

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 Quesadillas					√					wheat			
Spanish omelette	√												
Cajun loaded wedges					√								
Veggie topped bagel		m/c								Wheat barley			
Cous cous							m/c		m/c	wheat			
Mushroom risotto										Wheat barley			
Cheese, tomato & onion roulade	√				√					wheat			
Veg moussaka					√					wheat			
Nacho pot													

Pre Service briefing carried out Y/N

Briefing carried out by: Name (Print)

Signature:

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