

**FOOD ALLERGEN POLICY FOR
RIVER VIEW PRIMARY SCHOOL**

Date of issue: February 2022

Review Date: September 2026



INTRODUCTION

This policy should be read in conjunction with the School's First Aid policy.

River View Primary School recognizes that although most food intolerances produce symptoms that are uncomfortable, some people can suffer a severe food allergy with more serious consequences and in some instances these may even be life threatening. A number of pupils in the school have severe or moderate allergies to food and amongst the most common is nut allergy. River View Primary School recognizes that it has a duty of care to all its pupils. The school is therefore striving to be a nut free environment and aims to ensure that none of the foods provided, bought by or produced in the school contain nuts.

The school is committed to pupil safety and therefore has created this policy to reduce the risk of children having allergy related events while in its care

THE SCHOOL AIMS

- To reduce the likelihood of a pupil with a known food allergy displaying a severe reaction to a specific food while in school.
- To foster an understanding of and sense of responsibility for the specific needs of the individual members of the school community.
- To create an awareness of the action to take should someone with a severe food allergy display its symptoms.

At the Start of the school year parents are required to inform the school of any known food allergies that their child has. This information goes to the School Office.

Parents should update this information if an allergy is diagnosed at any stage in their child's education. Parents must advise the school of the action that should be taken if their child develops the symptoms of an allergic reaction while in school.

All members of staff are given the names of children who have specific food allergies through the confidential information sheets issued at the beginning of each school year.

Photographs of pupils with severe food allergies are displayed in the staff room and the canteen supervisor's office.

The school will provide training to enable staff to recognize the symptoms of an allergic reaction and to respond appropriately.

A number of staff have been trained in the use of the EPIPEN should a child with a known food allergy go into anaphylaxis.

All parents are advised to ensure that their child does not bring nuts or foods containing nuts into school. Parents should send fruit or vegetable snacks or snacks that are store bought and have an ingredients list on the food label.

FOOD PROVISION IN SCHOOL

The school canteen fully accommodates pupils with allergies/intolerances other than those concerning nuts. Advice from parents regarding the specific needs of their child is seen as invaluable.

In the case of a pupil with multiple or unusual allergies, the school may require the parent to provide lunches and snacks to ensure the pupil's safety.

The school will attempt to avoid serving food with nuts, but cannot guarantee that products with nuts will never be present. Therefore, pupils with severe food allergies must carefully monitor their food in these situations.

River View Primary School cannot guarantee that there will be nothing in the school that might trigger an allergic reaction or that a pupil will never experience an allergy related event while at school. With a relatively small amount of effort and care we can, however, try together to ensure a safe environment for all our students.

FOOD STANDARDS

At River View Primary School, we provide a fresh, healthy, varied and tasty lunch menu, encouraging all our pupils to take and enjoy the important mid-day meal – eating well and stimulating an interest in food and nutrition.

To ensure balance and variety, our lunch menus feature Three main course choices each day: a classic style dish, a fish dish, a grill or stir-fry and a vegetarian option.

It is our policy to use predominantly fresh food, delivered daily. We use salt sparingly, to season the food, during some of the cooking processes but avoid its use as much as possible. We use natural sugars where possible and we ensure that our daily offer contains fibre, protein, starchy carbohydrate, vitamins, iron and other essential minerals, which are all so important for young, growing people.

Whilst we serve fried food occasionally, we use good-quality vegetable oils and we do not use deep fat fryers.

Each day, there is a selection of green and other vegetables available, together with a range of homemade salads and a variety of fresh fruit.

Our desserts are all freshly made and we never use confectionery-type products as part of the lunch offer.

Jugs of freshly-drawn drinking water are provided on every table in the dining room and topped up throughout the lunchtime service.

We review and change our menus regularly, using imagination and drawing on different cultures from around the world – whilst still finding room for the traditional favorites. Within the parameters of the menu options, we believe that our pupils should be free to make considered choices.

We are very conscious of individuals' dietary requirements, whether they arise from personal choice or medical necessity. A great deal of thought goes into providing a varied and original daily vegetarian dish and our catering team is always willing to assist with advice regarding other dietary needs.

We do not knowingly use genetically modified foods and our supplier agreements stipulate this requirement

It seems clear that the number of affected people and types of food allergy is increasing and it is only with a greater awareness of these issues, and with pupils, staff and parents all working together, that we can significantly reduce the risk of allergic reactions occurring.

ALLERGENS

In accordance with the FSA guidelines on allergen management, River View Primary School recognizes the following as allergens.

1. Crustaceans
2. Eggs
3. Fish
4. Gluten
5. Milk
6. Mustard
7. Nuts
8. Peanuts
9. Sesame
10. Soybeans
11. Sulphur dioxide
12. Lupin
13. Celery
14. Molluscs

· The overall management responsibility for allergens and food safety is the Head Teacher. Day to day management of this matter is delegated to the Catering Manager.

· All staff involved in the production of food for consumption by pupils, staff and visitors have received training to ensure they have a body of knowledge on the 14 allergens and that they are able to carry out the correct procedures in the kitchen to prevent cross contamination of food in the storage, preparation and serving of food. All staff training is recorded and held on file. Signage will be used in the catering department to remind staff during preparation and serving of the implications of cross contamination.

· Staff will be made aware of allergens in all ingredients and products used and a record will be kept of these depending on the menus. Records will be updated when menus are reviewed and changed.

- The school will hold a list of all meals that contain the allergenic ingredients and the source of those ingredients. This will be updated as products change or their processing changes. Information on all products used will be made available on request and can also be found on the school website and in the main reception
- All ingredients containing allergens will be stored in a separate area or on separate shelving from other consumables. In addition a spillage plan will be held in the catering department. Any decanting of products containing allergens must have the full product information with them in the new container.
- In the preparation of all food care is taken to ensure that there is no cross contamination between food containing allergens and foods which are allergen free.
- Labeling will be checked before any ingredients are used in food preparation.
- Where possible, separate equipment and utensils will be used for preparation of allergen free foods. If not possible then all equipment and utensils will be thoroughly cleaned.
- Catering staff will ensure that they follow adequate hand washing procedures to ensure no cross contamination.
- Care will be taken on the servery to ensure that there is no cross contamination.
- The school administration will keep the catering department fully informed on the various pupils and potential risks with allergens.

ACCESS AND REVIEW OF POLICY

The Food Allergen Policy is accessible to all staff and the school community. Hard copies can be obtained through the school office.

Date September 2025

Signed



C. Batty

Head Teacher