



## **VegfestUK Bristol 2017**

**May 20th 21st 2017 at Amphitheatre (BS1 5LL)**

### **Legislation on Allergens for Food Service Businesses**

The Food Standards Agency (FSA) introduced allergen labelling laws which came into play on December 13th 2014. The Food Information Regulations affects all food businesses, no matter the size. With this legislation, all food service businesses have to be able to supply details of the product contents that contain any of the allergens below within the ranges you serve:

- celery
- gluten
- lupin
- mustard
- nuts
- peanuts
- sesame seeds
- soya
- sulphites

Details of these allergens must be listed clearly in an obvious place such as a menu, chalkboard, information pack etc. (Each item on your range of products requires a breakdown of allergens it contains)

Important aspects of the new legislation:

- Stallholders can no longer state that you don't know if an allergen is present
- Stallholders can no longer state that all foods "could" or "may" contain allergens
- Oral statements have to be backed up in writing if required or requested
- Environmental health organisations will enforce the regulations, and non-compliance will result in large fines

All staff must be able to demonstrate an understanding of their legal requirements concerning food allergen legislation. Adequate training before any exhibition should give them a knowledge base to allow them to impart information that is correct to customers, and very importantly, this should enable them to be aware of and prevent cross-contamination of products. It will no longer be acceptable to give vague information to visitors, or for staff to be poorly or ill-informed of the allergenic ingredients.