

Allergen Project 2019/20

Food Information Regulations 2014



- In the UK it is estimated that 1-2% of adults and 5-8% of children have a food allergy. This equates to around 2 million people.
- People with allergies can have a reaction called anaphylaxis which can be fatal.
- An allergic reaction can be produced by a tiny amount of a food ingredient that a person is sensitive to.
- Around 10 people die in the UK from allergic reactions to food every year. [BCC has had 6 serious but non-fatal reports in the last 18 months]
- It is therefore very important that food businesses provide clear and accurate information about allergenic ingredients in their food.



Recent Cases

In May 2016, Paul Wilson, 38, who had a nut allergy, died after consuming a curry containing peanut. He had explained to staff that his meal must be nut free. The restaurant owner had swapped almond powder for cheaper ground nut mix containing peanuts.

In June 2017, Chole Gilbert, 15 who had a sever dairy allergy died after unwittingly consuming a kebab containing yogurt.

In January 2017, Megan Lee, 15, who had a severe nut allergy died after eating a meal from an Indian restaurant that contained nuts.



Megan's Story

Lancashire Council has investigated the matters that lead up to Megan Lee's death.

The video at <https://youtu.be/hL-beO7Wg0E> really puts into context the impact of non-compliance with allergen controls



Sampling Results

Food Type	Almond	Peanut	Crustacean	Comment
Chapatti	Almond < 2.5 mg/kg	Peanut < 2.5 mg/kg	Crustacean Allergen < 20 mg/kg	Allergenic substances were not detected in the sample which was satisfactory
Peshwari Naan	Almond < 2.5 mg/kg	Peanut > 20 mg/kg	Crustacean Allergen < 20 mg/kg	The amount of peanut protein in the sample was approximately 5 per cent. I am of the opinion that the presence of peanut protein rendered the food unsafe for a person allergic to peanut
Onion Bhaji	Almond < 2.5 mg/kg	Peanut 13.6 mg/kg	Crustacean Allergen < 20 mg/kg	Peanut protein was detected in the sample and, in my opinion, the food was unsafe due to the presence of a known allergen
Seekh Kebab	Almond < 2.5 mg/kg	Peanut 4.3 mg/kg	Crustacean Allergen < 20 mg/kg	Peanut protein was detected in the sample and, in my opinion, the food was unsafe due to the presence of a known allergen
Dough	N/A	Peanut < 2.5 mg/kg	N/A	Peanut protein was not detected which was satisfactory
Almond	Almond > 20 mg/kg	Peanut 5.0 mg/kg	N/A	Peanut protein was detected in the sample and, in my opinion, the food was unsafe due to the presence of a known allergen



What can we do?

The overriding purpose of food hygiene inspections found in **EC 852 / 2004** is;

“The principal objective ... is to ensure a high level of consumer protection with regard to food safety”

Food Law Code of Practice (2017) 5.2.1.2 Food hygiene interventions

“Food hygiene interventions are part of the system for ensuring that food meets the requirements of food hygiene law, including microbiological quality; absence of pathogenic micro-organisms; and safety for consumption.”



Food Information Regulations 2014

Since December 2014 all food businesses have been required to provide information about the allergenic ingredients used in food sold or provided by them. There are 14 major allergens which need to be declared:

Cereals containing gluten

Crustaceans

Eggs

Fish

Peanuts

Soyabeans

Milk

Molluscs

Celery

Mustard

Sesame

Sulphur Dioxide (>10mg/kg of product)

Lupin

Nuts (almonds, hazelnuts, walnuts, pecans, brazil, pistachio, cashew, macadamia)



Food Inspections

Areas to consider when carrying out a food hygiene inspection:

- Management
- Training
- Storage
- Preparation
- Equipment
- Cleaning



Immediate stop document



YOU MUST NOT SERVE ALLERGEN FREE FOODS WITH IMMEDIATE EFFECT	
Business name	
Business address	
Food Business Operator	

During my inspection of the above food business, I believe you are failing to comply with the relevant provisions applicable to the provision of information/management of allergens at your food business in that:

1. You have failed to provide information (e.g. display a notice) advising customers how to obtain allergen information when making choices about the food they may choose to consume from your business*
2. You have failed to make available verifiable information on the allergenic ingredients present in your dishes*
3. In relation to distance selling of food (telephone/internet sales) - you have failed to put in place a procedure to ensure that allergenic information is available before the purchase of food and at the point of delivery to the customer*
4. You were not able to demonstrate that you had adequate procedures / controls in place to manage the risks associated with providing allergen free foods (e.g. cross-contamination risks, documented allergen control procedures, poor staff knowledge)*

* Please see overleaf for my reasons explaining why you are not complying with the above requirements.

In order to protect those customers who may wish to consume food from your business, who suffer from food allergies or intolerances, you **MUST** stop serving any customers who advise you they have a food allergy or intolerance, until a time that you have taken steps to remedy the above matters.

You must also ensure that all staff are informed of this decision that they do not serve customers with allergies/intolerances in your absence, and display the sign provided to inform customers of the allergen specific risks.

Declaration by food business operator (or nominated person in the absence of such) of receiving this information and a copy of the above mentioned sign.

Business representative: Date:

Signed: Position:

Authorised Officer: Tel:

Signed: Date:

Food Information Regulations 2014
EC Regulation 853/2004
EC Regulation 1762/002

Environmental Health, Manor House, Most Lane, Birmingham B5 5BD



The reasons for my opinion are:	
1	
2	
3	
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Should you wish to restart serving customers with allergies, you must contact this Department so that the measures that you have put in place to protect customers with food allergies / intolerances can be verified prior to restarting to offer allergen free meals.

- Reasons to be added on the back, e.g. Lack of allergen related staff training staff training, inadequate storage of allergens etc.



Sign to display

FOOD ALLERGIES

Due the nature of our business we cannot currently guarantee that food prepared on these premises is free from celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya and Sulphur dioxide

This sign is being displayed in accordance with guidance from Birmingham City Council, Environmental Health



Examples of Non-compliance

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Any questions?

