

CONTROLLING ALLERGENS



Allergens are substances that can potentially trigger allergic reactions in people. In line with food hygiene standards, it is essential that as a business we reduce the potential risks of allergens being present, within our facilities.

Although known allergens are not used in our products, they could be present on our site within employee's meals and snacks.


All food and drinks are restricted to the canteen and office areas only. They **ARE NOT** to be taken into or be consumed in the Manufacturing / Warehouse areas.

Known allergens

Allergen	
Celery	Molluscs
Cereals containing gluten	Mustard
Crustaceans	Nuts
Eggs	Peanuts
Fish	Sesame seeds
Lupin	Soya
Milk	Sulphur Dioxide (sometimes known as Sulphites)

To prevent the risk of any allergens being transferred to any of the products being handled, all employees must ensure that they wash / sanitise their hands:

- on entry to the factory,
- after toilet breaks,
- after scheduled breaks,
- after smoking,
- whenever re-entering the factory,

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