

FOOD ALLERGY MATRIX

- This food allergy matrix **MUST** be completed for **ALL** hot and cold menu items for each day's menu
- Tick (✓) the correct allergen box for each menu item where it is **contained** in the food ingredients of that particular dish
- Put **(MC)** if the supplier has stated on the packaging or ingredients list '**May Contain**'. This also includes '**traces of**'
- Leave the box blank where the allergen is not contained or stated as 'may also contain' in the dish
- Where there is listed (group), under the allergen, then ensure that the specific allergen is listed such as: Nuts (almonds) etc.

UNIT NAME:		DATE:	
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Menu Item	Celery	Cereals containing gluten (group)	Crustaceans (group)	Eggs	Fish (group)	Lupin	Milk	Molluscs (group)	Mustard	Nuts (group)	Peanuts	Sesame	Soya	Sulphur Dioxide & Sulphites
Vegan Burger		Gluten										x	X	
Loaded Nachos / Fires							X							
Loaded Fries with Bacon							x							X
Dressed Side Salad		Gluten							X					
Onion Rings		Gluten												X
Beef Burger		Gluten										x	x	
Chicken Burger		Gluten					x					x	x	

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Puled Jerk Chicken - toasted flatbread, coriander		Gluten							x					
UON Toast - marmite, cheese, tomato	x	Gluten					x							
Cheesecake - black cherries, cream 54161				x			x			MC				
Chocolate Fudge Cake - ice cream		Gluten		x			x			MC			x	
Brownie - chocolate sauce, ice cream							x			Almonds			x	
Brownie - chocolate sauce, vegan ice cream										Almonds			x	

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The CARROT – Wensleydale with Carrot Chutney		Gluten Oat		x			x						x	x
The CURIOUS – curious tenders, avo, onion chutney		Gluten												
The CLUB – chicken, bacon, lettuce, tomato, mayo		Gluten							x					x
Pulled Ham Hock - chilli fried egg, fries				x										
Curious Keema - steamed rice, naan		Gluten – in bread												
Roast Courgette Pasta - garlic bread		Gluten												

SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

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Declaration: *The food allergy matrix is completed using the information provided from suppliers and guidance from the Food Safety Standard Operating Procedure (FS SOP 1). There are no deliberately added ingredients which have not been declared on the matrix above*

Manager Signature:		Date:	
Head Chef Signature:		Date:	

- The information placed in the boxes below **MUST** include **ALL** ingredients and not just the allergens.
- Please ensure you put the menu dish title and then the ingredients used to create this dish below, should you not already have completed your food costing, production sheet or recipe for this dish.
- Should dishes be changed during service then these **MUST** be added below.

Ingredients used (list under each dish name)	Ingredients used (list under each dish name)	Ingredients used (list under each dish name)

SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

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