

Minimise the risk of allergens to customers

Overview

This standard is about taking action to minimise the risk of customers consuming food which has the potential to cause an adverse allergic reaction.

When you have completed this standard you will have demonstrated your understanding of and your ability to:

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Performance criteria

You must be able to:

Eliminate potential sources of allergen contamination

1. Identify the sources of allergens and intolerants in menu items and accompaniments
2. Read and interpret labels and record the presence of allergens and intolerants
3. Identify and analyse potential hazards of cross-contamination
4. Provide accurate information to customer
5. Use effective communication with accurate information to avoid contamination through misunderstanding
6. Control deliveries, storage, stock rotation and supplier specification to protect against allergen and intolerant contamination
7. Take responsibility for allergen control
8. Maintain up to date records and instructions

Prepare allergen and intolerant free food, safely

9. Use safe food handling practices and procedures for preparing, and serving both "specific allergen" free and "intolerant" free food
10. Reduce contamination risks associated with workflow procedures
11. Use storage procedures to prevent cross-contamination

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Knowledge and understanding

You need to know and understand:

1. The consequences and main symptoms of allergen and intolerant contamination
2. The legal requirements for a food business to apply a food safety management system based on the Codex principles of HACCP, and allergen control management

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Scope/range

Food Allergens

- Cereals containing gluten
- Peanuts
- Nuts
- Milk
- Soya
- Mustard
- Lupin
- Eggs
- Fish
- Crustaceans
- Molluscs
- Sesame seeds
- Celery
- Sulphur dioxide

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Developed by	People 1st
Version Number	2
Date Approved	February 2016
Indicative Review Date	March 2021
Validity	Current
Status	Original
Originating Organisation	People 1st
Original URN	PPL2GENX/15
Relevant Occupations	Hospitality
Suite	Hospitality - Generics
Keywords	allergens
