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: 02/11/26 to 19/03/27 **Person completing FS13:** Gavin Shields **Signature:** *G Shields* **Menu item:** Pasta Pots	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
Penne pasta (WHEAT)				■											
Tomato & Basil Sauce	■														
Cheese						■									
Beans	■														

* 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