

Croham Road Baptist Church November 2022

Church Meeting Health and Safety Briefing Note

Food Information (Amendment) (England) Regulation 2019

Known as Natasha's Law

Passed into law in September 2019 it has been effective from October 2021 this extends the requirement of Registered Food Businesses, which includes CRBC, to declare any of the 14 specified allergens in food it provides.

Allergens

The 14 allergens are: **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts).

This also applies to additives, processing aids and any other substances which are present in the final product.

People may be allergic or have intolerance to other ingredients, but only the 14 allergens are required to be declared as allergens by food law.

Keeping food safe

It must always be borne in mind that the Church kitchen is **NOT** a domestic kitchen, it is open to inspection by an Environmental Health Officer at any time without notice. Following the 4Cs of food hygiene will help you prepare, make and store food safely. The 4Cs of food hygiene are:

- [cleaning](#)
- [chilling](#)
- [cooking](#)
- [avoiding cross-contamination](#)

Effect

Though CRBC is not directly affected by the labelling element, as we do not distribute prepacked for direct sale (PPDS) items, we need to be aware that Environmental Health Inspectors are taking stronger positions on allergen knowledge and processes in general.

This affects several areas of church catering:

Buffet lunches/events

Official guidance states

“If you offer food in the form of a buffet, you need to provide allergen information for each food item separately. You should not provide it for the buffet as a whole.

You can provide this information by labelling the allergens contained in individual dishes, or by displaying a sign directing customers to ask staff for allergen information.

This information must be visible, clearly legible and easily accessible to the customer.”

Plated meals at events e.g. Life Begins @52

Official guidance states

“You must provide allergen information in writing if you sell or **provide** food to your customers directly. This could be either:

- full allergen information on a menu, chalkboard or in an information pack
- a written notice placed in a clearly visible position explaining how your customers can obtain this information

When allergen information is provided as part of a conversation with a customer, this can be backed up by written information. This would ensure that it is accurate and consistent”

This requires detailed knowledge of the ingredients to any dish. As a check list for chefs and an aide memoire for serving staff many businesses use a version of the recommended ‘Chefs Recipe Card’, see attached sample.

These first two will be discussed in detail with those organising events so we can have a standard approach.

Refreshments after church, at meetings and events

This will affect more members, especially those on the ‘Coffee Rota’.

Here there is no direct guidance so would appear to cover two areas of practice at CRBC:

Biscuits

This area has been open to debate under the heading of Covid 19 reactions.

This now needs to be considered under our Food Hygiene policies.

There is no official guidance like those mentioned above for buffets or meals, it would appear to be down to local inspectors as to what their reaction would be.

Informal contact with Croydon Environmental Health elicited the following advice, though they confirm there is no ‘right’ answer:

- **Prepack biscuits** these are their preferred course as we are protected by the manufacturer’s declaration and the problem of cross contamination, their biggest concern, is eliminated.

- Any left in sealed packs could be retained for a following session.
- **Loose biscuits** lose that manufacturer's protection as soon as the packet is opened.
 - They are then open to cross contamination e.g. someone taking a biscuit from a plate of 'Gluten free' biscuits after eating a flour containing cake, or a child having a peanut butter sandwich then handling 'nut free' biscuits.
 - Because of this risk they would expect any biscuits left at the end of a session to be disposed of **NOT** returned to the packet or container.

They also noted that in the event of a serious incident that required their investigation any findings could affect our insurer's reaction to any third party claim.

Unpackaged baked goods

These would appear to be covered in the same way as plated meals above, so use of the cards would be advised, also the advice on left over loose biscuits would apply to any unwrapped cakes.

There is guidance from the Food Standards Agency for home baking available, see attached.

We would also need to ensure that servers are aware of cross contamination risks.

Trustee decision

1. **That we continue use of prepack biscuits.**
 - a. An objection raised has been that a person simply wants one biscuit. After a person has opened the pack they can do as they wish with any unwanted biscuits at their own risk, be that sharing with others, saving for later or throwing in bin (the fate of any loose biscuits at the end of a session).
2. **Treatment of home cooked items**
 - a. Require that any home baked items be accompanied by a signed 'Chefs Recipe Card', even a blank if no allergens are in ingredients.
 - b. NO items without a 'Chefs Recipe Card' would be served.**
 - c. Circulating the advice on home baking widely in the church, certainly to those known to supply them.
 - d. If people are able to serve themselves the risk of cross contamination is raised, as with loose biscuits.
 - e. For this reason the Trustees will continue to enforce the existing arrangement of these items being served by the servers using a slice or other suitable utensil, being sure not to mix utensils for items with different allergens to avoid cross contamination. This will enable those items left over to be stored in an airtight container or in the fridge for other meetings. **If people have been allowed to serve themselves then any left at the end of the session must be thrown away as there may be cross contamination.**
 - f. **These rules would apply to any church event if self-service, e.g. a buffet tea, anything left at end MUST be thrown away.**

3 November 2022















ALLERGENS: CHEF RECIPE CARDS

Dish/ingredient:

Date:

Chef:

Please state the name of the cereal(s) containing gluten* AND/OR the name of the nut(s)†

 Celery <input type="checkbox"/>	 Cereals containing gluten* <input type="checkbox"/>	 Crustaceans <input type="checkbox"/>	 Eggs <input type="checkbox"/>	 Fish <input type="checkbox"/>
 Lupin <input type="checkbox"/>	 Milk <input type="checkbox"/>	 Molluscs <input type="checkbox"/>	 Mustard <input type="checkbox"/>	 Nuts† <input type="checkbox"/>
 Peanuts <input type="checkbox"/>	 Sesame seeds <input type="checkbox"/>	 Soya <input type="checkbox"/>	 Sulphur dioxide <input type="checkbox"/>	Tick the allergens which are in the dish <input checked="" type="checkbox"/>

Notes:

Reviewed and checked by:



You can find this template and others, including more information at www.food.gov.uk/allergy-guidance















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Home Baked Cakes

You can serve home-made cakes at community events. They should be safe to eat if:

- a recipe from a reputable source is used
- the people who make them follow good food hygiene advice
- the cakes are stored and transported safely

Making and transporting cakes

If you make a cake at home:

- use recipes from reputable sources
- always wash your hands before preparing food
- make sure that surfaces, bowls, utensils, and any other equipment are clean
- don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- keep cheesecakes and any cakes or desserts containing fresh cream in the fridge
- store cakes in a clean, sealable container, away from raw foods

On the day, when you bring in cakes from home or run the stall, you should:

- transport cakes in a clean, sealable container
- make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than 4 hours
- when handling cakes use tongs or a cake slice

Storing cakes

You can keep cakes and baked goods with high sugar content in:

- airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- the fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream added after baking, should not be left at room temperature. They must be stored chilled (in the fridge) and eaten within the use-by date of the added product.

There are some types of icing, such as ganache and buttercream, that can be kept outside the fridge. It's best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.