

The three principles of food allergen control:

1 Eliminate it

If you don't need to use a major allergen, then don't use it.

2 Minimise it

Be very aware when using it, keep it tightly controlled and segregated, and thoroughly clean every surface it touches.

3 Communicate it

Ensure your allergic customer knows when a major allergen is used as an ingredient and is able to avoid all contact with the allergen concerned.