



## **Allergen Protocol - Providing Food at Community and Charity Events**

**This protocol is intended for all parents/carers/employees/volunteers/members of the PFA**

These protocols are to be used following the introduction of Natasha's Law on 1/10/21.

Following the tragic death of Natasha Ednan-Laperouse, the teenager who died after suffering an allergic reaction to a Pret a Manger baguette, the government confirmed stronger allergen labelling laws would be implemented to protect those with allergies and give them greater confidence in the food they buy. Natasha's Law, applies to registered food businesses, which does not directly apply to us.

We want to continue to be able to carry out our occasional cake/biscuit sales and for our pupils to enjoy the birthday cakes and our staff the thank you gifts that are brought into school.

In law we do not need to provide information for consumers about allergens present in the food as ingredients but, we do need to keep our community safe and ask that this protocol is followed.

### **Allergen information**

Home baking - please provide written information about allergens in writing, so that customers can make safe choices, particularly those with allergies – an ingredient label/note with each cake/box biscuits or cooked item would be appreciated e.g. gluten (wheat, oats, other cereals), dairy, nuts, soya.

Shop bought cakes/biscuits must be in the original packaging, with the list of ingredients.

**If your child is likely to have an allergic reaction to food you must inform school. We use the information you provide to prevent our at-risk pupils from exposure to allergens whilst at school.**

Food supplied, sold or provided at charity or community events, such as street parties, school fetes or fundraisers, **must comply with food law and be safe to eat, please see the following.**

### **Food hygiene certificates**

You do not need a food hygiene certificate to make and sell food for charity events.

However, you need to make sure that you handle food safely, as follows.

### **Keeping food safe**

Following the 4Cs of food hygiene will help you prepare, make and store food safely. The 4Cs of food hygiene are:

- cleaning
- chilling
- cooking
- avoiding cross-contamination

## **Cakes/Biscuits etc**

You can serve home-made cakes at community events. They should be safe to eat if:

- a recipe from a reputable source is used
- the people who make them follow good food hygiene advice
- the cakes are stored and transported safely

### **Making and transporting cakes**

If you make a cake at home:

- use recipes from reputable sources
- always wash your hands before preparing food
- make sure that surfaces, bowls, utensils, and any other equipment are clean
- don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- keep cheesecakes and any cakes or desserts containing fresh cream in the fridge
- store cakes in a clean, sealable container, away from raw foods

On the day, when you bring in cakes from home or run the stall, you should:

- transport cakes in a clean, sealable container
- make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than 4 hours
- when handling cakes use tongs or a cake slice

### **Storing cakes**

You can keep cakes and baked goods with high sugar content in:

- airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- the fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream added after baking, should not be left at room temperature. They must be stored chilled (in the fridge) and eaten within the use-by date of the added product.

There are some types of icing, such as ganache and buttercream, that can be kept outside the fridge. It's best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.

**Providing food at community and charity events – the above information is taken from: <https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events>**

Please follow the link above for more information on: -

- General practical tips for when making food for large numbers of people
- Chilled food
- Use-by dates
- Foods that need extra care
- Using jam jars