

The customer wishes to know if a meal or other food is suitable for them

1. Seek further clarification from the customer

- a. Are they allergic or intolerant to that food OR is it for another reason, e.g. dietary or religious reasons or simply they may not like the taste.
- b. Which specific ingredient(s) do they want to avoid.
- c. Don't guess about the ingredients

2. Refer the query to the manager or a senior member of staff

- a. The designated person to deal with allergy related requests is:
- b. If unavailable, please contact:

3. The person dealing with the query/request will need to find out:

- a. Does the food in question contain the ingredient(s) the customer has asked about.
- b. The chef can advise on the ingredients that were already in it or subsequently added to it.
- c. Ingredient information should be kept available for the customer if they request this.

4. Where to find ingredients information

- a. If the product is bought-in and sold in its original package: *show the label to the customer*.
- b. If you use bought-in pre-packed products as ingredients: information will be on the packaging or on the documentation delivered with the food. This can be shown to the customer.
- c. If you use fresh ingredients: know these and show the recipe to the customer.

5. If the food contains the ingredient which must be avoided

a. Tell the customer. ALWAYS BE TRUTHFUL. Remember, you can always recommend a safe alternative.

6. If the food does not contain the ingredient to be avoided

- a. Inform the customer.
- b. Consider the possibility that it could have been contaminated during the preparation, perhaps by sharing a spoon or knife or cutting board. Again inform the customer.

7. The customer makes the final decision

a. Once the information on the food, its ingredients and the possibility of cross-contamination has been provided, assessed and given to the customer, the customer must make the final decision whether or not to purchase the food.