



The Association
of UK Dietitians

Development of the

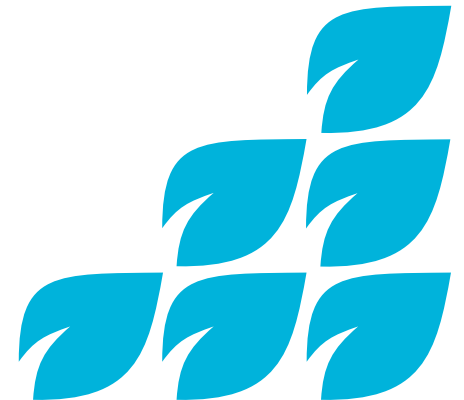


FOOD COUNTS!

Allergen Toolkit for Healthcare Catering:

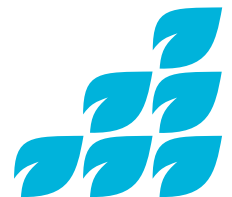
An Overview

Ingrid Darnley Policy Officer Clinical Quality July 2014



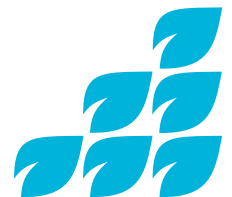
Development of the Food Counts Allergen Toolkit for Healthcare Catering: An Overview

- New allergen rules within the EU Food Information to Consumers (FIC) food legislation comes into force from 13th December 2014
- This will affect how allergen information is provided on prepacked food labels and will also introduce a new requirement to provide allergen information for foods sold or provided loose (non pre-packed).
- Food Counts, working with the Hospital Caterers Association (HCA) identified a need to provide guidance on the steps that must be taken in order to comply with new allergy legislation due to come in to force in December 2014.



Development of the Food Counts Allergen Toolkit for Healthcare Catering: An Overview

- The toolkit was the result of a truly collaborative approach between the BDA Food Counts Specialist Group and The Hospital Caterers Association (HCA)
- Neil Rush, Support Training & Services PLC (STC) was involved at the outset
- Input provided by Chun-Han Chan Senior Scientific Officer at the Food Standards Agency (FSA)
- Developed by a working group from the BDA Food Counts Specialist Group and Andy Jones, National Chair of the HCA



Development of the Food Counts Allergen Toolkit for Healthcare Catering: An Overview

Authors (Working Group):

Helen Ream (Chair)

Lauren Bowen

Patricia Herbert

Roslyn Norrie

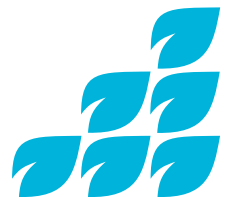
Sadaf Saied

Eileen Steinbock

Nicola Strawther, Chief Dietetic Technician, Dietetics & Nutrition,

Nottingham University Hospital

Andy Jones representing the HCA.



Development of the Food Counts Allergen Toolkit for Healthcare Catering: An Overview

Critical readers:

Anna Maria Holt

Helen Davidson

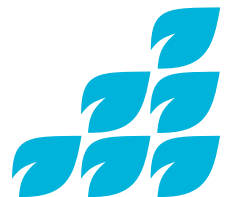
Julie Lardie

Lesley Russell

Neil Rush STS

Tracey Warren

Chun-Han Chan, Food Standards Agency



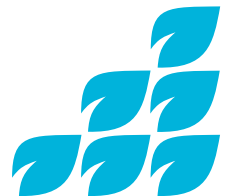
Development of the Food Counts Allergen Toolkit for Healthcare Catering: An Overview

The Toolkit provides key concepts for:

- Implementing an effective allergen management program
- Training staff in food allergen risks
- Communicating accurate and consistent information on allergens in food

And

- Provides hyperlinks to more detailed guidance.

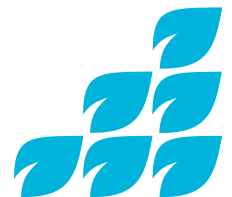


Development of the Food Counts Allergen Toolkit for Healthcare Catering: An Overview

- The inaugural meeting of the short life working group took place on 28th January 2014. Brakes kindly sponsored the meeting.
- Eileen Steinbock, the dietetic expert on food legislation set the scene on the day

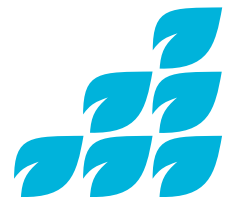
Agreement was reached upon:

- What the legislation was telling us
- What sections were needed
- A toolkit format
- The individual sections



Next steps:

- Roslyn Norrie pulled the individual sections together as an excellent first draft
- A target finish date of the end of April was set
- Planned launch day at the Food Counts study day in July
- Amendments were agreed through working group conference calls
- Consultation took place with the critical readers, including Neil Rush and Chun-Han Chan (FSA)



Completion!

- Formally endorsed by the BDA
- The whole toolkit team worked really hard as an efficient task and finish group to produce a short and concise toolkit for practical use within a short timescale (January to April)
- Particular recognition must be made to Eileen Steinbock and Roslyn Norrie for their input

And so hot off the press..... And thanks to Helen Willis from Apetito for printing off the hard copies for today

