



West Norfolk  
Academies Trust



## **Allergen Policy**

**May 2022**

### **Primary and Secondary Education**

#### **West Norfolk Academies Trust**

Evidence suggests the rates of allergy are increasing in the UK. It is estimated that 1-2% of adults and 5-8% of children have a food allergy. This equates to around 2 million people living in the UK with a food allergy (this figure does not include those with food intolerances).

Since 13<sup>th</sup> December 2014 the EU Food Information and Consumers Regulation (FIC) has been in force. This legislation ensure clear, comprehensive and legible labelling of foods thus enabling consumers to make informed choices.

WNAT ensures health and safety are at the forefront of all policies and procedures. To ensure the safeguarding of all students and staff, it is company policy that the following processes are adhered to al all times:

1. A customer notice is displayed in a visible and appropriate position at, or as near to, the point of service in every school catering outlet. This notice informs all customers that allergen information (as per the regulations) is available on request.
2. WNAT is compliant with the legislation, holding allergen information for all dishes (recipes) served. Allergens listed in the allergen summary sheets are those key 14 allergens as stated by the legislation. Customers may require as to the allergens present in any of the dishes served as and when required.
3. All primary aged children with allergies and, or intolerances (or other medical conditions requiring a dietary safeguarding menu) must go through the notification of dietary requirements procedure to individually safeguard children
4. Processes and procedures are in place to ensure any changes in the allergen profile of a dish, e.g., the delivery of a replacement product, are clearly highlighted to customers at the point of service.
5. Auditing ensures all policies and procedures are adhered to.

In addition to the above, it is strict trust policy that all food and, or drink products purchased for use within the business can only be purchased through the WNAT Approved Suppliers List. This list has been developed, and continues to be developed, in agreement without trusted suppliers. Before any product is added to



the list, the product specifications are rigorously checked for suitability by catering managers and staff. This gives us full transparency over products being used in the business and full traceability.

If your Child has a medically based dietary requirement due to food allergy (including nuts), food intolerance and, or other medical conditions, e.g., coeliac disease, please refer to the school for the correct dietary notification procedure. For a child requiring an individual dietary menu, parents/guardians must complete a dietary notification form and submit it, along with any supporting medical documentation to the school to be forwarded to the SENCO team.

If your child has a nut allergy, please refer to the WNAT Nut Policy – APRIL 2021 for further information.

As from October 2021, a new piece of legislation comes into force, NATASHAS LAW, which means all food we produce will be labelled with the information relating the top 14 allergens. We as a trust will be taking this further and including fat / salt / calorific content / nutritional values etc.

WNAT cannot guarantee kiwi, crustaceans and molluscs, and or any derivatives of the aforementioned, are not used in any products and, or recipes. If your child has an allergy to one or more of the aforementioned allergens they will need to go through the notification of dietary requirements procedure for their school.

If you have any queries or concerns regarding this policy please do not hesitate to contact the schools catering manager, or the trust Executive chef