

TITLE: Food Allergy and Intolerance Risk Assessment						
DATE COMPILED: June 2023 LB modified by AM. June 2024					Review	
HAZARD	RISK	PERSON AT RISK	CONTROL MEASURES	COMMENT/ACTION	RESIDUAL RISK RATING	REVIEW DATE
Consumption contact or inhalation of food that can cause an allergic reaction/ anaphylactic shock.	1. Mild allergic reaction such as sneezing, wheezing, coughing runny nose. 2. Serious allergic reaction such as itchy skin, red skin, rash, swelling of lips, face, face and hands. Breathing difficulties caused by swelling of airway, mouth, throat and tongue leading to collapse and	Anyone can develop an allergic reaction at any time but people are more at risk if they have asthma eczema or known allergies.	All ingredients used to prepare and serve food in the hall must be listed and in plain sight for people attending these events. This will enable them and cares to check ingredients before consuming any food that could cause an allergic reaction. Pre-packaged food must also have a list of ingredients for people/carers to read before consuming	Ensure that anyone bring food into the hall or preparing food for general consumption by visitors are aware of the control measures they must observe to protect visitors from consuming foods that may have ingredients that could cause them an allergic reaction.	Med	Mar 24

	death					
Avoid cross-contamination of ingredients in food preparation	All of the above	All of the above	Anyone preparing food in the hall must ensure there is no cross contamination of ingredients from one food to another. Prepare food hygienically Use different utensils, plates and chopping boards for raw and cooked foods. Wash utensils, plates and chopping boards thoroughly between tasks. Wash hands thoroughly after touching raw food and before handling ready to eat food.	Colour coded chopping boards are available to assist people in using correct board for raw meat, vegetables and other ingredients. These de tails are available in the kitchen. All equipment must be washed in the dishwasher at correct temperature after each use (we DO have suitable facilities for hand washing) Ensure all ingredients are thoroughly cleaned away and surfaces washed between the preparation of different food to avoid cross contamination from one food to another. Keep all ingredients in re-sealable and air	Med	Mar 2024

Food signage and labelling	All the above	Visitors to hall consuming food	Anyone preparing or serving food in the hall is required to clearly show a list of the ingredients in each food especially if it contains any of the following 14 allergens which cause 90% of allergic reactions: celery, peanuts, cereals containing gluten, crustaceans, eggs, fish, lupen, nuts, sesame seeds, milk, molluscs soya and sulphur dioxide	tight container after use. A list of the 14 high risk ingredients will be place in the kitchen.	Med	Mar 2024
Someone has an allergic reaction	Death	Person having reaction	What to do If someone has <u>symptoms of anaphylaxis</u> apply First Aid as outlined below: 1. use an adrenaline auto-injector if the person has one – but make sure you know how to use it correctly first 2. call 999 for an ambulance immediately (even if they start to feel better) – mention that you think the person has anaphylaxis 3. remove any trigger if possible – for example, carefully remove any stinger stuck in the skin 4. lie the person down and raise their legs – unless they're having breathing difficulties and need to sit up to help them breathe. If they're pregnant lie them down on their left side 5. give another injection after 5 minutes if the symptoms do not improve and a	Ensure that people booking/using the hall and providing food for general consumption are fully have read this risk assessment		

			second auto-injector is available 6. If there are no signs of breathing commence CPR – 100 chest presses per minute until help arrives.			
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