



## Specialist Process 6: Allergen control (iii): internal labelling and customer notices

To identify the allergens in dishes prepared and stored in the kitchen the label shown below should be used.

ALLERGEN	
Product Name:	
Date Opened:	<b>This Item Contains The Following Allergens:</b> <input type="checkbox"/> Lupin <input type="checkbox"/> Eggs <input type="checkbox"/> Fish <input type="checkbox"/> Peanuts <input type="checkbox"/> Sesame <input type="checkbox"/> Milk <input type="checkbox"/> Mustard <input type="checkbox"/> Celery ( <i>and celeriac</i> ) <input type="checkbox"/> Cereals Containing Gluten ( <i>wheat, rye, spelt, oats, kamut</i> ) <input type="checkbox"/> Nuts - circle all contained in dish ( <i>almonds, hazelnuts, walnuts, cashew, pecan, brazil, pistachio, macadamia/Queenstand</i> ) <input type="checkbox"/> Soy Beans ( <i>e.g. edamame, miso, tofu</i> ) <input type="checkbox"/> Molluscs ( <i>e.g. clams, snails, mussels, whelks, oysters &amp; squid</i> ) <input type="checkbox"/> Crustaceans ( <i>prawns, crabs, langoustine, lobster &amp; crayfish</i> ) <input type="checkbox"/> Sulphites & Sulphur Dioxide ( <i>e.g. preservative food found in some dried fruit and wines</i> )
Frozen Date:	
Defrost Date:	
Use By Date:	
Your Name:	

All food must be prepared using a standardised recipe, preferably using the EPSYS recipe format, identifying including all special diet dishes.



## HACCP Rules

# Specialist Process 6: Allergen control (ii): labelling requirements pre-packed for direct sale

If a product is pre-packed for direct sale and a product has two or more ingredients (including water and additives), they must all be listed under the heading 'Ingredients' or a suitable heading which includes the word 'ingredients'.

Ingredients must be listed in order of weight, with the main ingredient first according to the amounts that were used to make the food.

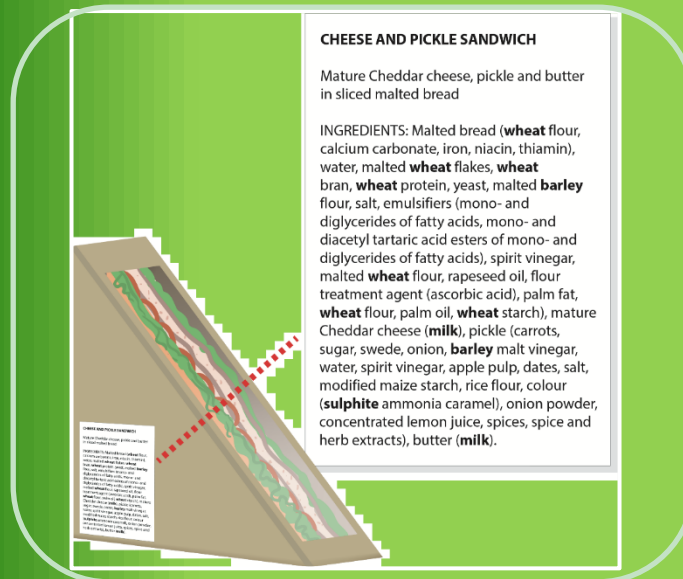
Some foods are exempt from the need to display an ingredient list, for example: fresh fruit and vegetables, carbonated water and foods consisting of a single ingredient

### Labelling requirements for PPDS in addition to overleaf

- A minimum font size applies to mandatory information which is printed using a font with a minimum x-height of 1.2mm. If the largest surface area of packaging is less than 80cm squared, a minimum x-height of 0.9mm can be used.
- Mandatory details (including ingredients, date code, any required nutritional information etc. must be indicated with words and numbers (They can also be shown using pictograms and symbols.)
- The label must show the **name of the food** and the ingredients list with **the 14 allergens required to be declared by law emphasised within it. These need to be in line** with the legal requirements that apply to naming the food and listing ingredients.

### Procedure

- All food available for sale pre-packed for direct sale (such as pre-prepared and packed sandwiches, salads, pastries cakes etc. available from 'grab and go' or self serve chillers, must be labelled accurately as per the legislative requirements identified overleaf
- It is **essential** that recipes/ingredients used are as per the label that will be applied, changes should **not** be made to ingredients unless labels/packaging has been reviewed/amended/updated.
- Checks should be made to ensure that any pre-printed packaging or labels are accurate when packing pre-packed for direct sale products
- Checks should be made when displaying pre-packed for direct sale products to ensure labels are clear and legible.





## Specialist Process 6: Allergen control (ii): labelling requirements pre-packed for direct sale

### Summary

**Allergic reactions to food are an increasing problem.**

**Allergens cannot be cooked or washed out.**

**There is a legal requirement to ensure people can find out about the ingredients contained in their food.**

**As from 1<sup>st</sup> October 2021, there is also a requirement for food which is pre-packed for direct sale to be labelled with ingredients.**

### Food which is pre-packed for direct sale includes:

- Food which is prepared on site and packed before it is offered for sale before the customer selects or orders it must have labelling on it that clearly details any allergens it contains.
- The difference between prepacked and prepacked for direct sale foods (PPDS) is that prepacked for direct sale foods have been prepared, packaged and sold directly to consumers all on the same site (or company vehicle goods to a temporary site, for example a market stall)
- Effective from October 1, 2021, food pre-packed for direct sale must be labelled with ingredients.
- Pre-packed for direct sale includes items prepared and packaged on-site for immediate sale to consumers
  
- Labelling requirements:
  - Name of the food
  - Full ingredients list with allergens emphasized (e.g., different font, bolding)
  - Ingredients must be clear, prominent, legible, and durable.
  - If multiple ingredients, list them in order of weight.
  - Some foods are exempt from ingredient lists, like fresh produce.
  
- Procedure:
  - Accurately label all pre-packed for direct sale products.
  - Ensure recipes/ingredients match labels.
  - Verify pre-printed packaging or labels for accuracy.
  - Confirm clear and legible labels when displaying products.

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HACCP  
Rules

To ensure customers are encouraged to ask about ingredients in their food, the sign below should be displayed prominently during food service.

**Durham University**

# ALLERGY OR INTOLERANCE

**SPEAK TO A CATERING TEAM MEMBER  
FOR FURTHER INFORMATION**

食物过敏或者食物不耐受？更多详情请咨询我们的员工。

¿Es Ud. alérgico o sufre alguna intolerancia alimenticia?  
Estamos a su disposición ante cualquier duda o consulta en cuanto a los ingredientes de nuestras comidas.

ПИЩЕВАЯ АЛЕРГИЯ ИЛИ ПИЩЕВАЯ НЕПЕРЕНОСИМОСТЬ?  
ЕСЛИ ВЫ ХОТИТЕ ПОЛУЧИТЬ ДОПОЛНИТЕЛЬНУЮ ИНФОРМАЦИЮ, ОБРАТИТЕСЬ К СОТРУДНИКАМ ПИЩЕВОГО ОБСЛУЖИВАНИЯ

ALERGIA OU INTOLERÂNCIA?  
CONVERSE COM UM MEMBRO DA EQUIPE DE CATERING PARA MAIS INFORMAÇÕES

**एलर्जी या अनुदारता?  
अधिक जानकारी के लिए केटरिंग टीम से बात करें**