

FS13 Pre-Service Allergen Checker Tool

1. Can be used as a tool in the pre-service briefing.
2. Record the name of every item and tick the boxes for every allergen contained in each menu item as listed on the manufacturer's ingredients list.
3. **Food containing GLUTEN** and NUTS* write the Menu name and in brackets name the cereal (s) or nut in the menu item. List of Gluten containing cereals and list of Nuts are provided below.**
4. Record "MC"s if the ingredients label says May Contain or a menu item may have been contaminated by an Allergen in the kitchen. **Products that may contain Gluten and Nuts, see point 3 above and record accordingly.**
5. Ensure that no menu items are garnished or have ingredients added after the document has been completed.
6. Brief all food preparation and food service team members on which items contain what allergens.
7. Leave the completed form accessible for Allergy Champions to locate & respond to customer queries.

Location Name: 5635 – St. Mary's College															
Date: 13 th April 26 – 23 rd October 26	NO KEY ALLERGENS	Peanuts [NOT PRIMARY]	Tree Nuts [NOT PRIMARY]*	Gluten**	Fish	Milk	Eggs	Sesame	Molluscs	Shellfish / Crustaceans	Mustard	Lupins	Sulphites	Celery / Celeriac	Soya/Soybeans
Person completing FS13 Gavin Shields															
Signature: - <i>G Shields</i>															
Menu item – Central menu Week 1															
SECB5 Smokey Beef Chilli Tacos															
SECMK12 Wedges															
SECMK13 Soft Taco (Wheat)															
SECMK9 Tomato Salsa															
SECMK8 Cucumber Salsa															
SECMK7 Pineapple Salsa															
SECV55 Butternut & Feta Quesadilla (Wheat)								MC							
SECD20 Sticky Toffee Apple Crumble (Wheat)															
SECCH19 Chicken Shawarma															
SECS45 Tabouleh (Wheat) (MC – Barley)															
SECS46 Tomato Salad															
SECS47 Pickled Red Onion & Cabbage															
SECV56 Falafel (Theo's)															
SECS48 Hummus															
SECD42 Pineapple Upside Down Cake (Wheat)															

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Person completing FS13: Gavin Shields															
Signature: - G Shields															
Menu item – Central menu Week 1															
SECCH13 Roast Chicken Thigh															
SECSD21 Roast Potatoes															
SECSD49 Sage & Onion Stuffing (Wheat)															
SECSD7 Carrots															
SECSD5 Broccoli															
SECSD8 Gravy															
SECV35 Roast Quorn															
SECD6 Chocolate Brownie (Wheat)															
SECCH18 Chicken Biryani															
SECV51 Chickpea & Vegetable Biryani (MC – Oats, Wheat, Barley, Rye)															
SECSR8 Toasted Coconut															
SECSR9 Carrot & Sultana															
SECSR10 Bombay Potatoes															
SECSR11 Onion Salad															
SECSR12 Mango Chutney															
SECD35 Jam & Coconut Sponge (Wheat)															
SECF8 Fishfinger Potato Roll (Wheat, Rye)						MC	MC	MC							MC
SECSD4 Chips															
SECSD6 Peas															
SECSD36 Tartare Sauce															

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Person completing FS13:
Gavin Shields

Signature: -

G Shields

Menu item – **Central menu**
Week 1

NO KEY ALLERGENS	Peanuts [NOT PRIMARY]	Tree Nuts [NOT PRIMARY]*	Gluten**	Fish	Milk	Eggs	Sesame	Molluscs	Shellfish / Crustaceans	Mustard	Lupins	Sulphites	Celery / Celeriac	Soya/Soybeans
SECHD6 Delhi Dog – Vegetarian (Wheat, Barley) (MC – Oats, Rye)							MC							
SECHD16 Delhi Dog – Vegan (Wheat, Barley)							MC			MC				MC
SECD40 Oaty Flapjack (Oats)														

* Including: almonds, hazelnuts, walnuts, pecans, Brazils, pistachios, cashew, macadamia, Queensland

** Including: wheat, rye, barley, malt, oats. (gluten free only when sold as sealed in manufacturer's packaging)

NO KEY ALLERGENS COLUMN, i.e. none of the 14 key allergens – are contained in this dish / food / product