

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 3															
SECCH21 Sticky Korean Chicken															
SECSD50 Cumber Shaker Salad															
SECSD15 Rice															
SECV52 Yakisoba Soya Noodles (Wheat)															
SECD20 Sticky Toffee Apple Crumble (Wheat)															
SECD28? Custard															
SECY1 Greek Gyros Chicken (Theo's) - Souvlaki						MC					MC				MC
SECY8 Theo's Greek Flatbread (Wheat)															
SECY6 Tzatziki															
SECY7 Greek Salad															
SECY4 Greek Feta, Honey& Spinach Parcel ("Spanakopita") (Wheat)															
SECSD42 Seasoned Potatoes															
SECD33 Chocolate Crunch Cake (Wheat)															

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Date: 13th April 26 – 23rd October 26

Person completing FS13:
Gavin Shields

Signature: -

G Shields

Menu item – **Central menu**
Week 3

	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
SECB3 Beef Lasagne (Added Plant Protein) (Wheat) (MC – Oats. Barley)															
SECV59 Tuscan Chickpea Pasta Sauce															
SECFE9 Roasted Vegetables															
SECS23 Garlic Bread (Wheat)															
SECD52 Eton Mess															
SECCC4 Jerk Chicken Thighs (Wheat, Barley)															
SECCC11 Spiced Pineapple Rainbow Slaw															
SECCC10 Rice & Peas															
SECS5 Broccoli															
SECCC2 Curried Squash, Sweet Potato & Butterbean Stew															
SECD5 Apple Pie (Wheat)															
SECD28? Custard															
SECF7 Battered Fish Fillet (Wheat)															
SECS14 Chips															
SECS31 Mushy Peas															
SECF7 Vegan Sausage (Wheat)															
SECS29 Curry (Wheat, Barley)						MC	MC				MC				MC
SECS8 Gravy															
SECD37 Iced Sponge Cake (Wheat)															

* 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

