

# 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
Vegetable chow mein	√								√	wheat			
Ratatouille Orzo							m/c		m/c	wheat			
Roasted veg quiche	√				√					wheat			
Vegetable tortilla gateau					√					wheat			
Halloumi					√								
Burger bun		m/c								wheat			
Cheese & tomato pizza					√					wheat			
Pasta	m/c						m/c		m/c	wheat			
Pasta sauce													
Pizza cheese					√								
Spaghetti milanaise					√		m/c		m/c	wheat			
Brie & onion tatin					√					wheat			
Macaroni cheese					√					wheat			

Pre Service briefing carried out Y/N

Briefing carried out by: Name ..... (Print)

Signature: .....

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