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Please ask for Duty Officer
For hearing impaired callers only, please call
Minicom (01785) 854156

October 2014

Dear Trader,

Food Information Regulations 2014 – Allergens in Food

From December 2014 the law is changing concerning the information that businesses must give to their customers about food. The Food Information Regulations 2014 (FIR) will change the way that you and your staff provide information to customers.

In Staffordshire, Trading Standards and Environmental Health are working together to provide advice and support to businesses to help them comply with these new legal requirements.

Allergic reactions can make people very ill and can sometimes lead to death. There is no cure and the only way to avoid getting ill is to make sure you don't eat the foods that will make you ill. When the FIR regulations come into force you will have a legal responsibility to provide the correct allergen information about the ingredients in the food that you make or serve to your customers. This includes information about every item on your menu that contains one of the 14 allergens listed in the legislation. You can do this on the menu, on a chalkboard or in an information pack. If allergen information is not listed clearly in an obvious place you will need to signpost your customers to where it can be obtained.

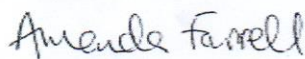
If you sell food at a distance such as by telephone orders, you will need to provide allergen information orally before the order is complete and in a written format when the order is delivered.

The Food Standards Agency has produced an information booklet available from the website at: <http://www.food.gov.uk/business-industry/allergy-guide/>.

An on line training course for you and your staff can be accessed at: <http://allergytraining.food.gov.uk/>

If you are unable to access the on-line information or need any further advice please contact Trading Standards on 08453 303313, businessadvice@staffordshire.gov.uk or Newcastle BC Environmental Health on 01782 717717, foodandsafety@newcastle-staffs.gov.uk

Yours faithfully



Amanda Farrell
Principal Trading Standards Officer

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Think Allergy

When someone asks you if a food contains a particular ingredient – always check. From 13 December 2014, food businesses will need to provide information about allergenic ingredients in the food they serve.



Food allergies and intolerances
Before ordering please speak to our staff about your requirements

1. 'Is there any egg in this?'

2. 'I don't know I'll check.'

3. 'Do you know if this has any egg in it?'

4. 'I'll check.'

5. 'Yes, there is egg in it.'

6. 'Let me help you choose something else.'

Which ingredients can cause a problem?

Cereals containing gluten

Peanuts

Soya

Eggs

Milk

Lupin

Molluscs

Nuts

Mustard

Fish

Crustaceans

Sesame seeds

Celery

Sulphur dioxide

For more information and advice about allergy, visit: food.gov.uk/allergy
A booklet Allergen information for loose foods is also available to download.