

Pre-Service Allergen Checker

For all food preparation and food service team members

CAKES

- 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
Bread pudding		m/c			√				√	Wheat m/c barley			
Banana cake	√									Wheat			
Gluten free cupcakes	√												
Custard					√								
Apple crumble										Wheat Oats m/c barley			
Cobbler					√					Wheat			
Oat fruit crunch										Wheat Oats m/c barley			
Sticky toffee pudding	√				√					wheat			
Bakewell tart	√				√				√	wheat			
Custard					√								
buttercream													

Check carried out by: Name ...S Oukid.... (Print)

Signature:

Date...01.09.23

service type **Lunch**