



NUT AND PEANUT POLICY

The Food Safety Act 1990 imposes legal duties on all suppliers of food to take all reasonable steps and exercise due diligence to ensure that Food Business Operators sell safe food.

The Food Information Regulations 2014 require that all caterers are able to provide customers with accurate information in regards the top 14 allergens as prescribed, for the foods we serve.

It is the policy of Impact Food Group to:

- ▶ Purchase ingredients and food products from reliable nominated suppliers.
- ▶ Maintain a locked down buying lists so that we can actively monitor the allergens within the company.
- ▶ Remove foods or food products that contain nuts or peanuts from IFG buying lists.
- ▶ Not use nuts or peanuts as ingredients in any IFG recipes.
- ▶ Where we are alerted to a food declaration “may contain nuts or peanuts”, we will seek to replace the product with a similar product that does not contains nuts or peanuts or contains the declaration on the packaging.
- ▶ Ensure that all practicable measures are taken with food during purchase and receipt, storage, preparation, cooking, display and service to prevent cross contamination of allergens.
- ▶ Place allergen awareness posters at every service point sign posting customers to refer to IFG catering staff if they have a food allergy or have any allergy questions.
- ▶ Train all IFG employees in our allergen policies and procedures.
- ▶ Run an auditing programme throughout the business to ensure that allergen policies and procedures are being strictly applied.
- ▶ Advise all IFG employees that they must not bring any personal foods into work, especially foods that contain nuts or peanuts, to reduce any potential for cross contamination.

It is important to note that whilst we do not include nuts or peanuts within our recipes, and we take all reasonable precautions, we cannot guarantee that there will not be any cross contamination of nuts or peanuts on foods with in our kitchens. Where customers have any queries or concerns they are advised to speak directly with the Chef Manager/ Executive Chef.

Impact Food Group cannot guarantee a nut free zone within dining halls as we have no control over what our customers, both pupils and staff, bring into school. By following the steps above Impact Food Group complement School Policies endorsing that no peanuts or nuts are brought into the school environment.

