



Allergens and Intolerance Foods in School Policy

THE PURPOSE OF THIS DOCUMENT is to outline to parents and Staff the guidelines that Greenfield School needs to adhere to in meeting laws regarding food allergens. The School already adheres to the Food Information Regulations 2014, however new legislation on Allergens came into effect on 13th December 2014. This affects food brought into school by a parent, e.g. birthday cakes.

The safety of pupils is our priority whilst they are in our care at School. There are a number of pupils at Greenfield School with food allergies; these pupils could have life-threatening reactions when exposed to even the tiniest amount of allergen. We also have a number of pupils with food intolerances, who again could become unwell after just small exposure to specific foods. For this reason, we have outlined a policy regarding food brought into school to help keep our pupils safe and healthy.

DEFINITIONS

The difference between a food allergy, food intolerance and a food preference are as follows:

- **Food allergy:** A food allergy is when the body's immune system reacts unusually to specific foods. Although allergic reactions are often mild, they can be very serious.
- **Food intolerance:** A food intolerance is difficulty digesting certain foods and having an unpleasant physical reaction to them.
- **Food preference:** is the evaluative attitudes that people express towards foods.

TYPES OF FOOD ALLERGENS:

There are 14 major allergens which need to be mentioned either on a label or provided through information such as menus when they are used as ingredients in food. **This requirement is governed by law under the Food Information Regulations 2014 legislation.**

The 14 food allergens groups are as follows (and should be specifically labelled in products):

1. **Celery**
2. **Cereals containing Gluten:** such as barley and oats
3. **Crustaceans:** such as prawns, crabs and lobsters
4. **Eggs**
5. **Fish**
6. **Lupin**
7. **Milk**
8. **Molluscs:** such as mussels and oysters
9. **Mustard**

10. Peanuts

11. Sesame

12. Soybeans

13. Sulphur Dioxide and Sulphites: if they are at a concentration of more than ten parts per million

14. Tree Nuts: such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts

POLICY GUIDELINES:

1. Greenfield School is a “nut free” School

Pupils with severe food allergies do not need to ingest a product to experience a severe reaction. Allergens can be transferred via surfaces; this is the reason why Greenfield School is a “nut free” school. Greenfield School does not use any products containing nuts, peanuts, sesame seeds or their oils in school, or allow any such products into the school. (This includes sesame seeds and coconut products).

2. All food brought into School must have the ingredients clearly labelled

Parents or pupils are permitted to bring food in to school for special occasions, e.g. birthdays, FrOGS Christmas and Summer Event donations, however any food item brought in to School must have the ingredients clearly labelled. Each individual ingredient must be listed clearly and any food brought in must be in a sealed container. This is a specific requirement to meet the new legislation regarding the 14 allergens. For pre-packaged cakes, these must be brought in to School with the inner and outer packaging intact. The outer packaging must contain the information needed regarding ingredients.

3. Cakes brought in to School for immediate consumption must be pre-sliced

Any cakes brought in to School for consumption that day must be pre-sliced and the ingredients clearly labelled. Unfortunately, the Class Teacher do not have access to food preparation areas or equipment to cut the cake in the classroom. Knives or other sharp implements are not allowed in the classroom. Parents are advised to opt for cupcakes rather than a whole cake.

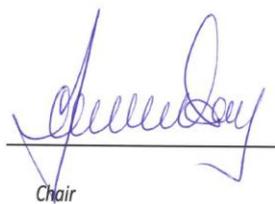
4. Sweets are not allowed in School

Parents are requested not bring sweets in to School to celebrate birthdays as there are so many potential ingredients that may cause issues with allergies or food preferences. As the School is unable to guarantee that the sweets brought into School do not contain ingredients, all forms of sweets and chocolates are not to be brought in to School.

5. Friends of Greenfield School (FrOGS) Events

All food stuff, including cakes and sweets, either donated by parents or purchased by the FrOGS for consumption or for use as prizes must follow the strict labelling requirements mentioned above. The FrOGS committee are to ensure that all food staff is clearly labelled whether it is for prizes or for sale. Signs must be displayed at the event, warning the public there may be trace elements contained in the produce on sale or given as prizes which may cause a reaction in some people.

Date September 2020



Chair

Chair of the Board of Governors
Next Review Date **September 2022**