

Pre-Service Allergen Checker

For all food preparation and food service team members

To be completed for every service

- 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
Jam doughnut	m/c	m/c			m/c				√	wheat			
Choc chip cookies	√				√				√	Wheat mc barley			
Bakewell tart	√				√				√	wheat			
Custard					√								
Banana cake	√									wheat			
Bread pudding	√	m/c							√	wheat			
Raspberry jelly													
Orange jelly													
Granola pot					√					Wheat barley			
Hummus & crudites		√											

Pre Service briefing carried out Y/N

Briefing carried out by: Name (Print)

Signature:

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