

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: 13th April 26 – 23rd 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: - G Shields															
Menu item – Central menu Week 2															
SECMC1 Classic Macaroni Cheese (Wheat)															
SECMC2 Crunchy Garlic Croutons (Wheat) (MC – Oats, Barley, Rye)															
SECMC3 Barbeque Beans															
SECMC4 Roasted Vegetables & Red Pesto															
SECMC6 Smokey Sausage (Wheat)															
Spring Onions															
SECD41 Chocolate Orange Cookie (Wheat)															
SECSF11 Spicy Rice															
SECCH20 Original Spice Chicken															
SECPEC13 Peckish Rainbow Coleslaw															
SECV14 Smokey Bean Burger (Wheat)								MC							
SECS19 Paprika Wedges															
SECD16 Cherry Apple Crumble (Oats, Wheat) (MC – Barley)															

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Menu item – **Central menu**
Week 2

	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
SECP6 Pulled Pork Slider (Wheat)						MC	MC	MC			MC				MC
SECS44 Charred Corn Salad															
SECMK9 Tomato Salsa Topping															
SECS19 Paprika Wedges															
SECV57 Burrito Bowl (Wheat)															
SECMK11 Homemade Sour Cream															
SECD8 Fruit Muffins (Wheat)															
SECSR14 Chicken Tikka Masala															
SECSR5 Sweet Potato, Chickpea & Spinach Tikka															
SECSR8 Toasted Coconut															
SECSR9 Carrot & Sultana															
SECSR10 Bombay Potatoes															
SECSR11 Onion Salad															
SECSR12 Mango Chutney															
SECD51 Peach Upside Down Cake (Wheat)															
SECF7 Battered Fish Fillet (Wheat) (MC – Barley)															
SECS44 Chips															
SECS66 Peas															
SECV58 Broccoli & Feta Quiche (Wheat)															
SECFE8 Summer Salad															
SECD50 Chocolate Swirl (Wheat)							MC								

* 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

