

# Evolution of Allergens



**Allergen  
Accreditation**

The logo features a stylized green fork and knife icon to the left of the text. The word "Allergen" is in a larger, bold font, and "Accreditation" is in a smaller font below it. A registered trademark symbol (®) is located above the "n" in "Allergen".



**LACA**  
Lead Association for **C**atering in Education

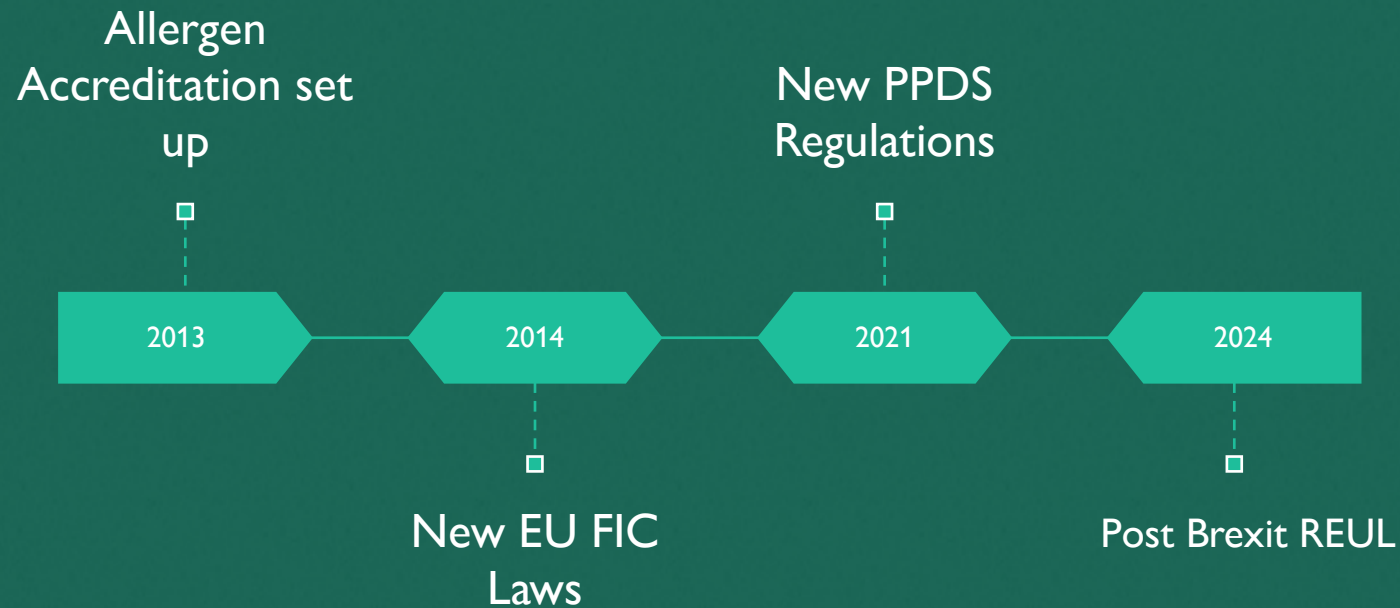
The logo consists of the letters "LACA" in a large, bold, sans-serif font. The "L" is black, and the "ACA" is filled with a gradient from red to yellow. Below the letters, the text "Lead Association for Catering in Education" is written in a smaller, black, sans-serif font, with the letter "C" in "Catering" being bolded.



**PAAS**

The logo features a stylized green fork and knife icon to the left of the text. The word "PAAS" is in a large, bold, green, sans-serif font. A registered trademark symbol (®) is located above the "A" in "PAAS".

# Brief History



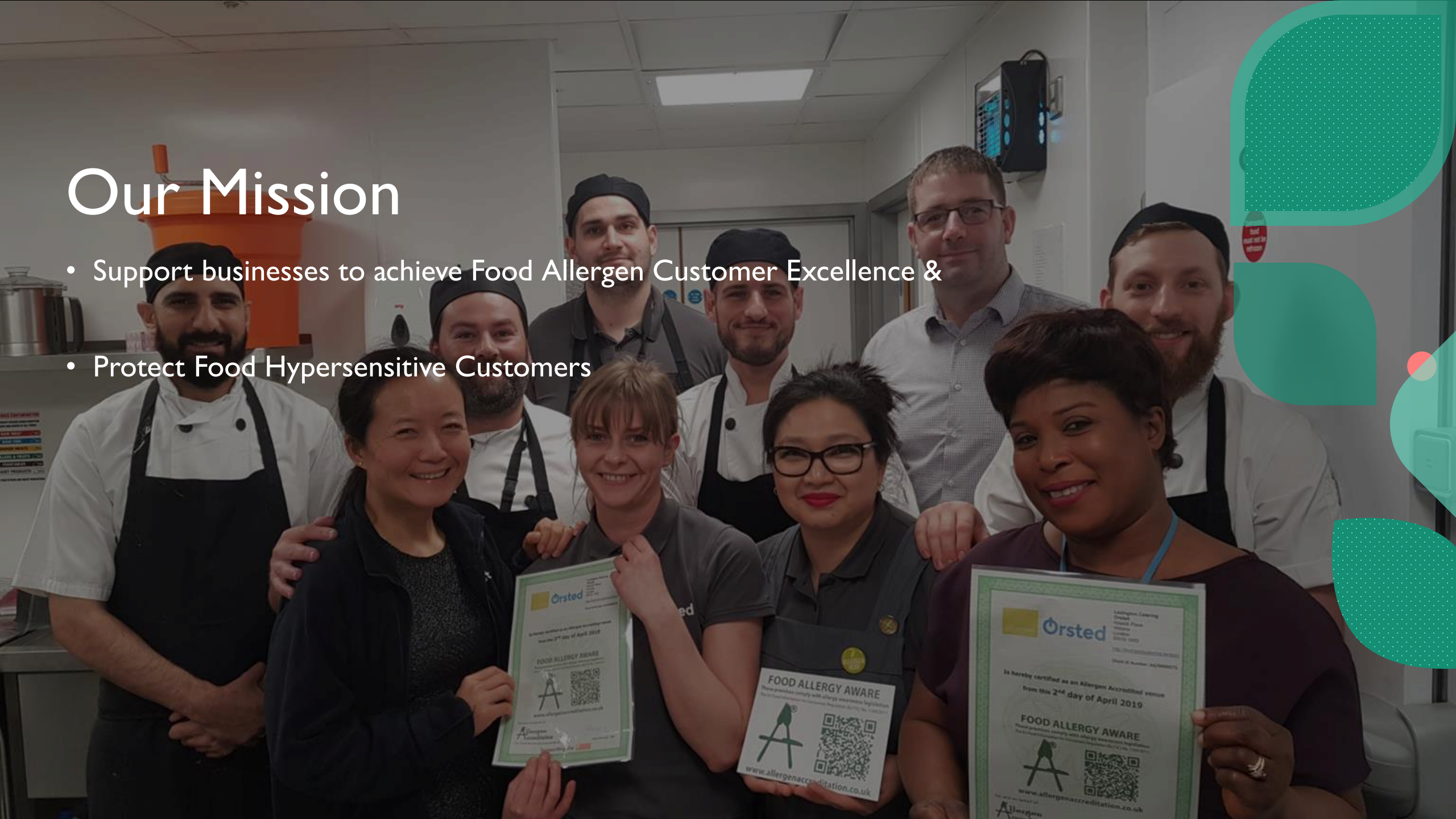
Training: Professional Qualifications

Reviews: Compliance checks and advice

Accreditation: Best Practice

# Our Mission

- Support businesses to achieve Food Allergen Customer Excellence &
- Protect Food Hypersensitive Customers



# Key Observations

- There's a lot more than just the TOP 14 allergens
- There is a widening divide between professional food service and others
- EHO and Trading Standards are now less tolerant, and prosecutions will be more prevalent
- Inadequate training is coming under the spotlight
- Precautionary Allergen Labelling (PAL/ May contain) under review
- Possible new legislation is sitting in a file in Westminster: Call To Arms 27/11/24!
- In 2022/23 there were 25,000 hospital admissions in England for allergies and anaphylaxis- that's more than doubled in 20 years!

# Special diets (SD)

- Care, education and public sector where some customers require assistance
- Workplace and venues where customers can arrange for themselves



# How organisations have evolved



Buisness #1 Professionally trained personnel with traffic light system



Business #2 Head Office controlled menu and litigation aversion

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Communications with SD customers and their guardians...medical notes etc... Right?

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Responsibilities... you're the catering department... you deal with it

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Hidden difficulties: school staff liaison with SD customer guardians can be challenging

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Strained Communications is caused when individuals cannot deal with stress

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## Difficulties: Part #1

# Difficulties: Part #2

A row of wooden figures, with one red figure in the center, set against a background of a row of white figures. The figures are arranged in a line, receding into the distance. The red figure is the central focus, standing out from the others. The background is a light, neutral color, and the overall scene is simple and clean.

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Demanding SD guardians.

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Sharing responsibility during service

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Post covid demands. Speed, sort it out, greater expectations without considering the practical realities

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Social media attacks with no facts



# Take a look at some solutions



Treat any ingredient as an allergen to someone



Reduce as many may contain stated ingredients coming into the kitchen



Prepare and cook as much from scratch as possible



Keep written records of your recipes and have these to hand



Go through your allergen matrix with all relevant staff before service



Get a colleague to double check all special diet (SD) meals- keep records!



Delivered out meals? Send an allergen matrix and label up SD meals



Pre-arrange with non-kitchen staff who may be responsible for handing the meal to an SD customer

# What inspectors want to evidence

- Clear overt sign
- Can serving personnel tell the inspector what allergens are contained in all the dishes?
- Written evidence of allergens in each dish (Not law and can be offered verbally but this must be verifiable)
- Correct PPDS when pre-packaging
- What qualifications & training staff have done
- SD plan and policy
- General food and allergen safety practices including cross contact controls (Kitchen and service)

## Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.

Thank you.



# Contact

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