

The Company recognises and accepts its responsibility to comply with the food safety requirements of current legislation and is committed to providing our customers with high quality food products that meet the most stringent food safety and hygiene standards and customer expectations.

The Company recognises that a relatively small number of its customers may suffer from an allergic reaction or intolerance to a commonly eaten food. The Company considers that the exchange of accurate information between the Catering Manager and the customer about the ingredients of food being served is the best method of managing the risk and enables the customer or their representative to make an informed choice.

The Food Information Regulations require that information regarding the ingredients of any food offered for sale or service is made available to customers. The Foods Standards Agency has issued a list of the fourteen most common food allergens which are celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame, soybeans and sulphur dioxide.

The Company does serve some of these foods as part of the normal menu and uses some of them as ingredients in dishes made on site. The Company policy to produce and serve food made from fresh ingredients and not to use ready prepared foods enables the Company to know what ingredients have been used and to pass this information to our customers when a request is made about the contents of a particular dish.

The Company does not label individual food items as to whether they do or do not contain any of the common food allergens. The Company displays a notice in the serving area requesting customers who suffer from a food allergy or intolerance to ask about the ingredients in a particular dish before they make their choice. The Catering Manager will obtain the information requested by the customer from the ingredient lists kept in the kitchen but should there be any doubt about the ingredients used, the advice to the customer will be that dish should not be consumed.

The Company will provide appropriate supervision, instruction and training for all employees relating to food allergies and intolerances and will take all reasonable steps to know the ingredients of each item of food being served but there can be no absolute guarantee that the food will not contain traces of any of the common food allergens as they are used as normal ingredients in the preparation of the many different food items produced in the kitchen.

Gareth Harrison
Joint Managing Director

Claire Aylward
Joint Managing Director

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