

Dear IFT colleagues,

Benedict's Law – Our Approach to Allergy Safety

Following the introduction of Benedict's Law and the new statutory guidance around allergy safety in schools, we want to reassure you that we have reviewed the updates and ensured that our processes and policy are aligned with the new guidance and are ensuring our approach to allergy safety, risk management and emergency preparedness reflects them.

Part of the new legislation requires each school to have their own whole school policy and we are here to answer any questions you may have as you are establishing yours.

We also wanted to confirm to you the processes we have put in place so these can be referred to in your policy.

What We've Done on Our End

To ensure consistency of approach we have the below details to support how we handle allergens day-to-day:

- **Clear Text Menu Tags:** We've started using plain text tags (using letters instead of icons) to label allergens on menus, making things completely clear for pupils, parents, and staff. This will come into effect from our October menu change..
- **No Ingredient Swaps:** We've locked down supplier agreements so ingredients can't be swapped or substituted for brands that might introduce unexpected or additional allergens.
- **Live Wholesale Data:** Our central menus are mapped using live digital profiles that pull data straight from our cloud system.
- **Dedicated Prep Space:** We use a separate area of the kitchen specifically for preparing allergen meals, with clear signage displayed whenever it's in use so the rest of the team knows to take extra care.



- **Matching Diets at Service:** Our kitchen teams work closely with your school admin to match visual ID badges to individual student diet profiles at the counter.
- **Allergens Pre loaded on our pre order system Swift Kitchen:** All Dish Allergens and Dietary information is preloaded onto our meal ordering system.
- **Allergen Triple-Verification:** The Allergen Safe Diet Triple Check Sheet to ensure safe meal delivery for pupils with dietary restrictions. Two employees must complete and sign off on verification steps during the cooking, plating to confirm ingredients and labels. Then to confirm the correct identification of a pupil at delivery to confirm the proper meal has been served. Completed sheets are retained as continuous, auditable safety logs to ensure strict safety compliance
- **Daily Allergy Briefings:** We run quick briefings with our team before every meal service to double-check student profiles, ingredients, and safety steps.
- **On-Site Safety Logs:** All of our checksheets, cleaning logs, and audit trails are kept right on-site, ready to help out if the EHO drops in unannounced.
- **Digital Near-Miss Reporting:** We've set up a quick digital sign-off so our team tracks every single near-miss, helping us catch potential issues early.
- **Additional Training:** we are providing a mandatory Take 10 session on the changes which will be held on training record cards. We have also added Epi pen use posters in every kitchen
- **Company Charter:** We have launched a Company Allergen Charter that outlines mandatory allergen safety standards and immediate incident escalation procedures for all catering management personnel. It enforces strict daily operational controls, zero-delay telephone escalation to senior directors for any allergen incident or near miss.

To ensure our Stir team is completely aligned with your emergency procedures, you are required to let us know how you plan to involve Stir staff in your upcoming training and briefings on the following?

- **School Allergy Policies:** How you'd like to share your site's updated allergy and anaphylaxis policies with our team.
- **AAI / EpiPen Locations and training:** How you'll brief our team on the exact, unlocked locations of all Adrenaline Auto-Injectors around the school.





- **Joint Training Sessions:** How we can include Stir staff in your upcoming site-wide allergy awareness training.

If you would like to discuss Benedict's Law or how it relates to the catering service at your school, please speak to your usual contact and we will be happy to work through this with you.

Kind regards,

Leona

Operations Manager Stir Food

