.9 check that the foo different brands mig
- 9.10 if you know you are surfaces and equip thoroughly before p







ipes every time;

on labels of pre-packed foods for

vhere possible, or keep a copy of ace (either on paper or stored

where ingredients are delivered in r containers;

ff are aware of where allergen

up to date (for example, if recipes

hat was delivered is what was information is provided with the

kept up to date;

brand that is normally used, as nots;

e with an allergy, make sure work hly cleaned and wash your hands