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TO THE BEST
of our ability,
 this is a
NOT
FREE SCHOOL.
HOWEVER, *we*

cannot guarantee
 that all of our food
 ingredients have
 been prepared in a
NOT FREE
ENVIRONMENT!

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We will always highlight the following allergens on our menus:

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|------------------------|--------------------------------------|----------------------|--------------------------|-----------------------------|
| Ce = Celery | F = Fish | Mk = Milk | N = Nuts | So = Soya |
| Cr = Crustacean | G = Cereals containing Gluten | Mo = Molluscs | P = Peanuts | Su = Sulphur Dioxide |
| E = Eggs | L = Lupin | Mu = Mustard | Se = Sesame Seeds | |

Accent Catering understands that food allergens can present serious problems for some of our pupils who eat within our dining facilities.

As a business:

- We monitor all of our ingredients through an approved online system
- Recipes are cross referenced with this on line system prior to production
- Packaging is checked on delivery to ensure ingredients / allergens match to the on-line system
- We display allergen contents where appropriate on our menus
- Customers are encouraged to ask if they are uncertain of the contents of any dish
- All records are kept close to the point of service and can be evidenced if customers need re-assurance
- All of our staff are trained to recommended FSA standards, refreshed termly and annually
- We also work with Coeliac UK to ensure our teams are aware on how to minimise cross contamination when preparing gluten diets
- We do not order nuts of any sort in our kitchens. We do not intentionally use any products that contains nuts or nut derivatives within our school menus

Whilst we go to great lengths to ensure we can provide meals safely which do not include the nominated allergens, as we cook all our food from fresh, we cannot guarantee that dishes do not contain traces of allergens, as they may be served or prepared in the same areas as nominated allergens.

For example, Accent Catering does not use nuts in any of the food that we prepare and serve. We are however unable to guarantee that dishes/products served are totally free from nuts / nut derivatives. This is because, ingredients, for example, croissant, may be made in a factory containing nuts, bread may be baked in a factory handling nuts, or some production lines may have machines lubricated with nut oil.

We make every effort to keep up to date with new products and changes in products to ensure to the best of our knowledge that we adhere to this.