

Meeting with Families

We will ask parents of children with food allergies, who would like to order and eat our school lunches, to meet with our Cook in Charge and our Wellbeing Leader to discuss our procedures and to agree an allergy management plan. This will include completion of the form below, by parents, in acceptance that we cannot assume any liability for adverse reactions to foods consumed, or foods that a child has been in contact with, whilst eating at our school.

We fully understand that mealtime arrangements such as these can be very worrying and stressful for children and their families. It is always our intention to minimise this stress and manage any risks that are within our control. We are always available to offer support, advice and reassurance. Please do contact Cathryn Akrill, our Pupil and Family Wellbeing Leader on 01908 542405 or cakrill@johnhellins.co.uk, or speak with the School Office, if you have any questions or concerns.

School Meal Provision for Children with Allergies Acknowledgement of Risk

John Hellins Primary School takes every precaution possible in the management of allergens and we are very mindful of their presence in our kitchen. As it is not possible for us to remove the risk of children with allergies coming into contact with allergens, or with other items containing allergens, or for us to remove the risk of cross-contamination, we are only able to provide school meals for your child upon completion and return of this form.

I/We am/are aware that meals provided by The Kitchen at John Hellins cannot be guaranteed as free from the listed allergens or from other allergens not listed. I confirm that I understand the risks associated with this and wish my child to eat lunches provided by The Kitchen at John Hellins.

Name of Child.....

Date of Birth.....

Signed by Parent/Carer.....

Printed Name of Parent/Carer.....

Date of Signature.....

The Kitchen
At John Hellins

Information for all
Parents and Carers of
Children with
Food Allergies

Information for all Parents and Carers of Children with Food Allergies

At John Hellins Primary School we are very aware of the risks associated with food allergies and of the challenges and difficulties they bring to children and their families. All of our staff are fully trained in treating anaphylaxis and are aware of the serious nature of food allergies. The safety of our children is always our utmost priority and we do everything that we can to avoid children coming in to contact with their known allergens.

The provision of varied and freshly cooked, homemade lunches to all of our children is at the heart of the ethos of The Kitchen at John Hellins. We want all children to be able to access these meals, whilst keeping our children with allergies safe. We will therefore work closely with families of children with allergies to minimise any risks. Our approach is outlined in this leaflet.

Identification of Allergens

We will identify where meals contain any of the top 14 allergens as listed opposite (as required by the Food Standards Agency) where they are identified as ingredients on the products that we source and use from suppliers or where we use them in their pure form. Allergens will be detailed within the menus on Parentpay. Parents must be aware, however, that there is always a risk of items coming into contact with allergens, or with other items containing allergens and so a risk of cross-contamination is always present. There is also a possibility that manufacturers of purchased ingredients could change the formulation or substitute ingredients at any time and without prior notice.

- Cereals containing gluten, namely: wheat, rye, barley, oats
- Crustaceans for example prawns, crabs, lobster, crayfish
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts
- Celery
- Mustard
- Sesame
- Sulphur dioxide/sulphites
- Lupin
- Molluscs like, mussels, whelks, oysters, snails and squid