

## Food Allergy Policy

**Thai Edge** is committed to reducing the risk to staff, and visitors with regard to the provision of food and the consumption of allergens in food which could lead to an allergic reaction. The following foods are recognised as potentially harmful allergens to some:

The company will monitor five key factors towards the successful management of 14 categorised allergens:

**1. Supplier product information:** Working closely with suppliers to enable up to date and clear labelling of all products that may contain potentially harmful allergens. Any new products supplied are routinely checked for allergen information.

**2. Good kitchen and service practices :** Working with an external food hygiene company who advise, train and audit the operation. External audits to ensure good kitchen and service practices are maintained. Working closely with the local EHO to ensure all current legislation is being adhered to.

### **3. Managing cross contamination :**

- Maintaining rigid food hygiene standards throughout food handling areas.
- Where allergenic ingredients are packaged openly/loosely, they are stored separately to reduce the risk of cross contamination.
- Supplier questionnaires to check the allergenic status of ingredients are used particularly with new suppliers.
- Physical segregation within the production area is sought at all times.
- All food handlers employed are trained in all areas of good food hygiene practice.

### **4. Effective training :**

- Working with both the local EHO and in-house food safety consultant.
- All chefs hold a food hygiene certificate.
- All food handlers adhere to the HACCP (Hazard Analysis & Critical Control Point) best practice food handling standards.

### **5. Good communication**

Staff are trained to escalate any concerns a customer may have regarding food intolerance to a line manager if they are unsure of product content. A signage will be displayed to make people aware about the allergen folder in case they want to confirm about any specific allergen in the dishes.

Signage : **allergy information can be obtained by talking to staff**