

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
Jerk chicken							√				√		
Sausages					√		√			wheat	√		
Yorkshire pud	√				√					wheat			
Rice and peas													
Gravy									√				
Roast chicken													
Spaghetti carbonara	√				√		m/c		m/c	wheat			
Breaded chicken goujons (Halal)							m/c	m/c	m/c	wheat			
Battercrisp fish						√				wheat			
Hoisin chicken noodle pot (Halal)	√	√			√				√	wheat			
Mash potato					√								
Chicken Korma					√								
Doner meat (Halal)							√	m/c	√	wheat			

Pre Service briefing carried out Y/N

Briefing carried out by: Name (Print)

Signature:

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