

## Minimise the risk of allergens to customers

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### Overview

This standard is about taking action to minimise the risk of customers consuming food which has the potential to cause an adverse allergic reaction.

When you have completed this standard you will have demonstrated your understanding of and your ability to:

- Minimise the risk of allergens to customers

## Performance criteria

### *You must be able to:*

1. Comply with relevant legislation
2. Identify the sources of allergens and intolerants in menu items and accompaniments
3. Read and interpret labels and record the presence of allergens and intolerants
4. Identify and analyse potential hazards of cross-contamination
5. Provide accurate information to customers
6. Use effective communication with accurate information to avoid contamination through misunderstanding
7. Control deliveries, storage, stock rotation and supplier specification to protect against allergen and intolerant contamination
8. Take responsibility for allergen control
9. Maintain up to date records and instructions
10. Use safe food handling practices and procedures for preparing, and serving both "specific allergen" free and "intolerant" free food
11. Reduce contamination risks associated with workflow procedures
12. Use storage procedures to prevent cross-contamination

## Knowledge and understanding

### *You need to know and understand:*

1. The consequences and main symptoms of allergen and intolerant contamination
2. The relevant legal requirements for a food business to apply a food safety management system based on the Codex principles of HACCP, and allergen control management

## Scope/range

### Food Allergens

- Cereals containing gluten
- Peanuts
- Nuts
- Milk
- Soya
- Mustard
- Lupin
- Eggs
- Fish
- Crustaceans
- Molluscs
- Sesame seeds
- Celery
- Sulphur dioxide

PPL2GEN6



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**Suite** Hospitality - Generics

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