















Food Allergen Risk For Caterers

Allergens in food served on these premises

Name of business, organisation or provider of services: **Name of company here**

Please list the foods that are served on these premises and make a tick in the appropriate column as to which allergens they contain.

1 Enter name of foods in this column 2 Click in the boxes of the allergen categories to add a tick to indicate what allergens are included in the food	 Peanuts	 Nuts	 Crustaceans (Shellfish)	 Molluscs (Shellfish)	 Fish	 Eggs	 Milk	 Cereals containing Gluten	 Soya	 Sesame seeds	 Celery	 Mustard	 Lupin	 Sulphur Dioxide
Enter the food-name and / or description in this column														
Courgette + Cheese Pinwheels, wedges + beans							✓	✓	✓					
Pear + ginger cake with custard						✓	✓	✓	✓					
Chicken cobbler and Seasonal Veg								✓			✓			
Fruit Yoghurt with fresh fruit.							✓		✓					
Red lentil + veg lasagne with garlic							✓	✓	✓		✓			✓
Bread + Seasonal Veg														
Fruit oaty crumble + custard.							✓	✓						
Fish pie with green veg														
Fruity Vanilla crunch slice								✓						
Keema turkey Curry with rice + carrots														
Plant based banoffee pie								✓						