



## **Food Allergy Customer Information**

Waterfall Catering Group understands that food allergies increasingly presents a serious problem to some people; our staff will do their best to provide you with the information that you need. Please ask to speak to the Catering Manager if you consider yourself to be at risk.

Where recipes are known to contain the top 14 (EU FIC) listed allergens they will be identified accordingly:- In the name of the dish or on the recipe sheet for the benefit of regular and occasional customers.

Note: It is important not to rely on the weekly menu because recipe ingredients may be subject to change.

Selective labelling of some dishes does not imply that all other items are free from allergen containing food products.

Sometimes established recipes may be varied to include other listed food allergenic products. Regular customers should always seek clarification before selection and consumption of foods.

Where customers have the opportunity to serve themselves, serving utensils may be transferred from one dish to another, it is possible that allergens could contaminate other foods in a similar way.

Catering practices in the Kitchen are designed to minimise the risk and our staff will assist you to the best of their ability.

The effectiveness of the Allergen Policy is dependent upon the total co-operation of the caterer, consumer and key business clients within education sites, residential / care facilities and business and industry.

**FURTHER ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST**