

SECONDARY SCHOOL MEDICAL DIET POLICY

PURPOSE

This Medical Diet Policy defines Impact Food Group's practice in the delivery of safe school meals for pupils with medical dietary requirements in Secondary Schools.

SCOPE

This Medical Diet Policy covers all secondary school meals prepared and served by Impact Food Group. For the purpose of this policy a medical diet is defined as being a medically prescribed therapeutic diet as a treatment for a medical condition, including pupils with food allergies or food intolerances. It does not include diets required for religious, cultural or personal requirements/preferences and dietary trials or elimination diets.

MEDICAL DIET PROCEDURE

1. It is expected that the majority of secondary school-aged pupils self-manage their individual dietary requirements.
2. Pupils can do this by ask our staff for information on the presence of any of the 14 allergens, listed in the Food Information Regulations (Appendix 1) within the foods served and select foods that meet their own individual needs from the menu.
3. Key attributes of our food safety systems related to allergens and provision of allergen information to customers (*including pupils, staff and visitors*) includes:
 - ▶ Suppliers provide specific information about the ingredients of prepared foods through detailed labelling descriptions.
 - ▶ Chefs are trained to follow approved standard recipes containing ingredients that have allergen information stored in Saffron. Additionally, all food handlers are trained to follow the 'manual allergen process' to provide allergen information. If there have been any substitute products then the new allergen information must be recorded using the manual matrix (*within the IMPACT SAFETY DAILY LOG*), and signed and dated.
 - ▶ All food items are to be described fully within the name of the dish.
 - ▶ For grab and go items the allergen information will be provided on the individual food labels, on the ticket describing the food or within matrixcs that will be made available for all customers to refer prior to making a food selection.
4. Pupils requiring medical diets that cannot be provided through standard process.
 - ▶ All food handlers receive training on food allergy awareness and procedures including, the risks involved and how to minimise these when storing, preparing and serving food. All colleagues are trained on the correct procedure to follow when providing allergen information to our customers.
 - ▶ Chefs will be able to provide a list of ingredients for foods prepared on site at the request of our customers.
 - ▶ For pupils requiring medical diets, including those with allergies or intolerances to foods that are outside the 14 allergens (Appendix 1), those with multiple complex allergies, the below process applies.
 - ▶ Parent/Carer to make contact with the school who will contact Impact Food Group. The parent/ carer will e provided with the ingredients within the dishes on offer so that they can help their child make positive healthy and safe food choices.
 - ▶ Parent / Carer to determine dishes that are suitable based on their child's requirements. Parent / Carer to communicate this to their child. Alternatively the parent / carer can liaise directly with the school teaching staff to assist locally.
 - ▶ For complex medical dietary requirements where the support of the Food Team is required, supporting medical evidence in the form of a letter from a GP, pediatric consultant or dietitian may be requested.
 - ▶ Impact Food Group are unable to accept responsibility/ liability for this process due to possibility of ingredient substitutions, or pupil making incorrect food choice.
 - ▶ Where available Impact Food Group will upload pupil medical needs onto the biometric till system. This will flag that a pupil has an allergy and IFG team members are prompted to ask the pupil if they have checked to make sure that the food does not contain any ingredients that may be unsafe for them.
 - ▶ Customer information notices will be placed in clear obvious locations at each till point.
 - ▶ A copy of all allergen matrices will be available at each service point
5. Impact Food Group reserve the right to refuse to provide a meal if it is deemed to be too complex or high risk to safely manage at site level. Such cases will be referred back to the parent/carers and the school will be notified.

APPENDIX I

14 Food Allergens Prescribed within the Food Information Regulations



CEREALS CONTAINING GLUTEN:

namely wheat (including specific varieties like spelt and Khorasan), rye, barley, oats and their hybridised strains) and products thereof



CRUSTACEANS

and products thereof (for example prawns, lobster, crabs and crayfish)



EGG

and products thereof



FISH

and products thereof



PEANUT

and products thereof



SOYBEANS

and products thereof



MILK

and products thereof (including lactose)



NUTS

namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut) and products thereof



CELERY

and products thereof



MUSTARD

and products thereof



SESAME SEEDS

and products thereof



SULPHUR DIOXIDE AND SULPHITES

(at concentrations of more than 10mg/kg or 10mg/L in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers)



LUPIN

and products thereof



MOLLUSCS

and products thereof (for example clams, oysters, scallops, snails and squid)