



Natasha's Law

A Parent's Guide to New Allergen Rules and Requirements

What will we do to ensure we are allergen safe?

To ensure the safety of our school community, we will:

- ✓ A list of our Breakfast Club and Afterschool club allergens/ingredients is on our school website.
- ✓ Ensure our catering company have clear guidelines to comply, with allergens and ingredients listed when ordering
- ✓ Train all staff to be aware of their responsibility to provide correct allergen information.
- ✓ Ensure that staff are trained in allergy awareness and how to respond to an allergy sufferer's questions.
- ✓ Ensure any allergen updates provided by a parent/carer is passed on to the relevant individuals.
- ✓ Ensure all documentation is revised and conveyed to our staff.
- ✓ Engage with suppliers and build good relationships to ensure they keep updated on any product or ingredient changes quickly and inform us of them.
- ✓ Act on all updates or ingredient changes immediately to provide reassurance when buying food.

What can you do?

Although it is not required by law, in order to protect the staff and pupils in our school, we recommend that parents label any food potentially containing allergens you prepare for school events.

Our allergen champion

We have designated our school office team and Wendy in the kitchen to be our allergen champions. Please always speak to the teacher too if there are any allergens to be avoided for your child.

They will be in charge of coordinating allergy management and ensuring there is clear communication.

You can contact the allergen champion at office@hoylecourt.bradford.sch.uk to find out more and ask any questions you may have regarding your child's allergens and the actions we are taking to ensure their safety.

Where can you find more information?

For more information regarding the changes that Natasha's Law will bring, you can visit The Food Standards Agency's website: <https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses>

What is Natasha's Law?

Natasha's Law is a new legislation relating to the declaration of allergen information on pre-packed for direct sale (PPDS) food. The law takes its name from the tragic death of a teenager named Natasha, who died from an allergic reaction to undeclared sesame seeds in a pre-packaged baguette.

The new law makes it a legal requirement to clearly display information about potential allergens on food packaging for PPDS food.

When does the law come into effect?

Natasha's Law was implemented on 1 October 2021. In line with The Food Standards Agency's expectations, these changes were in place ahead of time, to ensure that our pupils and staff can feel safe when eating food from the school.



What is PPDS food?

This is food which has been packaged before the customer has chosen it.

This can include:

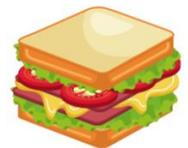
- Fast food wrapped or packaged before the customer selects it.
- Potted items with lids on.
- Packed lunches for pupils on school trips.



What is not included?

Food not affected by this law includes:

- Food not in packaging.
- Food which is loose before a customer selects it and packaged afterwards.
- Loose food which was not packaged at the point it was ordered.
- Food supplied by other businesses.



Labelling laws apply to pupils of all ages – a pupil's ability to interpret the information does not remove our responsibility to provide clear labelling.

At Hoyle Court primary school we use an external catering provider, they are responsible on their online ordering facility to ensure that you are informed of all ingredients and allergies at the point of ordering. If you require any further information about ingredients in the school meals, please contact Wendy in the kitchen.

What kind of allergies will we be required to label?

There are 14 allergens which must be declared by law.

The 14 allergens are as follows:

- Celery
- Cereals containing gluten and wheat such as barley and oats
- Crustaceans such as crabs, prawns and lobsters
- Eggs
- Fish
- Lupin
- Milk
- Molluscs such as mussels, oysters, snails and squid
- Mustard
- Nuts such as almonds, brazil nuts, cashews, pistachio nuts and walnuts
- Peanuts
- Sesame Seeds
- Soybeans
- Sulphur dioxide and sulphites if they are at higher concentrations than 10mg/kg

These 14 allergens should be clearly indicated on the label using clear text such as bold, italics or highlighting the text in another colour.

More information on the changes required by Natasha's Law can be found here:
<https://www.cypad.com/2021/02/24/schools-natashas-law/>.