















# Food Allergen Risk For Caterers

## Allergens in food served on these premises

Name of business,  
organisation or  
provider of services:

Please list the foods that are served on these premises and make a tick in the appropriate column as to which allergens they contain.

<p><b>1</b> Enter name of foods in this column <b>2</b> Click in the boxes of the allergen catagories to add a tick to indicate what allergens are included in the food</p>	 Peanuts	 Nuts	 Crustaceans (Shellfish)	 Molluscs (Shellfish)	 Fish	 Eggs	 Milk	 Cereals containing Gluten	 Soya	 Sesame seeds	 Celery	 Mustard	 Lupin	 Sulphur Dioxide

**From December 2014 there will be a legal obligation to supply information to consumers on the allergens that are in the food that you produce.**