

Food Allergy Safety Assurance Statement for Schools

Keeping Children Safe: Our Approach to Food Allergies and Medical Diets

Individual Support for Every Child

- Written medical evidence and individual risk assessments support all special diet requests.
- Agreed menus are shared with parents and schools and reviewed regularly.

Trained and Informed Staff

- All catering staff are aware of pupils with allergies and their specific requirements.
- Staff have received training for many years and annual refresher training in understanding allergen controls, cross-contamination risks and how to work with food with allergens safely

Safe Food Preparation and Cooking

- Special diet ingredients and meals are stored separately and clearly labelled.
- Dedicated preparation areas, utensils and purple chopping boards are used.
- Equipment is cleaned and sanitised before use.

Accurate Allergen Information

- Detailed allergen information is available for menu items and recipes.
- Supplier substitutions are checked to ensure allergen controls remain effective.

Benedict's Law Ready

- Procedures align with the allergy safety requirements introduced from September 2026.
- Staff are already trained in allergen awareness, cross-contamination prevention. They will have completed the new training which includes anaphylaxis recognition by 20th December 2026.
- Catering audit updated to include compliance checking on Benedict's Law
- Kitchens have poster on display to show signs of Anaphylaxis
- Schools receive clear allergen information and support for individual medical diets.
- Partnership working with schools and parents helps maintain compliance and pupil safety.