



School's Food & Allergens Policy

Reviewed: November 2023

Review date: November 2026

When reviewing this policy, the governing board and head teacher have considered the impact of the scope of the policy on the whole school community. Specifically, they have taken account of the categories used by Sheffield City Council as a public authority to assess impact, as set out below.

Protected characteristics defined by the Equality Act 2010:

- age, disability, gender reassignment, marriage & civil partnership, pregnancy & maternity, race, religion or belief, sex, sexual orientation

Plus, additional equality groups and interests also recognised by the Council:

- armed forces, *care experience, health & wellbeing, poverty & financial inclusion, social cohesion, unpaid caring responsibilities and voluntary, community & faith sector

*(*note – care experience was added in December 2023 and recognises those who are, or who have been, looked-after children. It includes Children Looked After (CLA) who are under the care of the local authority; children and young people who are post-CLA adopted; and those who are leaving, or have previously left, care or adoption arrangements).*

A Parent Guide to Allergen Rules and Requirements at Dobcroft Junior School

What is Natasha's Law?

Natasha's Law is legislation relating to the declaration of allergen information on pre-packed for direct sale (PPDS) food. The law takes its name from the tragic death of a teenager named Natasha, who died from an allergic reaction to undeclared sesame seeds in a pre-packaged baguette.

The law makes it a legal requirement to clearly display information about potential allergens on food packaging for PPDS food.



When did the law come into effect?

Natasha's Law was implemented on 1 October 2021. In line with The Food Standards Agency's expectations, we made changes to our school policies and procedures to ensure that our pupils and staff can feel safe when eating food from our school.

What is PPDS food?

This is food which has been packaged before the customer has chosen it. This can include:

- Any food packaged by the school and sold on the premises, such as sandwiches.
- Fast food wrapped or packaged before the customer selects it.
- Potted items with lids on.
- Packed lunches for pupils on school trips.



What is not included?



Food not affected by this law includes:

- Food not in packaging.
- Food which is loose before a customer selects it and packaged afterwards.
- Loose food which was not packaged at the point it was ordered.
- Food supplied by other businesses.

Labelling laws apply to pupils of all ages – a pupil's ability to interpret the information does not remove our responsibility to provide clear labelling.

What kind of allergens will we be required to label?

The following 14 allergens must be declared by law:

- Celery
- Cereals containing gluten and wheat such as barley and oats
- Crustaceans such as crabs, prawns and lobsters
- Eggs
- Fish
- Lupin
- Milk
- Molluscs such as mussels, oysters, snails and squid
- Mustard
- Nuts such as almonds, brazil nuts, cashews, pistachio nuts and walnuts
- Peanuts
- Sesame Seeds
- Soybeans
- Sulphur dioxide and sulphites if they are at higher concentrations than 10mg/kg

These 14 allergens should be clearly indicated on the label using clear text such as bold, italics or highlighting the text in another colour.

More information on the changes required by Natasha's Law can be found here:
<https://www.parentpay.com/cypad/blog/natashas-law-how-will-it-impact-schools/>

What will school do to ensure we are allergy-safe?

- ✓ The School Kitchen will all list ingredients on the labels of any food that was made on site and packaged prior to being selected.
- ✓ The School Kitchen will ensure they emphasise any potential allergens present each time they appear in the ingredients list, along with minimising the amount of allergenic ingredients where possible.
- ✓ Train all staff to be aware of their responsibility to provide correct allergen information particularly when delivering the food technology curriculum or any food preparation and tasting activities with pupils. This information will be shared with all parents.
- ✓ Teachers will complete a risk assessment for their pupils when carrying out **all** food tasting or preparation activities.
- ✓ Teaching assistants will carry out a risk assessment for small groups or individual pupils when carrying out **all** food tasting or food preparation activities.
- ✓ Risk assessments for educational visits will incorporate any risks relating to consumption of food.

- ✓ All staff will be aware of all pupil's allergies throughout school ([staffshare/medical/wholeschool medical info](#)) and be responsible for carrying out any risk assessments relating to food consumption for these pupils.
- ✓ Coach and assess our staff regularly to be sure they are confident in dealing with allergens, through standing agenda on weekly briefings and whole staff training.
- ✓ Ensure all documentation is revised and conveyed to our staff with relation to the whole school medical register, educational visits and risk assessments.
- ✓ Reduce risk to allergy sufferers during events such as Christmas parties, fundraising events, class celebrations by engaging with all parents of pupils who have an allergy, outlining to them the potential risks and types of food being brought into school.
- ✓ Be a 'Nut Free' school and implement a zero tolerance on nuts being brought onto the school site.
- ✓ Not allow pupils to bring in celebration food for birthdays etc in order to minimise risk to pupils.

What can parents and carers of an allergy suffer do to help keep them safe in school?

- ✓ Inform school of any medical conditions that their child has, including any allergies (for example asthmatic, peanut allergy)
- ✓ Update school whenever there is a change to their child's medical condition
- ✓ Provide school with their child's most up to date allergy plan
- ✓ Provide school with the correct medication to be kept on site in order to enable us to manage their child's condition
- ✓ Read and respond to any communication relating to events/activities in school that could affect their child (for example Christmas parties, food tasting activities, fund raising events...).
- ✓ Communicate with school and FODs (parents' association) if there are events where their child could be at risk for example a school disco in order to minimise risk.
- ✓ If in agreement allow your child's details to be shared with the relevant people running the event.

What can all parents and carers do to ensure we are allergy-safe?

- ✓ Not allow your child to bring in food that contains nuts or traces of nuts.
- ✓ Be mindful of other pupils in their class or group when planning activities such as Christmas parties who may be unable to eat certain foods or ingredients- if possible list ingredients if food is not packaged.
- ✓ Support school in us not allowing children to share their snacks or packed lunch items.
- ✓ Read and respond to any communication relating to events/activities in school that involve food consumption.
- ✓ Not send in food treats for celebrations unless it is a planned school event

Our allergen champion

We have designated [Juliet Murray](#) in the school office (advanced first aid trained), to be our allergen champion.

They will be in charge of coordinating allergy management.

You can contact our allergen champion at jmurray@dobcroft-jun.sheffield.sch.uk

to find out more and ask any questions you may have regarding your child's allergies and the actions we are taking to ensure their safety.



Where can you find more information?

For more information regarding Natasha's Law, you can visit The Food Standards Agency's website:
<https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses>