Pre-Service Allergen Checker

For all food preparation and food service team members

LUNCH NON MEAT MAINS

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
Veg & chickpea pilaf										Wheat Barley		m/c	
Lentil & ragu pasta bake	m/c				\checkmark				m/c	wheat			
Veg tikka biriyani					\checkmark					Wheat barley			
Cheese, tomato & onion slice	\checkmark				\checkmark					Wheat			
Quorn & Chinese veg stir fry	\checkmark								\checkmark	Wheat Barley			
Sweet chilli veg & rice noodles	\checkmark									Barley			
Creamy veg orzotto					\checkmark					Wheat			
Veg enchiladas					\checkmark					wheat			
Cauliflower cheese flan					\checkmark					Wheat			
Veg lasagne					\checkmark					Wheat			
Butternut pasta bake					\checkmark					wheat			
Khichdi									\checkmark	wheat			

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

Signature:

Date...01.09.23