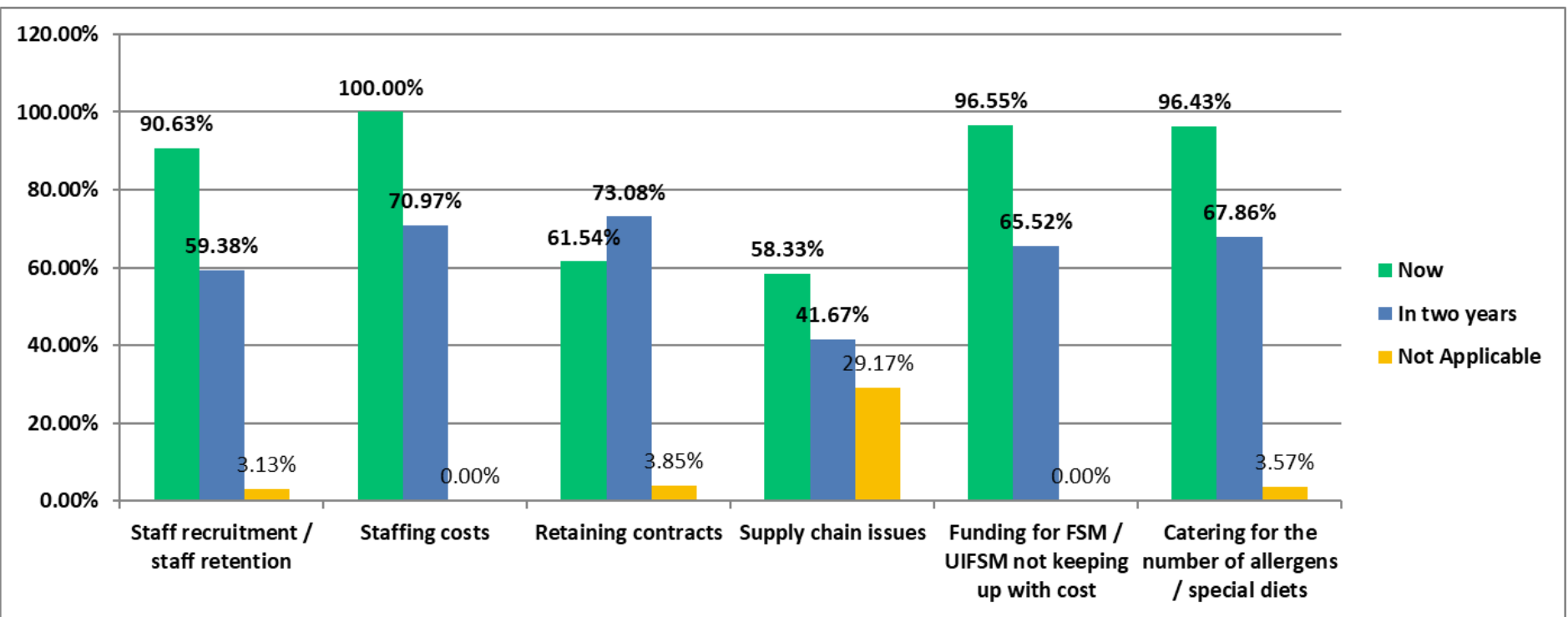


APSE Allergens and allergen management roundtable follow-up survey

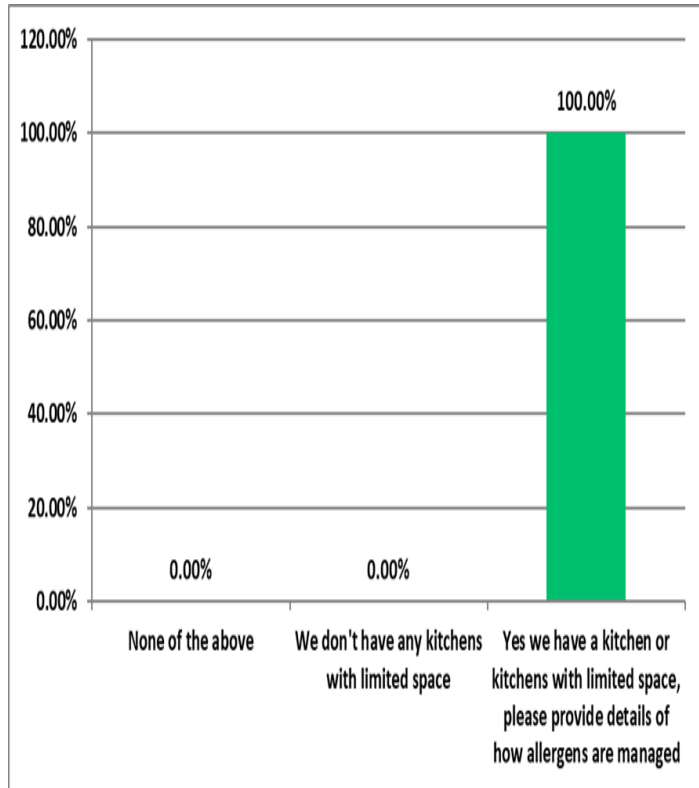


Vickie Hacking, Principal Advisor, APSE

Challenges for the service

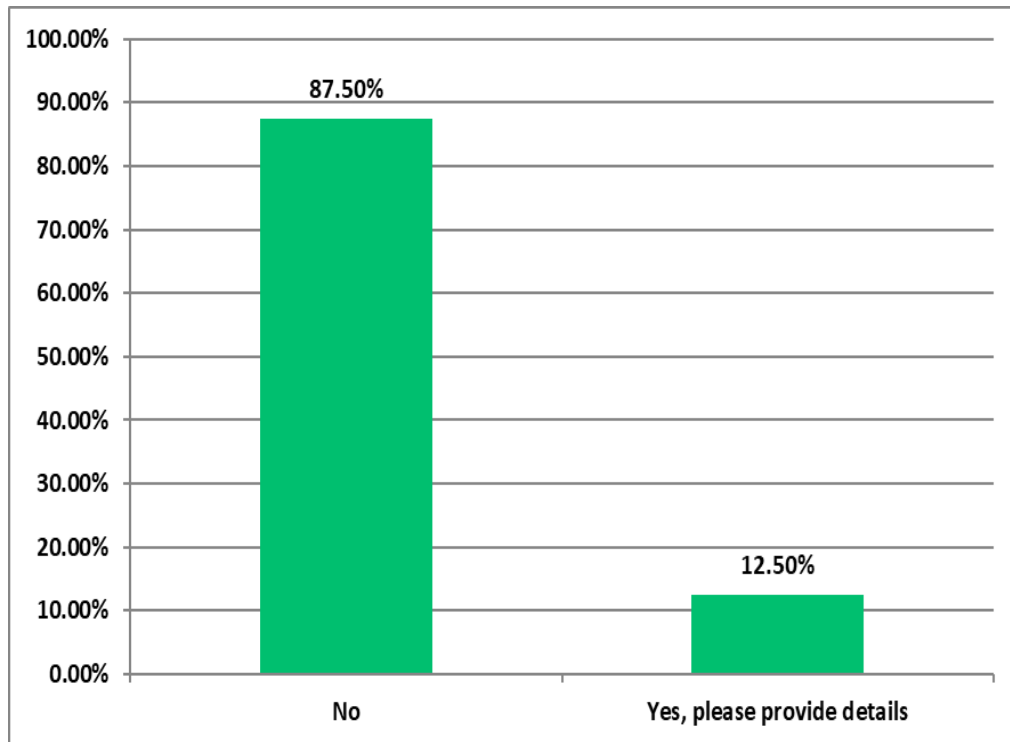


Managing allergens in kitchens with limited space

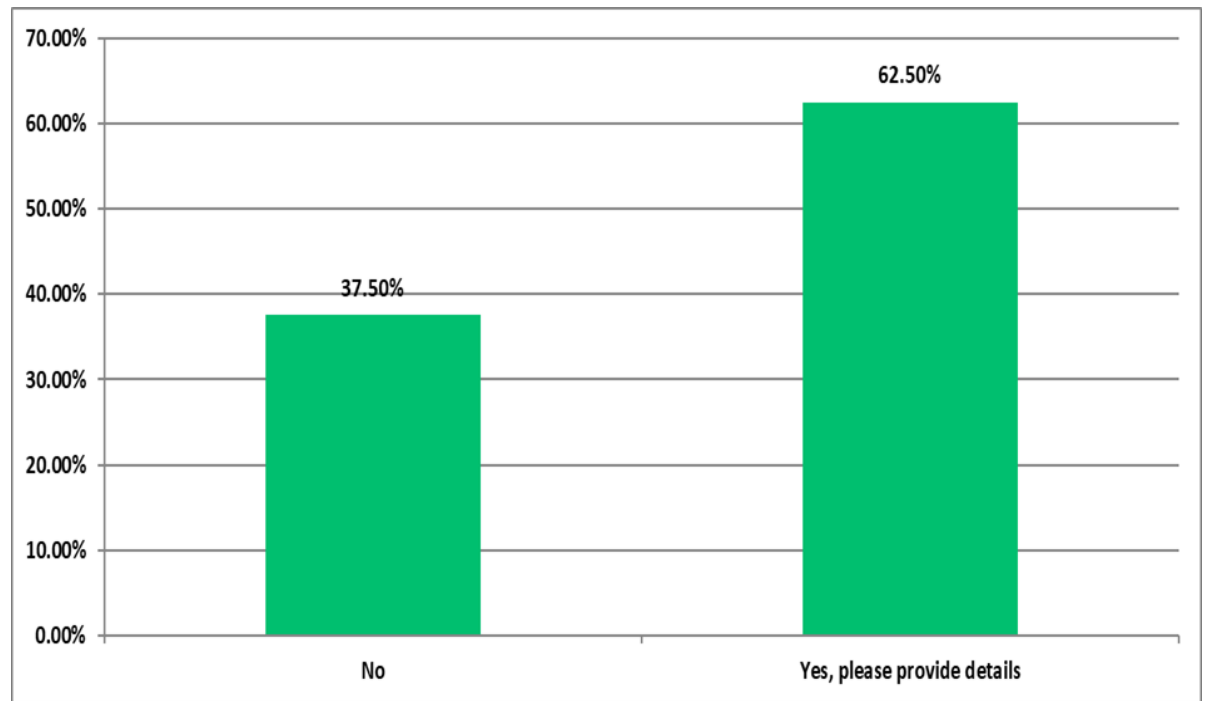
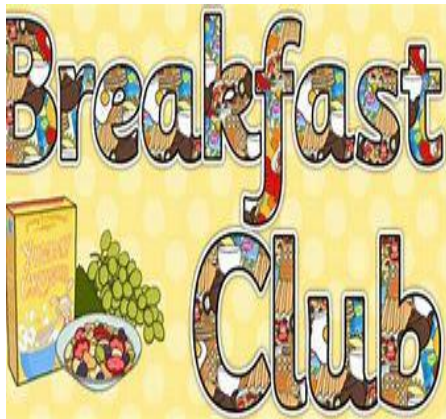


- Complete clean down between preparing allergen meals and food from the standard menu
- The dishes for children with allergens are prepared first
- once prepped the food is stored separately.
- Separate equipment is used where possible
- Training is provided for all staff
- prepared separately in school production kitchens
- Limiting the allergens entering the kitchen
- PPE is changed after preparing allergen meals

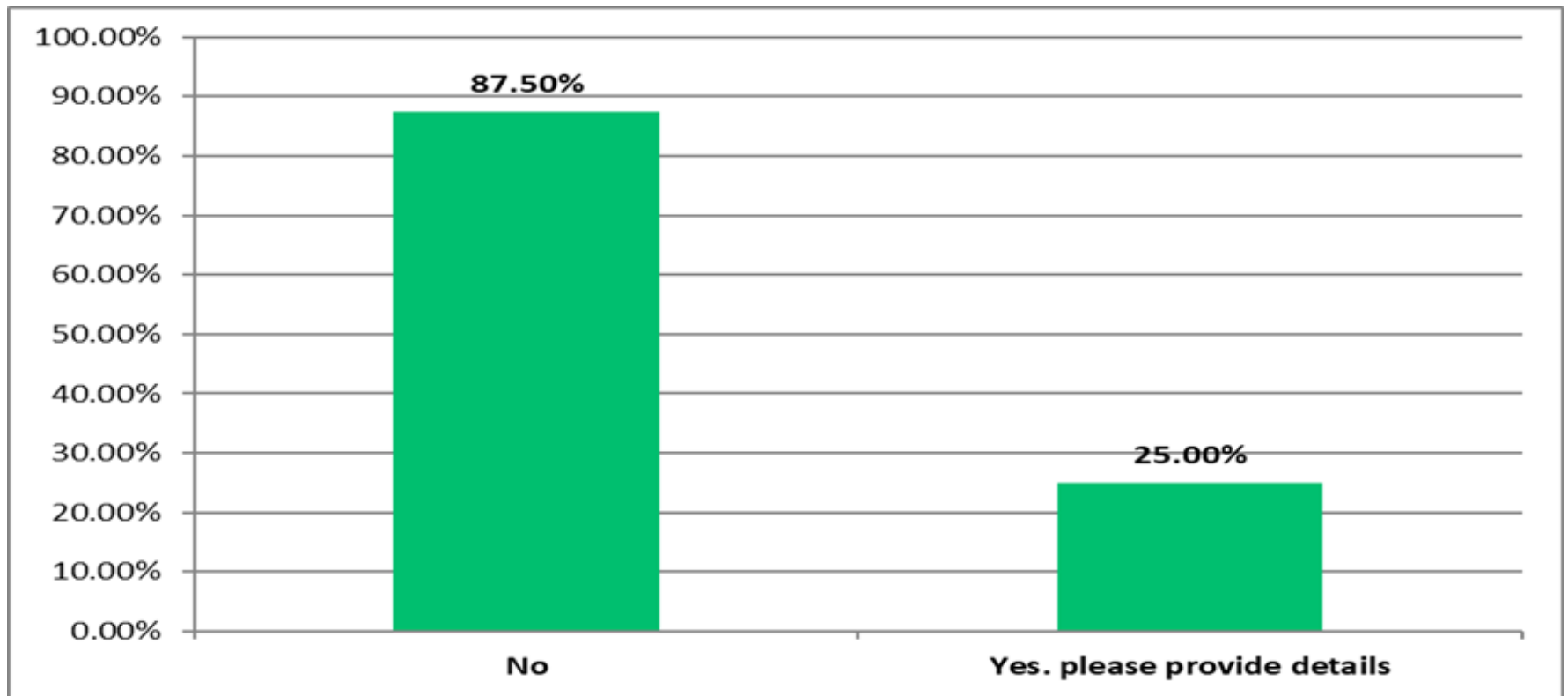
Vouchers or a payment to families



Support / advice to schools for activities that take place outside lunchtime



AFRID/ Autism or Sensory disorders





Contact details

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