



Archbishop Temple School

A Church of England Specialist College

ALLERGEN POLICY

Date Agreed : December 2020

To Be Reviewed : December 2021

Name of Policy: Allergen Policy

Sub-Committee Responsible: Finance & Fabric Committee

Lead Responsibility in School: Assistant Headteacher

Source of Policy: (Please tick)

- LA:**
- Diocesan:**
- School: X**
- Other – Please specify:**

This policy supports our work as a Church school as summarised in our Vision Statement:

Purpose

Archbishop Temple School seeks to care for young people and prepare them well for adulthood, valuing the whole person.

Mission

Through our faith in God, Father, Son and Holy Spirit, we strive to nurture each person's ability, gifts and talents so that they can 'have life and have it to the full' (John 10:10) and use it in the service of God and other people.

Archbishop Temple School is committed to providing a well-balanced meal to all of our pupils taking into account the special dietary needs of those with medical diets.

When the new **Food Information for Consumers Regulation (EU FIC)** came into force in December 2014 it stated that it is now necessary to provide information to our pupils with regard to the allergen content of every item of food sold at school.

Allergen Information Shall be provided and easily accessible to all pupils in accordance with the new legislation for all foods for the following list of allergens:

1. Celery
2. Cereals containing gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame seeds
13. Soya
14. Sulphur dioxide

We will be using the information gained from the data collection sheets to flag any pupils with any one of these allergies at the point of sale where sale will be refused. It is the parent's responsibility to inform the school of any changes to the allergy list that may occur through the year.

The catering staff have been trained to check any food that may contain any of the allergens from the above list.

It is our policy to provide a menu with allergens highlighted for those pupils with medically diagnosed food allergies, food intolerances or a medical condition which effects eating requirements. When someone has a food allergy, their immune system reacts to a particular food or food group. We recognise that any pupil that has a severe allergy may have a life threatening reaction to any of the above food groups and that food intolerances do not involve the immune system and are not generally life threatening but can make the pupil feel poorly, therefore we are taking all steps to prevent a student eating the wrong thing.

All food that is pre-packed i.e. sandwiches and cakes will be labelled with the appropriate allergen information so that in the event that the product is removed from the catering establishment the information will still be readily available.

Allergen Identification Table

<p>The examples given are not exhaustive. Cereals containing gluten e.g. Wheat, Rye, Barley, Oats, Spelt and Kamut</p>	<p>Bread, wheat flour, biscuits, crackers, pasta, breakfast cereals (including items like breadcrumbs and batter), cakes, pastry, semolina, soya sauce It is also found in many processed foods such as soups, gravies, sauces, sausages, haggis, fish cakes and all processed foods must be checked to ensure they are gluten free.</p>
<p>Celery and Celeriac e.g. Stalks, Seeds and Leaves</p>	<p>Salads, soups and celery salt, stock cubes, stew pack, some meat products</p>
<p>Eggs. e.g. Hens, Duck, Turkey Quail, Goose, Gull and Guinea Fowl</p>	<p>Cakes, sauces, pasta, mayonnaise, glazed produces, some meat products (e.g. meatloaf, used as a binder), quiche, mousse, foods brushed with egg, Quorn</p>
<p>Fish, Crustaceans and Molluscs e.g. all Fish, Prawns, Lobster, Crab, Clams, Oysters, Mussels and Langoustine</p>	<p>Soy and Worcestershire sauce. Thai fish sauce, relish, some salad dressing, fish extracts, oils and paste</p>
<p>Milk. e.g. Cows, Sheep and Goat</p>	<p>Milk powder, yoghurt, butter, margarine, cheese, cream, ghee, milk glazed products, ice cream, custard and other milk puddings Milk powder and milk products are used in many manufactured products. Some processed meats, chocolate, some canned fish, Quorn.</p>
<p>Mustard</p>	<p>Mustard paste, seeds, leaves, flour, salad dressings, marinades, soups, sauces (e.g. cheese sauce), curries, some meat products, occasionally cheese scones.</p>
<p>Peanuts</p>	<p>Arachis or groundnut oil, peanut flour, satay sauce, refined peanut oil. Cakes, biscuits, ice cream desserts, breakfast cereal, salad dressing, confectionary and vegetarian products.</p>
<p>Other nuts e.g. Walnuts, Cashew, Pecan, Brazil, Pistachio, Macadamia, Queensland, Almonds, Hazelnut, Pinenut, Chestnut</p>	<p>Cakes, biscuits, sauces, desserts, bread, crackers, ice cream desserts, praline (hazelnut), some choc spreads, nut butters, essences and oils, marzipan and frangipane (almond), pesto, nut salad dressings, breakfasts, confectionary, vegetarian products.</p>
<p>Sesame seeds</p>	<p>Oil or paste, tahini, houmous, furikake, gomashio, bread</p>
<p>Soya e.g. Flour, Tofu, Beancurd, Textured Soya</p>	<p>Tofu, textured vegetable protein, soy sauce, soy</p>

Actions in the event of someone suffering a severe allergic reaction

Immediate action is vital.

If an allergic person becomes ill, it is likely that person – or someone with them – will state that they are suffering an allergic reaction. They may use the word

“ANAPHYLAXIS”

Immediately send someone to dial 999 giving the following information:

“This is an emergency. A student has collapsed and we believe they are suffering from anaphylaxis”. (Pronounced Ana-fill-axis).

Speak clearly so that the ambulance crew will know exactly where to come.

Request the assistance of a First Aider until the ambulance crew arrive.

Keep calm and make the patient feel comfortable.

All staff trained in First Aid will know what to do if someone suffers from anaphylaxis.

Note: Severe reactions can take place within a few minutes and in very extreme cases where prompt treatment is not sought – can be fatal.

If a protocol is in place for the person then this will be followed.