

ISS Education - Allergen Policy Statement

Evidence suggests the rates of allergy are increasing and the UK has some of the highest prevalence rates of allergic conditions in the world, with over 20% of the population affected by one or more allergic disorders.¹ The number of foods to which people react is extensive, however, the majority of reactions are associated with a relatively small number of foods.

Since 13th December 2014 legislation has been in force; this legislation is called EU Food Information for Consumers Regulation (FIC). This legislation ensures clear, comprehensive and legible labelling of foods thus enabling consumers to make informed choices when purchasing food.

ISS Education is mindful of their clients and in this case, school children, teachers, school staff and visitors. To ensure the safeguarding of all stakeholders, it is company policy that the following processes are adhered to at all times:

1. A customer notice is displayed in a visible and appropriate position at, or as near to, the point of service in every school catering outlet. This notice informs all customers that allergen information (as per the regulations²) is available upon request.
2. ISS Education is compliant with the legislation, holding allergen information for all dishes (recipes) served. Allergens listed in the allergen summary sheets are those key 14 allergens as stated by the legislation. Customers may enquire as to the allergens present in any of dishes served as and when required.
3. All primary aged children with allergies and, or intolerances (or other medical conditions deeming a special dietary menu necessary) must go through our special diet procedure to individually safeguard children.³
4. Processes and procedure are in place to ensure any changes in the allergen profile of a dish, e.g., the delivery of a replacement product to a unit, are clearly highlighted to customers at the point of service.
5. Auditing ensures all policies and procedures are adhered to.

ISS Education ensures all staff are kept up to date with any changes in legislation, company policies and procedures on a regular basis. For more information on ISS Education meal provision and compliance with additional legislation in relation to school meals, please refer to our Healthy Eating Policy Statement.

¹ M. L. Levy, D. P. (2004). Inadequacies in UK primary care allergy services: national survey of current provisions and perceptions of need. *Journal of Clinical and Experimental Allergy*, 34, 518-520.

² FIC 14 Key Allergens : Cereals containing gluten; crustaceans; eggs; fish; peanuts; soybeans; milk; nuts; celery; mustard; sesame; sulphur dioxide & sulphites; lupin, and; molluscs.
<http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX%3A32011R1169&from=en>

³ For further information please refer to ISS Education Special Diet Process