



The Food Information Regulations

Allergens and “non-pre packed foods”- some views on enforcement

What are the enforcement arrangements?

For relevant foods that are not pre-packed

- Duty on upper tier authorities, Metropolitan Districts and London Boroughs
- Power for Districts
- So in effect Trading Standards “must”
- Environmental health “can”
- Will be “by local agreement”

													
Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur dioxide

Consistency of approach

- FSA training for Environmental Health and Trading Standards - together
- Different strengths
- Joint problem solving around developing scenarios
- Consideration of enforcement options
- Notices
- Different appeals procedures

													
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General enforcement approaches






- Business support
- Information sign posting
- Workshops
- Training
- Targeted visits

- Local variation
- A learning process for all

													
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Support material 10 point checklist For micro/small businesses

- Ask staff to show how they keep ingredient information
- Tell staff what type of information is “accurate, consistent and verifiable”
- Show FSA leaflet “Allergen information for loose foods”
- Talk through allergens used on site
- Show FSA recording matrix

													
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Support material 10 point checklist For micro/small businesses

- Talk about hand washing
- Talk about cleaning
- Talk about dish washing
- Explain why control of allergens is necessary
- Set targets and time scales for allergen information provision

Hazel Gowland. Allergy Action - for TiFSiP

													
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Some challenges

- Allergenic ingredients – FIRs
- Cross contamination – food safety

Different legislation

Different enforcement

Different risks


Risk based approaches

- 622,015 Food businesses registered at 31 March 2014
- A risk based approach – potential factors?
- Sourcing of food/ingredients
- Particular population group focus
- Potential communication issues
- Management control
- History of premises
- Type of cuisine
- Method of sale

Thank you


Chartered
Institute of
Environmental
Health

Allergen Information Guidance for food safety trainers



Find out how to help food businesses:

1. Comply with the new legal requirements to provide food allergen information for customers.
2. Manage food allergens and develop food allergen awareness in their businesses.

Contents 

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