

What will we do to ensure we are allergen safe?

To ensure the safety of our school community, we will:

- ✓ List all ingredients on the labels of any food that was made on site and packaged prior to being selected.
- ✓ Ensure we emphasise any potential allergens present each time they appear in the ingredients list, along with minimising the amount of allergenic ingredients where possible.
- ✓ Train all staff to be aware of their responsibility to provide correct allergen information.
- ✓ Ensure that staff are trained in allergy awareness and how to respond to an allergy sufferer's questions.
- ✓ Coach and assess our staff regularly to be sure they are confident in dealing with allergens.
- ✓ Update our **Allergen and Anaphylaxis Policy** to ensure that the allergen information is clear for you as well as our pupils and staff.
- ✓ Ensure all documentation is revised and conveyed to our staff.
- ✓ Engage with suppliers and build good relationships to ensure they keep updated on any product or ingredient changes quickly and inform us of them.
- ✓ Act on all updates or ingredient changes immediately to provide reassurance when buying food.

What can you do?

Although it is not required by law, in order to protect the staff and pupils in our school, we recommend that parents label any food potentially containing allergens you prepare for school events.

Our allergen champion

We have designated **name of staff member, role in school**, to be our allergen champion.

They will be in charge of coordinating allergy management and ensuring there is clear communication between those at the different stages of the catering 'process flow'.



Staff photo

You can contact the allergen champion at **email address** to find out more and ask any questions you may have regarding your child's allergens and the actions we are taking to ensure their safety.

Where can you find more information?

For more information regarding the changes that Natasha's Law will bring, you can visit The Food Standards Agency's website: <https://www.food.gov.uk/business->

[guidance/allergen-guidance-for-food-businesses](https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses).

Name of school



Natasha's Law

A Parent's Guide to New Allergen Rules and Requirements

pupils and staff can feel safe when eating food from the school.

Labelling laws apply to pupils of all ages – a pupil's ability to interpret the information does not remove our responsibility to provide clear labelling.

What is Natasha's Law?

Natasha's Law is a new legislation relating to the declaration of allergen information on pre-packed for direct sale (PPDS) food. The law takes its name from the tragic death of a teenager named Natasha, who died from an allergic reaction to undeclared sesame seeds in a pre-packaged baguette.

The new law makes it a legal requirement to clearly display information about potential allergens on food packaging for PPDS food.



When does the law come into effect?

Natasha's Law will be implemented on 1 October 2021. In line with The Food Standards Agency's expectations, we will have these changes in place ahead of time, and by **date** at the latest, to ensure that our

What is PPDS food?

This is food which has been packaged before the customer has chosen it.

This can include:

- Any food packaged by the school and sold on the premises such as sandwiches.
- Fast food wrapped or packaged before the customer selects it.
- Potted items with lids on.
- Packed lunches for pupils on school trips.



What is not included?

Food not affected by this law includes:

- Food not in packaging.
- Food which is loose before a customer selects it and packaged afterwards.
- Loose food which was not packaged at the point it was ordered.
- Food supplied by other businesses.



What kind of allergies will we be required to label?

There are 14 allergens which must be declared by law.

The 14 allergens are as follows:

- Celery
- Cereals containing gluten and wheat such as barley and oats
- Crustaceans such as crabs, prawns and lobsters
- Eggs
- Fish
- Lupin
- Milk
- Molluscs such as mussels, oysters, snails and squid
- Mustard
- Nuts such as almonds, brazil nuts, cashews, pistachio nuts and walnuts
- Peanuts
- Sesame Seeds
- Soybeans
- Sulphur dioxide and sulphites if they are at higher concentrations than 10mg/kg

These 14 allergens should be clearly indicated on the label using clear text such as bold, italics or highlighting the text in another colour.

More information on the changes required by Natasha's Law can be found here: <https://www.cypad.com/2021/02/24/schools-natashas-law/>.