

# FOOD ALLERGY & FOOD INTOLERANCE STATEMENT

At Eastbrook School, we take food allergies and intolerances very seriously and are committed to supporting the safety and wellbeing of all students, staff, and visitors.

All food prepared and served on site is handled in accordance with current UK food safety and allergen legislation, including the Food Information Regulations (FIR) 2014 and Natasha's Law (2021), which require clear and accurate allergen information.

## Allergen Awareness

Some menu items may contain one or more of the 14 recognised allergens. While we take all reasonable precautions to prevent cross-contact, there is always a risk that trace amounts of allergens may be present in any food served on the premises.

Customers and students with food allergies or intolerances are strongly advised to:

- Inform a member of the catering team at the tills before purchasing food
- Clearly communicate the nature and severity of their allergy or intolerance

Our trained staff, including the Chef Manager and Service Supervisors, are available to provide detailed ingredient information and assist with safe food choices.

Each kitchen has an allergy ambassador/buddy.

## Allergen Management Systems

The school has established robust systems of control to support students with food allergies. Students with allergies are identified during the enrolment process, and this information is linked to our EPOS system to help inform food service and staff on the tills.

This is further supported by internal staff allergy briefing processes to ensure that all relevant staff are aware of individual needs and can respond appropriately.

## Nut Awareness Statement

Eastbrook School is a nut-aware school, not a nut-free school.

- We do not knowingly purchase or use products containing nuts within our school kitchen.
- However, we cannot guarantee that our premises are completely nut free.
- This is due to the potential for cross-contact from:
  - o Food brought onto the premises by students, staff, or visitors
  - o Ingredients labelled as "may contain nuts" or produced in facilities that handle nuts

For this reason, individuals with severe nut allergies should exercise caution and always seek guidance from the catering team.

## Commitment

Eastbrook School Catering will maintain a proactive and diligent approach to allergen management, regularly reviewing procedures in line with current legislation, best practice, and health & safety requirements.

For further information about allergens in our food, please speak to our dedicated SLT staff member via [FoodAllergies@eastbrookschoo.org](mailto:FoodAllergies@eastbrookschoo.org) or a Catering Manager at [catering@eastbrookschoo.org](mailto:catering@eastbrookschoo.org)