



# **CHANNING SCHOOL**

## **ALLERGY POLICY**

*This policy also applies to the whole School including to the EYFS*

| <b>Updated</b> | <b>Review Date</b> | <b>Version</b> |
|----------------|--------------------|----------------|
| September 2026 | September 2027     | 26.1           |

**Reviewed by:** Judith Hibbert (Catering Manager)

**Approved by:** Roy Hill (Bursar)

**Signed by:** Board of Governors (Estates Committee)

## **I. Policy Statement**

Channing School is committed to providing high-quality food that is safe for pupils, staff, visitors and other customers to consume.

The School recognises that food allergy can cause serious illness and, in some cases, life-threatening anaphylaxis. Effective allergen management therefore requires robust systems throughout purchasing, storage, food preparation, cooking, service and communication.

The School is committed to reducing the risk of accidental exposure to food allergens and to providing accurate and reliable allergen information about the food it serves.

Channing School will comply with applicable food safety and food information legislation and will adopt a whole-school approach to allergy safety, recognising that effective management requires cooperation between catering staff, school staff, pupils, parents and carers, suppliers and other relevant stakeholders.

To achieve this, the School will:

- Work closely with suppliers to obtain accurate and current ingredient and allergen information.
- Maintain accurate recipes, ingredient information and allergen records for food prepared and served by the Catering Department.
- Implement appropriate controls to minimise the risk of allergen cross-contact during storage, preparation, cooking and service.
- Ensure appropriate systems are in place to safely manage pupils requiring special diets.
- Ensure that relevant catering staff have access to the information necessary to safely cater for pupils with diagnosed food allergies.
- Provide appropriate allergen and allergy safety training to staff.
- Ensure allergen information can be communicated accurately to customers.
- Display appropriate notices encouraging customers to speak to a member of staff about food allergies and allergen requirements.
- Ensure staff understand how to recognise and respond to an allergic reaction, including anaphylaxis.
- Investigate allergen incidents and near misses and use findings to improve procedures.

- Audit allergen management arrangements and review this policy at least annually and whenever legislation, guidance or operational arrangements change.

## **2. Scope**

This policy applies to the management of food allergens within food prepared, provided or managed by Channing School.

This includes:

- School meals
- Breakfast and break provision
- Snacks and refreshments
- Hospitality
- Packed lunches
- School trips where catering provides food
- School events
- Functions
- Food prepared for external activities
- Prepacked for direct sale food
- Food supplied by external caterers or providers where this forms part of a school-managed activity
- Food brought into school for organised activities such as bake sales, celebrations or fundraising events.

This policy should be read alongside the School's wider Allergy Management Policy, Medical Policy, First Aid and Emergency Procedures, Individual Healthcare Plan arrangements and other relevant safeguarding and medical policies.

## **3. Legislative and Guidance Framework**

Channing School will comply with all applicable food safety and food information legislation relating to allergens.

Food businesses are required to provide information regarding the presence of the 14 allergens prescribed within food information legislation.

These are:

- Celery
- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Lupin
- Milk
- Molluscs
- Mustard
- Peanuts
- Sesame
- Soya
- Sulphur dioxide and sulphites at prescribed levels
- Tree nuts

Food that is prepacked for direct sale (PPDS) must be labelled in accordance with the requirements commonly referred to as Natasha's Law, including the name of the food and a full ingredients list with applicable allergens emphasised.

The School also recognises the principles introduced through Benedict's Law and the Children's Wellbeing and Schools Act 2026, together with the Department for Education's 2026 Allergy Safety in Schools guidance.

While these requirements are not currently statutory for independent schools, Channing School will seek to align its allergy safety arrangements with the principles of this guidance as part of its commitment to best practice in pupil safety.

## **4. Responsibilities**

### **4.1 School Leadership**

The School will ensure there are effective whole-school arrangements for managing pupils with allergies.

The School will:

- Identify an appropriate person or team with responsibility for coordinating allergy management within the School.
- Ensure appropriate arrangements are in place for pupils with diagnosed allergies.
- Ensure relevant Individual Healthcare Plans (IHPs) or Allergy Action Plans are developed, maintained and communicated appropriately.
- Ensure relevant pupil allergy information is communicated to the Catering Department where required for the safe provision of food.
- Ensure changes to a pupil's allergy status or management arrangements are communicated promptly to relevant staff.
- Establish emergency arrangements for allergic reactions and anaphylaxis.
- Ensure emergency medication, including adrenaline auto-injectors (AAIs), is accessible in accordance with School procedures.
- Ensure appropriate allergy awareness and emergency response training is provided to relevant School staff.
- Work collaboratively with the Catering Department, parents/carers and healthcare professionals where appropriate.

## **4.2 Catering Manager**

The Catering Manager will:

- Implement and review catering allergen procedures.
- Ensure appropriate resources are available to effectively manage allergen risks.
- Ensure catering employees receive appropriate information, instruction, training and supervision.
- Maintain accurate menus, recipes, ingredient information and allergen matrices.
- Ensure allergen information is reviewed when ingredients, suppliers, recipes or products change.
- Ensure allergen information is available at all relevant service points.
- Establish safe procedures for preparing and serving special diets.
- Ensure catering employees understand procedures for identifying pupils requiring special diets.

- Ensure changes to products or recipes are communicated to relevant team members before food is prepared or served.
- Ensure appropriate cleaning and cross-contact controls are followed.
- Ensure incidents and near misses involving allergens are reported and investigated.
- Liaise with School staff responsible for pupil allergy management.
- Ensure relevant documentation is maintained.
- Monitor compliance through routine checks and audits.

### **4.3 Catering Employees**

All catering employees will:

- Follow the procedures contained within this policy.
- Complete required allergen and allergy safety training.
- Follow approved recipes and use authorised ingredients only.
- Check ingredient and allergen information when required.
- Never guess when responding to an allergen enquiry.
- Refer any uncertainty to the Catering Manager or designated responsible person.
- Follow procedures designed to prevent allergen cross-contact.
- Follow special diet preparation and service procedures.
- Report ingredient substitutions, recipe changes or supply issues before food is prepared or served.
- Report any allergen error, concern, incident or near miss immediately.
- Understand how to summon emergency assistance if an allergic reaction is suspected.

## **5. Management of Pupils with Food Allergies and Special Diets**

The Catering Department will only provide an allergy-related special diet where appropriate information has been received through the School's agreed special diet process.

The School will provide the Catering Department with the information necessary to safely cater for pupils requiring allergy-related dietary provision.

This may include:

- Pupil name
- Photograph or agreed identification method
- Confirmed food allergy or allergies
- Relevant Individual Healthcare Plan or Allergy Action Plan information
- Required dietary restrictions
- Any relevant precautionary allergen labelling restrictions
- Appropriate emergency information.

Sensitive medical information will only be shared where necessary and will be handled in accordance with School data protection procedures.

Where required, a meeting may be arranged between the School, Catering Manager, parents/carers and other relevant parties before the special diet commences.

No assumptions should be made about the severity of an individual's allergy or what foods they can safely consume.

## **6. Changes to a Pupil's Allergy Requirements**

Parents/carers should notify the School of any changes to a pupil's allergy or dietary requirements through the School's agreed process.

The School will ensure that relevant changes are communicated promptly to the Catering Department.

Where a change may affect food safety, the revised dietary requirement must be reviewed before alternative meals are provided.

Catering staff must not make independent decisions about removing or reintroducing allergens from a pupil's agreed dietary arrangements.

## **7. Purchasing and Supplier Controls**

Food and ingredients will be purchased from approved suppliers wherever possible.

The Catering Department will:

- Obtain accurate ingredient and allergen information from suppliers.
- Maintain access to current product specifications where required.
- Check allergen information before introducing a new product.
- Review information when products, brands or suppliers change.
- Retain original packaging or product information for sufficient time to allow ingredients and allergens to be verified where required.

Products must not be assumed to have the same allergen profile because they are similar to products previously purchased.

## **8. Product and Ingredient Substitutions**

Food products must not be substituted without first checking the full ingredient and allergen information.

Where an ingredient, product, supplier or recipe changes:

- The new product must be checked before use.
- The recipe and allergen information must be reviewed.
- Relevant allergen matrices and records must be updated.
- Catering staff must be informed of the change.
- Any affected special diets must be reviewed before the food is served.

**No substitution should be made on the assumption that two similar products contain the same allergens.**

## **9. Recipe and Menu Management**

All menu items must be supported by an approved recipe or appropriate product information.

Recipes must accurately reflect the ingredients actually used in production.

Relevant allergen information must be identified within each recipe and transferred accurately to the appropriate allergen matrix or information system.

Staff must follow agreed recipes.

Any deviation from an approved recipe must be authorised and the allergen implications assessed before food is served.

## **10. Allergen Matrices**

An accurate allergen matrix must be available for all food offered for service.

Allergen matrices are intended to support accurate communication and must not replace checking source information where there is uncertainty.

Matrices for cyclical menu items must be reviewed whenever the dish is prepared and whenever an ingredient, brand, recipe or supplier changes.

The appropriate review should be signed, secondary signed and dated.

For items such as:

- Cold deli
- Hot deli
- Cakes
- Grab-and-go food
- Other frequently changing offers

appropriate allergen signage must be clearly displayed advising pupils, staff and visitors with food allergies or special dietary requirements to speak to a member of the Catering Team before making a selection.

A separate allergen matrix is not required to be displayed at the point of service for these items; however, accurate and up-to-date ingredient and allergen information must be readily available to trained catering staff so that allergen enquiries can be answered safely and accurately.

Staff must not rely on memory or make assumptions when responding to an allergen enquiry. Where there is any uncertainty regarding ingredients, allergens or the risk of cross-contact, the information must be verified before the food is served.

## **11. Storage and Cross-Contact Controls**

Appropriate controls will be implemented to minimise accidental transfer of allergens between food products.

These include:

- Keeping ingredients in clearly labelled containers.
- Retaining original labels or traceability information where appropriate.
- Ensuring decanted ingredients are clearly identified.
- Storing allergenic ingredients carefully to minimise accidental spillage or contamination of other food.
- Keeping containers closed when not in use.
- Cleaning spillages promptly.
- Using appropriate storage arrangements within dry stores, refrigerators and freezers.
- Washing hands thoroughly before preparing food for an individual with an allergy.
- Using clean equipment, utensils and preparation surfaces.
- Preventing cross-contact through shared cloths, equipment, utensils or food containers.

## **12. Cleaning for Allergen Control**

Cleaning procedures must be capable of physically removing allergenic food residues from surfaces and equipment.

Before preparing food for an individual with a food allergy:

- The preparation area must be thoroughly cleaned.
- Appropriate detergent and cleaning procedures must be used.
- Clean equipment and utensils must be used.
- Clean cloths or single-use cleaning materials should be used where appropriate.
- Hands must be washed thoroughly with soap and water.

Sanitising or disinfecting alone should not be relied upon to remove allergenic proteins.

## **13. Cooking Controls**

Cooking does not reliably destroy food allergens.

Cross-contact can also occur during cooking.

For example, food cooked in oil that has previously been used to cook fish, wheat-containing products or other allergens cannot subsequently be considered suitable for a person requiring avoidance of those allergens.

Separate clean equipment, trays, utensils, oven cloths, fryer oil or other controls must therefore be used where necessary.

#### **14. Preparing Special Diet Meals**

Where a meal is prepared specifically for an individual with an allergy:

- The approved dietary information must be checked before preparation begins.
- Staff must confirm that all ingredients are suitable.
- The preparation area must be appropriately cleaned.
- Clean equipment and utensils must be used.
- Hands must be washed thoroughly.
- Ingredients must be protected from cross-contact.
- The meal must be clearly identifiable throughout preparation and service.
- The meal must not be left in a location where it could be confused with another meal or contaminated.
- The agreed service procedure must be followed.

If staff are uncertain whether a meal is safe, it must not be served until the information has been verified.

#### **15. Identification and Service of Special Diet Meals**

The School and Catering Department will maintain an agreed system for identifying pupils who require special diet provision.

The system must minimise the possibility of:

- A pupil receiving another person's meal.
- A pupil receiving a standard meal instead of their agreed special diet.
- The wrong special diet being provided.
- Cross-contact occurring during service.

Depending upon the arrangements used by the School, controls may include:

- Pupil photographs
- Named dietary records

- Staff-supervised collection
- Named or otherwise identifiable meals
- Designated service points
- Direct handover from a trained member of staff.

The Catering Manager must ensure that all members of the service team understand the agreed system.

## **16. General Food Service**

Staff must remain vigilant to the risk of cross-contact during food service.

Particular care should be taken with:

- Shared serving utensils
- Buffet areas
- Salad bars
- Condiment stations
- Unwrapped cakes and bakery items
- Spillage from neighbouring dishes
- Self-service arrangements.

Serving utensils must remain with the food item for which they are intended.

Where contamination or cross-contact is suspected, the affected food must not be represented as suitable for someone avoiding the relevant allergen.

## **17. Allergen Communication**

Allergen notices will be displayed prominently within relevant service areas, instructing pupils, staff and visitors to speak to a member of the Catering Department if they have a food allergy, intolerance or require allergen information.

Food Standards Agency allergen symbols may be used to support the communication of specific allergens where appropriate. Where allergen matrices are used, these must be accurate, current and reflect the ingredients and recipes in use.

Only trained members of staff should provide allergen information.

Staff must:

- Listen carefully to the enquiry.
- Refer to the current allergen information.
- Seek clarification from a manager if there is any uncertainty.
- Never guess.
- Never provide reassurance that a food is safe without verifying the relevant information.

### **18. 'Free From' Claims**

Due to the nature of the catering environment, Channing School does not operate an allergen-free kitchen and cannot guarantee the complete absence of unintended allergen cross-contact.

The School will therefore avoid making absolute “allergen-free” claims unless such a claim has been specifically assessed and can be substantiated.

This does not remove the School's responsibility to implement appropriate controls to minimise allergen cross-contact and safely manage agreed special diet provision.

### **19. Precautionary Allergen Labelling – 'May Contain'**

Some manufactured products carry precautionary allergen statements such as “may contain” or similar wording.

Such statements indicate a potential risk of unintended allergen presence during manufacture.

Catering staff must not independently decide whether a product carrying precautionary allergen labelling is suitable for a particular pupil.

Suitability must be determined in accordance with the pupil's documented dietary arrangements and the School's agreed special diet procedure.

## **20. Food Labelling**

Food removed from its original packaging must remain clearly identifiable and traceable.

Where food is decanted, appropriate information must be retained so that ingredients and allergens can be verified.

Products remaining in their original manufacturer's packaging may rely upon the manufacturer's ingredient and allergen information, provided the label remains legible and attached or otherwise traceable to the product.

## **21. Prepacked for Direct Sale Food – Natasha's Law**

Food that meets the legal definition of prepacked for direct sale (PPDS) must be labelled with:

- The name of the food.
- A full ingredients list.
- Any of the 14 regulated allergens emphasised within the ingredients list.

To reduce the risk associated with the production and labelling of prepacked for direct sale (PPDS) food, Channing School currently purchases sandwiches and baguettes from approved external suppliers rather than producing and packaging these items on site. All supplied products must arrive with compliant labelling, including the name of the food, a full ingredients list and clear emphasis of any of the 14 regulated allergens, in accordance with applicable food information requirements. Catering staff must check that packaging and allergen information are

present and legible before products are made available for sale or service. Any product with missing, damaged or unclear labelling must not be offered until the information has been verified. Staff responsible for producing PPDS labels must ensure that the information reflects the ingredients actually used.

## **22. Hospitality Catering**

When hospitality is booked, organisers should be asked whether attendees have food allergies or special dietary requirements.

Where an allergy requirement is declared:

- Appropriate information must be obtained in advance wherever possible.
- Suitable food must be prepared in accordance with the special diet procedures.
- Special diet food must be clearly identifiable.
- Controls must be implemented to prevent cross-contact.
- Accurate allergen information must be available for all food being provided.

An allergen matrix or equivalent information must be available for each hospitality event.

Where hospitality is provided away from the normal catering service area, appropriate allergen information must accompany the food.

## **23. Packed Lunches, Trips and Off-Site Food**

Where the Catering Department provides food for a school trip, sports fixture, visit or other off-site activity, any known allergy requirements must be communicated to the Catering Department in sufficient time.

Special diet food must:

- Be prepared in accordance with the agreed special diet procedure.
- Be appropriately packaged.
- Be clearly identifiable.
- Remain separate from other food where necessary.
- Be accompanied by appropriate information for the responsible member of staff.

Responsibility for the pupil's emergency medication and wider medical arrangements remains governed by the School's trip and medical procedures.

## **24. Non-Catering Food Provision**

### **Bake Sales, Class Treats, Celebrations and Events**

Food brought into school for sharing can present additional allergen risks.

For organised activities involving food:

- Food must be accompanied by appropriate ingredient and allergen information.
- Wherever possible, a full ingredients list should be available.
- Food without sufficient allergen information must not be represented as suitable for an individual with an allergy.
- Parents, carers and staff organising food-related activities should be advised of the School's allergy requirements in advance.
- The School may restrict or discourage homemade food where allergen information cannot be reliably verified.
- Prepacked food with full ingredient labelling may be preferable for activities involving pupils with significant food allergies.
- Suitable controls should be implemented to reduce cross-contact.
- Staff supervising the activity must be aware of relevant pupil allergy arrangements.

## **25. Recognising and Responding to Anaphylaxis**

Anaphylaxis is a severe and potentially life-threatening allergic reaction which can develop rapidly following exposure to an allergen.

All catering staff must understand how to recognise the signs of anaphylaxis and how to summon emergency assistance.

### **Recognising Anaphylaxis – ABC**

Anaphylaxis should be suspected where there is sudden onset of an Airway, Breathing or Circulation problem, particularly where exposure to a known or suspected allergen may have occurred.

## **A – Airway**

Signs may include:

- Swelling of the tongue or throat
- Difficulty swallowing
- Tightness in the throat
- Hoarse or changed voice
- Noisy breathing
- Difficulty getting air in.

## **B – Breathing**

Signs may include:

- Shortness of breath
- Wheezing
- Persistent coughing
- Rapid or laboured breathing
- Difficulty speaking because of breathlessness.

## **C – Circulation**

Signs may include:

- Feeling faint or dizzy
- Pale, cold or clammy skin
- Confusion
- Sudden drowsiness
- Collapse
- Loss of consciousness
- A pupil becoming limp, floppy or unusually unresponsive.

Mild to moderate symptoms may include:

- Red raised itchy rash (known as hives)
- Swelling of the face, lips and/or eyes
- Tingling or itchy feeling in the mouth
- Mild throat tightness
- Stomach pain, vomiting or diarrhoea

## **26. What to Do if Anaphylaxis is Suspected**

Anaphylaxis is a medical emergency.

Staff must act immediately and must not wait to see whether symptoms improve.

- Raise the alarm immediately within the School that an individual is experiencing suspected anaphylaxis so that the relevant staff can respond, emergency medication can be brought to the individual, and access can be prepared for the emergency services.
- Administer adrenaline using the individual's prescribed adrenaline auto-injector, or other AAI available for emergency use in accordance with School procedures.
- Call 999 immediately and clearly state: "Anaphylaxis suspected."

If significant breathing difficulty is present, they may be allowed to sit up with their legs extended.

- Do not leave the individual alone.
- A member of staff should remain with them while another person contacts emergency services and obtains additional emergency medication where required.
- If symptoms have not improved after five minutes, a second adrenaline auto-injector should be administered where available and in accordance with the School's emergency arrangements.
- Continue to monitor the individual's airway, breathing and circulation.
- If the individual becomes unresponsive and is not breathing normally, commence CPR and follow instructions from the emergency call handler.

Even where symptoms appear to resolve following adrenaline, the individual must still be assessed by emergency medical services.

## **27. Emergency Adrenaline Arrangements**

The Catering Department will work within the School's wider emergency allergy arrangements.

Relevant catering staff must:

- Know how to summon emergency assistance.
- Know where emergency adrenaline auto-injectors are located within or close to catering and dining areas.

- Understand their role within the School's emergency procedures.
- Participate in AAI training where required.
- Be aware that emergency medication must be accessible quickly in the event of anaphylaxis.

The storage, availability, checking and management of emergency AAls will be governed by the School's wider Allergy Management and Medical Procedures.

## **28. Allergen Incidents and Near Misses**

Any actual or suspected allergen incident or near miss must be reported immediately to the Catering Manager and appropriate School representative.

Examples include:

- A pupil receiving the wrong meal.
- An incorrect allergen matrix.
- An ingredient substitution not being checked.
- Incorrect allergen information being provided.
- Cross-contact of a special diet meal.
- A special diet meal being incorrectly labelled.
- A pupil consuming or nearly consuming food containing an allergen they are required to avoid.
- An allergic reaction following food provision.

Where relevant, the food involved, packaging, labels, recipes, menus, allergen matrices, supplier information and other records should be retained to support investigation.

A formal investigation should commence as soon as practicable and normally within 24 hours.

The investigation should consider:

- What happened.
- Immediate actions taken.
- Root cause.
- Whether procedures were followed.
- Staff training and knowledge.
- Recipe and product information.
- Communication failures.

- Service arrangements.
- Cross-contact controls.
- Whether similar risks exist elsewhere.

Corrective action must be documented and implemented promptly.

Significant findings must be shared with appropriate School leadership.

Where necessary:

- Risk assessments must be reviewed.
- Procedures must be changed.
- Staff must receive additional training.
- Relevant parents/carers or other parties must be informed through appropriate School procedures.

Near misses should be treated as opportunities to learn and prevent future incidents.

## **29. Training**

All catering employees must receive training appropriate to their role.

### **Induction Training**

All catering employees will receive allergen awareness information before undertaking unsupervised food preparation or service duties.

Induction should include:

- Introduction to food allergies and intolerances.
- The 14 regulated allergens.
- Importance of allergen management.
- Recognising allergen risks.
- Cross-contact.
- Allergen communication.
- Special diet procedures.
- What to do if uncertain.
- Reporting incidents and near misses.

### **Catering Allergen Procedures Training**

Employees involved in food preparation and service will receive training covering:

- This Allergen Management Policy.
- Roles and responsibilities.
- Recipe management.
- Allergen matrices.
- Ingredient and supplier changes.
- Special diet preparation.
- Pupil identification and meal handover.
- Prevention of cross-contact.
- Cleaning controls.
- Food service controls.
- Hospitality and off-site provision.
- Documentation and record keeping.

### **Anaphylaxis and Emergency Response Training**

Relevant staff will receive training covering:

- Recognition of allergic reactions.
- Recognition of anaphylaxis.
- ABC symptoms.
- Emergency escalation.
- Calling 999.
- Positioning a person experiencing anaphylaxis.
- The School's adrenaline auto-injector arrangements.
- Their role in the School's emergency response procedure.

### **Online Training**

Appropriate employees should also complete recognised allergen training, including Food Standards Agency allergen training where required by the School.

### **Refresher Training**

Allergen and allergy safety refresher training will be completed at least annually, and additionally where:

- Legislation or national guidance changes.
- School procedures change.
- An individual's role changes.
- An audit identifies a training need.
- There has been a relevant incident or near miss.
- Staff knowledge or compliance is found to be inadequate.

All training must be recorded.

### **30. Monitoring and Audit**

The Catering Manager will routinely monitor compliance with this policy. Monitoring may be undertaken internally or supported by an appropriately qualified third-party catering consultant.

Where an external review is completed, any findings, recommendations or corrective actions must be reviewed by the Catering Manager and implemented within an appropriate timescale.

Monitoring should include, as appropriate:

- Allergen matrices
- Recipe records
- Supplier information
- Food labels
- Special diet procedures
- Kitchen practices
- Cleaning controls
- Storage controls
- Service arrangements
- Staff knowledge
- Training records
- Incident and near-miss records.

Formal allergen management audits will be undertaken at an appropriate frequency.

Any identified non-conformance must result in documented corrective action.

### **31. Review of Policy**

This policy will be reviewed at least annually and earlier where required following:

- Changes to legislation.
- Changes to statutory or national guidance.
- Significant changes to School catering arrangements.
- Changes to allergy management procedures.
- A serious allergic incident.
- A significant near miss.
- Findings from audit or review.

The Catering Department will work collaboratively with School leadership and other relevant stakeholders to continually improve allergy safety.

### **32. Commitment to Allergy Safety and the Principles of Benedict's Law**

Channing School recognises the importance of the strengthened national approach to allergy safety introduced following the campaign for Benedict's Law.

The Catering Department will support the School in adopting the principles of the Department for Education's Allergy Safety in Schools guidance, including:

- A whole-school approach to allergy safety.
- Clear roles and responsibilities.
- Effective staff training.
- Appropriate individual allergy management arrangements.
- Accurate communication of allergy information.
- Safe food provision.
- Awareness and preparedness for anaphylaxis.
- Appropriate access to emergency medication.
- Reporting and learning from allergic incidents and near misses.
- Regular review of allergy safety arrangements.

The Catering Department recognises that safe allergy management depends not on a single procedure, but on a strong culture of awareness, communication, accountability and vigilance throughout the School.