

Bolton Council School Meals

New Legislation for allergens and food labelling

Bolton Council School Meals has taken all the necessary steps to meet the requirements of the Food Information Regulation directive which came into force 13 December 2014.

The catering team have spent a significant amount of time establishing a procedure to ensure that all school meal recipes and products include correct allergen facts, so that customers receive the most accurate and up to date information.

This information is available on the school meals extranet or upon request.

Food allergen management is part of the Food Safety Management System and is included in the annual Quality Assurance monitor. All school meals managers have attended training in food allergy management and all staff are aware of the necessary procedures. These include reading labels correctly, avoiding cross contamination and implementing procedures for serving customers with allergies safely.

The information school meals provide on the 14 EU allergens will enable customers to know whether menu items are suitable or not for their particular needs. However, in order to ensure that pupils will be provided with a special menu, endorsed by a state registered Dietician, school meals recommends that pupils with food allergies continue to follow the therapeutic diet procedure in school.



Gluten



Eggs



Peanuts



Sesame



Celery



Lupin



Crustaceans



Milk



Fish



Nuts



Soya



Mustard



Sulphites



Molluscs