

Food Allergy Aware Certification Criteria

When working with individual businesses the following criteria is used to determine the level of FreeFrom catering provision.

Gold

- A document stating the policies and procedures is in place to provide a safe environment for allergy friendly catering.
- Full training for management and specified full time permanent staff in the kitchen, restaurant and bar.
- Appointment of a key member of staff to be aware of the specialist knowledge to advise other staff.
- Ensure cross contamination and preventative cleaning procedures are in place, including separate preparation areas, separate utensils and equipment to include service and breakfast equipment.
- Separate servicing equipment as appropriate.
- Menu adaptation to offer a selection of 60% of dishes from each of the starters, main courses, desserts, snacks and drinks.
- Suppliers record with listed ingredients which is updated quarterly or as and when the menu changes.
- Advise on separate menu – optional.
- Highlight allergen-free dishes i.e. GF – gluten free
- Condiments sourced to avoid allergens.
- If bread is offered as standard, a gluten free option should be available.
- Buffets served are labelled and separated to avoid contamination.
- Breakfast alternatives are supplied and labelled.
- Ensure new staff are trained adequately by the key allergy aware specialist.

Silver

As above, with the exception of an extensive menu, but able to supply free-from foods on-demand.

Bronze

Certified Staff training in food allergy awareness for key members of management team, and full time staff members, front of house and kitchen staff.

Affiliated

We will offer an affiliated certificate to a venue if their in-house programme, policies and procedures are inline and at an acceptable level to Food Allergy Aware

Contact us now for more information or to discuss any aspect of the course.

Email consultancy@fatc.co.uk or call 07732 637292 www.fatc.co.uk