

Food Alert

Are you ready for
Natasha's Law and
Calorie Labelling Changes?



The law is changing – are you compliant ready?

2021 is the year that Natasha's Law comes into force with businesses having to clearly label all foods packed and produced on their premises with a complete list of ingredients. The government is also planning to make restaurants, pubs, cafes and takeaways add calorie labels to menus.

With the sharp rise in Home Kits and Take-away services these changes have far reaching consequences for hospitality. Now is the time to prepare and get your business compliant ready, so that when venues can fully open again you have time to focus on your customers and not the paperwork.

The good news is Food Alert can help you!

Our team of experts have put together guidance and checklists to help you prepare for the changes.

Natasha's Law – what is it and how will it impact businesses?

As of October 2021, any business based in England must clearly label all foods packed and produced on their premises with a complete list of ingredients. This legislation will be legally enforced under Natasha's Law.

Ignoring allergens is not an option and any information should be fully transparent. Clearly listing all ingredients will not only protect your customers, but your business and employees too. Reliance of verbal information is not sufficient and can put customers at unnecessary risk and your staff under undue pressure.





Use this checklist to establish if you have the right measures in place:

CHECKLIST

- Staff Training:** Are all staff given basic allergen training on day one of their employment, do you have a written procedure and are staff aware of it?
- Pre-purchase:** Have allergen containing foods been reduced as far as possible and are you confident your suppliers are reliable and will notify you of product ingredient / allergen changes?
- Receipt of Foods:** Do you have the correct checks in place?
- Storage:** Are storage conditions and processes suitable to ensure product identity and prevent cross-contamination?
- Food Preparation:** Do you have a designated area for allergen free preparation and is it 1 metre from other foods? Are your staff briefed to wash hands after working with major allergens?

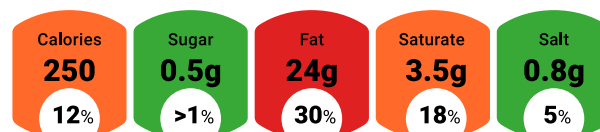
CHECKLIST

- Cooking of Foods:** Are cooking conditions suitable to ensure product identity and prevent cross contamination? For example, covered/ stored below non allergen containing foods and probe thermometer, stirring spoons etc are washed before use.
- Allergen Labelling/Signposting:** Are allergens clearly signposted on your menu [both in venue and online] and is the information updated every time the menu or an ingredient is changed?
- Dish Identity:** Is the allergen free dish clearly identifiable for staff to deliver to the customer – whether in the venue, click & collect, take-away or delivery?
- Hygiene and Cleaning:** Is allergen control considered in your cleaning schedule – including single use wiping cloths and table/chair prepared for an allergic customer [where possible]?

Having a Covid safe venue is more important than ever.

In addition to Natasha's Law catering businesses will soon have to comply with mandatory calorie labelling on restaurant menus and we can provide support and advice on this.

Food Alert can also help with all food labelling requirements including full food and nutritional labelling for suppliers of pre-packed foods. This is more prevalent than ever since the pandemic as traditional hospitality brands and venues have added home kits and delivery to their offer, with the rise of dark kitchens and central production units.



In conjunction with our UKAS accredited laboratories we've created an extensive sampling and analysis service just for you:

- microbiological food sampling
- shelf-life testing
- allergen sampling
- validation of cooking/reheat instructions
- food complaint investigations
- environmental sampling
- water sampling
- chemical sampling

Switch On To Digital Compliance

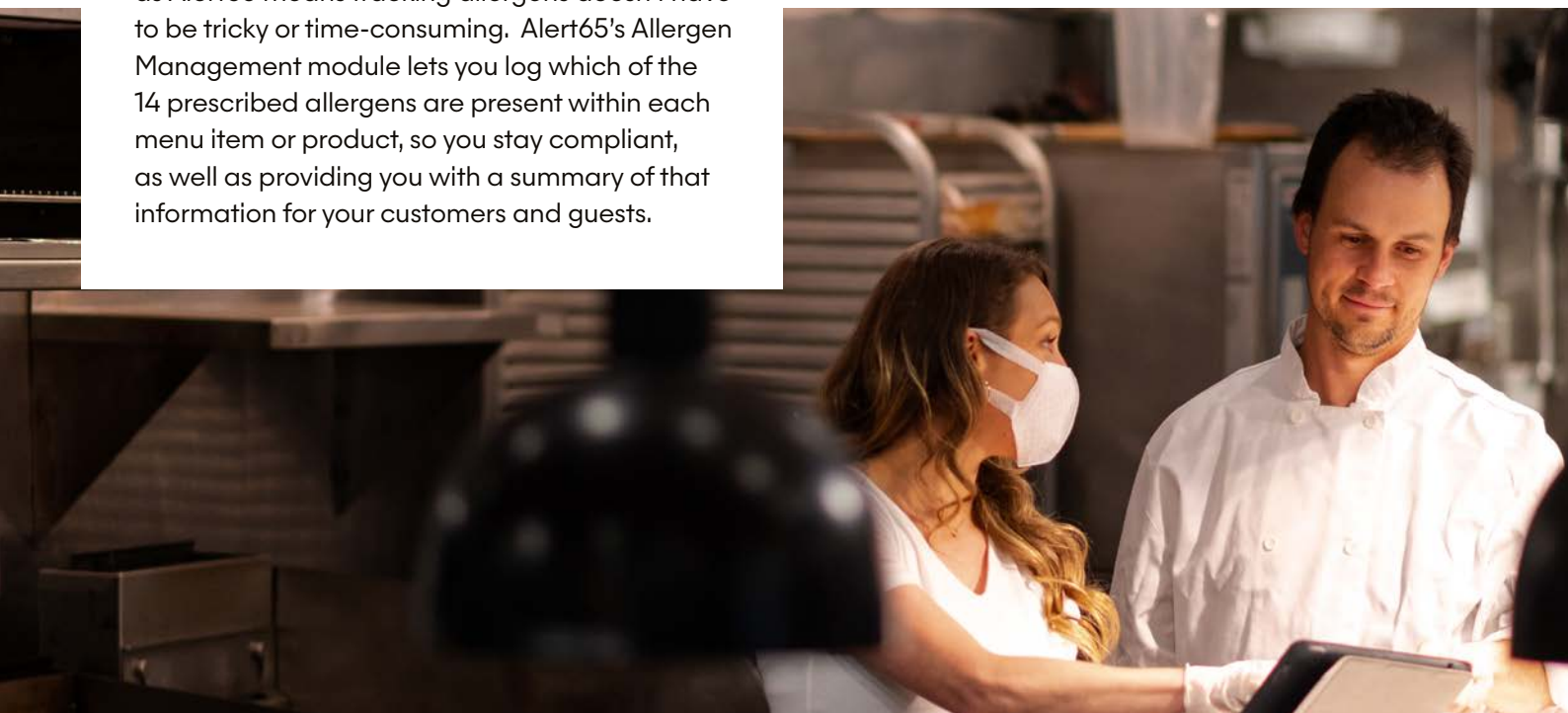
These latest changes to the law are yet another layer of compliance for an already burdened sector and at Food Alert we understand the stress this can cause. That's why we have dedicated the past 30 years to making complex compliance as easy as possible for our clients.

The pandemic has brought to the fore the power of technology. In particular, the transfer of paper based hygiene and safety procedures to cloud-based software solutions.

For example, using software programmes such as Alert65 means tracking allergens doesn't have to be tricky or time-consuming. Alert65's Allergen Management module lets you log which of the 14 prescribed allergens are present within each menu item or product, so you stay compliant, as well as providing you with a summary of that information for your customers and guests.

- Log allergens against each dish and update as needed to create a paperless trail
- Record and manage key nutritional information
- Export a customer friendly summary so you can keep your guests fully updated

If you've not made the switch to digital because you think it's too much hassle, then think again. At Food Alert we manage the entire switching process for you.



How can Food Alert help?

The measures and Food Alert solutions outlined in this guide only scrape the surface of what you need to do and how we can support you in order to prepare for Natasha's Law and nutritional labelling.

If you'd like the backing of our expert team, simply give us a call on **020 7244 1900** and our team will be happy to discuss your compliance needs. Or **get in touch** with us online and we'll call you back at a time that suits you.