

Nut Policy and Procedure

Dormston School strives to ensure the safety and wellbeing of all members of the school community. This policy is to be adhered to by all catering staff members with the intention of minimising the risk of anaphylaxis occurring whilst at school due to nut allergies.

As a school we are unable to guarantee a completely nut free environment, as this would be impossible, but rather to minimise the risk of exposure, encourage self-responsibility, and plan for an effective response to possible emergencies.

The catering department will not use nuts in any food prepared on site at Dormston, however we cannot guarantee freedom from nut traces.

All meals served contain full ingredients list from sourced suppliers. All food prepared and cooked on site will have allergen cards to clearly show any of the 14 allergens.

All 'may contain' ingredients will also be listed.

All pupil allergens, collected from pupil's data collection sheets, are entered on the till biometric database.

All food allergens for breacktime and lunch time ware signposted for all consumers.

Allergens for food are entered onto the biometric till system to safeguard purchases that are not permitted, pupils will not be served by staff if allergen is present in chosen food.

- We aim to ensure that Dormston has considered the needs of food allergic pupils and have developed appropriate procedures
- We aim to work in partnership with parents/carers of pupils with food allergies, building excellent levels of trust, communication and individual care around their child's specific needs.
- We aim to ensure that staff within the catering department are trained to respond to allergic reaction situations.
- Catering Manager and deputy are EpiPen trained and can administer if needed.
- Pupil allergy list is available for catering staff at every till service point
- Biometric allergen database is regularly updated and pupil's information checked.