

## **BEACON COUNTRY HOUSE HOTEL- IMPORTANT INFORMATION ON FOOD ALLERGENS AND ALLERGIES- FEB 2020**

### **Standard working Procedure**

- All Waiting staff and kitchen staff to be ALLERGY AWARE
- All waiting and kitchen staff to complete online Food allergy course
- On Check in of Guests – Guests must be asked if they have any Food Allergies, these will need to be highlighted on the checking in sheet and communicated to all staff- These must also be **HIGHLIGHTED** on their menu choice
- Allergen policy will be detailed on the daily menus, and full allergen and brief ingredients list is provided on request
- All staff need to be aware of potential allergens on the menu and to always ask the chef or management for further advice on ingredients if unsure
- Separate utensils and chopping boards to be used
- Pot washing staff to ensure thorough cleaning of all utensils and chopping boards
- All potential allergen causing products to be kept separately and labelled
- IF IN DOUBT PLEASE ASK THE CHEF OR MANAGEMENT TEAM

**We need to make our guests aware if any of our dishes contain any of the main 14 allergens as an ingredient.**

- Celery
- cereals containing gluten – including wheat (such as spelt and Khorasan), rye, barley and oats
- crustaceans – such as prawns, crabs and lobsters
- egg
- fish
- lupin
- milk
- molluscs – such as mussels and oysters
- mustard
- tree nuts – including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts, peanut
- sesame seeds

- soybeans
- Sulphur dioxide and sulphites (if they are at a concentration of more than ten parts per million)

This applies also to the additives, processing aids and any other substances which are present in the final product. For example, sulphites, which are often used to preserve dried fruit, might still be present after the fruit is used to make chutney. If this is the case, you need to declare them.

**Managing allergen ingredients – Information for all staff** - You need to ensure that you know what is in the food you provide by recording allergen ingredient information in a written format. Allergen ingredients information should be:

- recorded on product specification sheets
- included on ingredients labels and ingredients should be kept in original or labelled containers
- included in recipes or explanations of the dishes provided – you need to consider the impact when recipes change
- up to date

### **Controlling cross-contamination**

There are different things you can do to prevent cross-contamination with allergens. These include:

- having separate work surfaces, chopping boards and utensils for foods prepared free from one or several allergens
- cleaning utensils before each usage, especially if they were used to prepare meals containing allergens
- storing ingredients and prepared foods separately in closed and labelled containers
- keeping ingredients that contain allergens separate from other ingredients
- washing hands thoroughly between preparing dishes with and without certain allergens
- Allergen cross-contamination can happen through using the same cooking oil. For example, to cook gluten-free chips, you can't use the same oil which has been previously used for cooking your battered fish.

- The Beacon Country House Hotel is **NOT** able to offer Gluten free chips due to the possibility of cross contamination

The Beacon Country House Hotel easy to use allergen guide is available on request and provides details of our foods containing any of the 14 major allergens.

Our food and drink are however prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients, if any guests have any allergies or intolerances, they are to let a member of staff know before ordering.