

Food Allergens Risk Assessment Toolkit

Press Release

Introductory discount offered for Allergy Awareness Week 24 – 31 May 2021.
Use code **ALLERGENS10** (case sensitive)

Our new Food Allergens Risk Assessment Toolkit, developed by leading experts, **Dr Hazel Gowland** and **Dr Lisa Ackerley**, is a complete package that enables food business of any size to complete an allergen risk assessment in the workplace.

This easy-to-follow, narrated e-learning course helps users to identify allergen risks in their own activities and put in place practical control measures to keep vulnerable customers safe. A customisable Word template and a step-by-step guidance document (with useful links) is included so you can develop your own **food allergens risk assessment** to cover all your activities. There are additional resources and six mini-audits covering different allergen controls throughout your business.

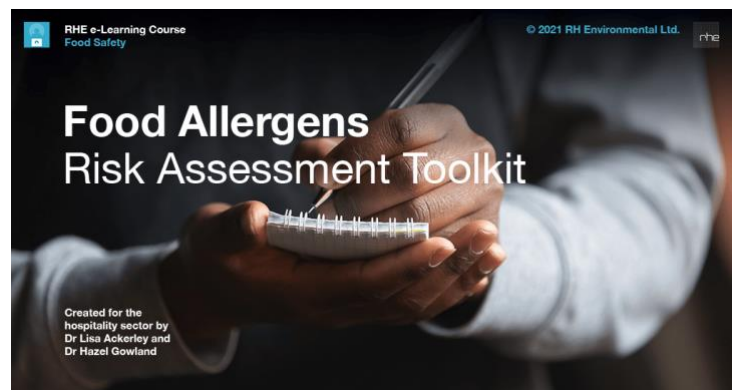
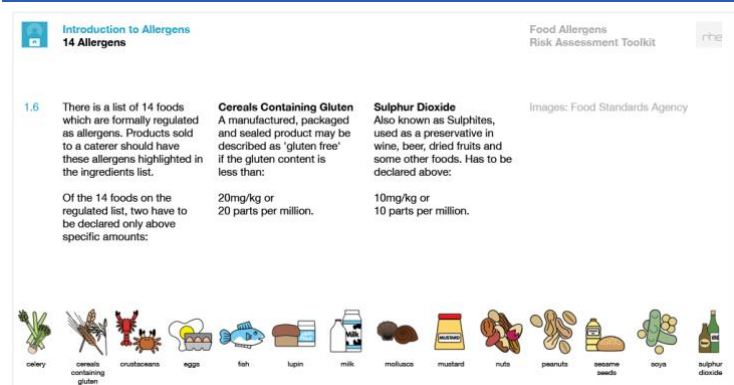
As an aid to compliance and best practice, your risk assessment can be used to confirm the controls you have in place during an internal or external audit or inspection visit.

This course is aimed at business proprietors, managers, those with health and safety responsibilities and those helping businesses to comply.

Course duration is approximately 1 hour. It can be completed at the learner's own pace and thereafter revisited as and when necessary. A CPD certificate will be awarded upon completion.

The toolkit costs £25 per delegate. Please follow [the link](#) to purchase.

For information on adapting or customising the course, contact training@rheglobal.com or 01239 711793.

Introduction to Allergens
14 Allergens

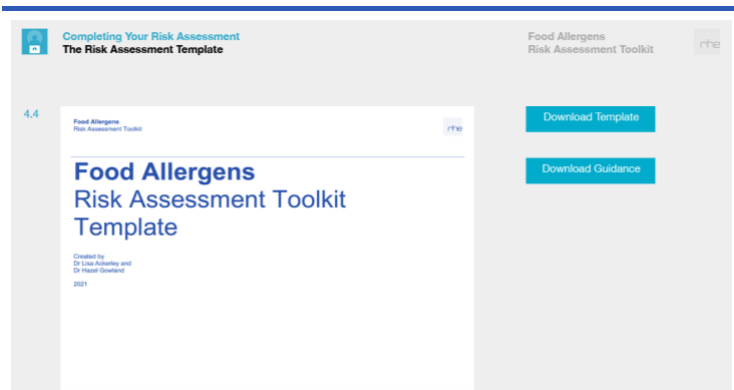
1.6 There is a list of 14 foods which are formally regulated as allergens. Products sold to a caterer should have these allergens highlighted in the ingredients list.

Cereals Containing Gluten
A manufactured, packaged and sealed product may be described as 'gluten free' if the gluten content is less than:
20mg/kg or 20 parts per million.

Sulphur Dioxide
Also known as Sulphites, used as a preservative in wine, beer, dried fruits and some other foods. Has to be declared above:
10mg/kg or 10 parts per million.

Images: Food Standards Agency

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide



Completing Your Risk Assessment
The Risk Assessment Template

4.4

Food Allergens Risk Assessment Toolkit

Food Allergens Risk Assessment Toolkit Template

Created by Dr Lisa Ackerley and Dr Hazel Gowland
2021

Download Template

Download Guidance