

FS13 Pre-Service Allergen Checker Tool

1. Can be used as a tool in the pre service briefing.
2. Record the name of every item and tick the boxes for every allergen contained in each dish.
3. Ensure that no dishes are garnished or have ingredients added after the document has been completed.
4. Brief all food preparation and food service team members on which items contain what allergens.
5. Leave the completed form accessible for Allergy Champions to locate & response to customer queries.

Dish/Menu item	Peanuts colleges only	Tree Nuts colleges only	Gluten	Sesame	Molluscs	Fish / Fish Sauce	Soya / Soybeans	Celery / Celeriac	Shellfish / Crustaceans	Eggs	Milk	Mustard	Lupin	Sulphites
Spring menu 2019														
MONDAY WEEK 1														
CHICKEN & BEAN FAJITAS			X											
VEGETABLE WHOLEMEAL PASTA BAKE			X							X				
POTATO WEDGES														
SWEETCORN														
GREEN BEANS														
APPLE & STRAWBERRY STRUDEL			X											
CUSTARD											X			
YOGHURT											X			
FRESH FRUIT														
BREAD			X			X				X	X			
Form Completed By (Print Name): R TEMPLEMAN	Service Period (Circle One) Breakfast <u>Lunch</u> Evening All Day Offer Grab & Go					Location Name:								
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Spring menu 2019																	
TUESDAY WEEK 1																	
SAVOURY BEEF MINCE MACARONI PASTITSIO					X								X				X
WHOLEMEAL CHEESE & TOMATO QUICHE					X							X	X				
NEW POTATOES																	
CAULIFLOWER																	
GRDEN PEAS																	
PEAR CRUMBLE					X												
CUSTARD													X				
YOGHURT													X				
FRESH FRUIT																	
BREAD					X				X			X	X				
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Spring menu 2019																	
WEDNESDAY WEEK 1																	
ROAST CHICKEN CHICKEN																	X
STUFFING					X												
GRAVY GRANULES MAY CONTAIN									X	X		X	X	X			
GRAVY MIX					X												
SPICED VEGETABLE CHICKPEA AND SOYA PATTIE					X				X				X	X			
CARROT & SWEDE MASH																	
OATY COOKIE					X												
YOGHURT													X				
FRESH FRUIT																	
BREAD					X				X			X	X				
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Spring menu 2019														
THURS WEEK 1														
MILD CHILLI CON CARNE			X											
RICE														
QUORN SAUSAGE IN A HOT DOG ROLL			X	X						X	X			
WEDGES														
SWEETCORN & PEPPERS														
PINEAPPLE UPSIDE DOWN CAKE			X							X				
CUSTARD											X			
YOGHURT											X			
FRESH FRUIT														
BREAD			X				X			X	X			
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Spring menu 2019																	
FRI WEEK 1																	
BREADED FISH			X				X										
CHIPS																	
TOMATO SAUCE																	X
CHEESE TOMATO & SPINACH FRITTATA												X	X				
BAKED BEANS																	
GARDEN PEAS																	
YOGHURT													X				
FRESH FRUIT																	
BREAD			X					X				X	X				
Form Completed By (Print Name): R TEMPLEMAN	Service Period (Circle One) Breakfast <input type="checkbox"/> <u>Lunch</u> <input type="checkbox"/> Evening All Day Offer <input type="checkbox"/> Grab & Go <input type="checkbox"/>						Location Name:										
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Spring menu 2019																	
MONDAY WEEK 2																	
HOTDOGS IN A ROLL				X	X												
HOMEMADE TOMATO SAUCE																	X
QUORN MINCE CHILLI				X								X					X
RICE																	
COLESLAW												X		X			
GARDEN PEAS																	
CHOCOLATE SHORTBREAD				X													
YOGHURT													X				
FRESH FRUIT																	
BREAD				X				X				X	X				
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Spring menu 2019																	
TUESDAY WEEK 2																	
CHICKEN & SWEETCORN PUFF PASTRY PIE					X								X				
NEW POTATOES																	
GRAVY GRANULES MAY CONTAIN									X	X		X	X	X			
GRAVY MIX					X												
LENTIL & VEGETABLE CURRY														X			
RICE																	
BROCCOLI																	
CARROTS																	
BANANA SPONGE					X							X					
CUSTARD													X				
YOGHURT													X				
FRESH FRUIT																	
BREAD					X				X			X	X				
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Spring menu 2019														
WEDNESDAY WEEK 2														
ROAST TURKEY														
ROAST POTATOES														
GRAVY GRANULES MAY CONTAIN							X	X		X	X	X		
GRAVY MIX			X											
CHEESE & PEPPER WHIRL			X							X				
RED CABBAGE														
GREEN BEANS														
APPLE CHEESE & BISCUITS			X							X				
YOGHURT										X				
FRESH FRUIT														
BREAD			X				X			X	X			
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Spring menu 2019														
THURSDAY WEEK 2														
BEEF BOLOGNAISE														
SPAGHETTI			X											
QUORN & MIXED BEAN CASSOULET WITH MASHED POTATO			X							X	X		X	
SWEETCORN & PEPPERS														
WHOLEMEAL MIXED FRUIT CRUMBLE			X											
CUSTARD										X				
YOGHURT										X				
FRESH FRUIT														
BREAD			X				X		X	X				
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Spring menu 2019														
FRI WEEK 2														
BATTERED FISH			X			X								
CHIPS														
TOMATO SAUCE														
GLAMORGAN SAUSAGE			X							X				X
BAKED BEANS														
GARDEN PEAS														
YOGHURT											X			
FRESH FRUIT														
BREAD			X			X				X	X	X		
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Spring menu 2019																	
MONDAY WEEK 3																	
BEEF TORTILLA STACK WITH RICE				X									X				
VEGETABLE & APRICOT TAGINE														X		X	
COUS COUS				X													
BROCOLLI																	
SWEETCORN																	
OATY PEACH CRUMBLE				X													
CUSTARD													X				
YOGHURT													X				
FRESH FRUIT																	
BREAD				X				X				X	X				
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Spring menu 2019														
TUESDAY WEEK 3														
WHOLEMEAL BBQ CHICKEN PIZZA			X				X	X		X	X			
WEDGES														
SOYA MINCE AND VEGETABLE STIR FRY			X				X							X
NOODLES			X							X				
GARDEN PEAS														
BAKED BEANS														
LEMON & MIXED BERRY CAKE			X							X				X
YOGHURT											X			
FRESH FRUIT														
BREAD			X				X			X	X			
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Spring menu 2019																	
WEDNESAY WEEK 3																	
ROAST PORK																	
ROAST POTATOES																	
GRAVY GRANULES MAY CONTAIN								X	X			X	X	X			
GRAVY MIX					X												
QUORN ROAST												X	X				
CABBAGE																	
CARROTS																	
MANDERINS & ICE CREAM													X				
YOGHURT													X				
FRESH FRUIT																	
BREAD					X			X				X	X				
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Spring menu 2019																	
THURSDAY WEEK 3																	
BEEF & VEGETABLE HOT POT					X												
MACARONI CHEESE					X								X				
GARLIC BREAD					X			X				X	X				
ROAST VEGETABLE MEDLEY																	
CHOCOLATE MANDERIN BROWNIE					X							X					
YOGHURT													X				
FRESH FRUIT																	
BREAD					X			X				X	X				
Form Completed By (Print Name): R TEMPLEMAN	Service Period (Circle One) Breakfast <input type="checkbox"/> <u>Lunch</u> <input type="checkbox"/> Evening All Day Offer <input type="checkbox"/> Grab & Go <input type="checkbox"/>						Location Name:										
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Spring menu 2019																	
FRI WEEK 3																	
BREADED FISH FINGERS				X				X									
CHIPS																	
TOMATO SAUCE																	
WHOLEMEAL CHEESE & TOMATO PEPPER PIZZA				X				X				X	X				
BAKED BEANS																	
GARDEN PEAS																	
YOGHURT													X				
FRESH FRUIT																	
BREAD				X				X				X	X				
Form Completed By (Print Name): R TEMPLEMAN	Service Period (Circle One) Breakfast <input type="checkbox"/> <u>Lunch</u> <input type="checkbox"/> Evening All Day Offer <input type="checkbox"/> Grab & Go <input type="checkbox"/>						Location Name:										
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SWEET POTATO & CORIANDER																		
TABOULEH			X															
SWEETCORN																		
TOMATO																		
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Spring menu 2019														
BREAD														
WHITE BREAD			X			X			X	X				
CINNAMON & RAISEN			X			X			X	X				
GARLIC			X			X			X	X				
CHEESE & TUMERIC			X			X			X	X				
WHOLEMEAL FLAT			X											
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Spring menu 2019														
YOGHURT BAR														
CHOCOLATE											X			
HONEY											X			
FRUITS OF THE FORREST											X			
MANDARIN											X			
PINEAPPLE											X			
NATURAL											X			
PEACH											X			
VANILLA											X			
Form Completed By (Print Name): R TEMPLEMAN	Service Period (Circle One)					Location Name:								
	Breakfast <u>Lunch</u> Evening													
	All Day Offer Grab & Go													
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Spring menu 2019																	
Jacket Potatoes																	
Jacket																	
Cheese													X				
Baked Beans																	
Tuna Mayonnaise							X				X						
Form Completed By (Print Name): R TEMPLEMAN	Service Period (Circle One) Breakfast <u>Lunch</u> Evening All Day Offer Grab & Go					Location Name:											
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