

Pre-Service Allergen Checker

CAKES / HOT DESSERT

- 1) Record the names of all the finished cooked dishes/items;
- 2) Tick the boxes of any allergens that are in the dishes M/C – may contain;
- 3) Leave the completed document in the servery as a quick reference for all staff to use if questioned by a customer

Dish/Menu item	Eggs	Sesame Seeds	Shellfish/ Molluscs/ fish sauce	Lupin	Milk	Fish/Fish Sauce	Mustard	Celery	Soya	Gluten	Sulphur Dioxide	Nuts	Peanuts
Shortbread biscuits										wheat			
Apple crumble										Wheat barley			
Flapjacks										Wheat barley			
Treacle tart	√	m/c							√	wheat			
Blondie	√				√				√	wheat			
Cornflake tart					m/c				m/c	Wheat barley	√		
Sponge cake/choc	√				√				m/c	Wheat m/c barley, rye,oats			
Buttercream													
Carrot cake	√				√					wheat			
Fridge cake					√				√	Wheat mc barley			
Iced finger		m/c								wheat			
Sticky toffee pud	√				√					wheat			

Pre Service briefing carried out Y/N

Briefing carried out by: Name (Print)

Signature:

Date..... circle service type **Breakfast** **Morning Break** **Lunch** other.....