



## Polite Notice- Food Allergies

On the 13th December 2014, new regulations for allergens and food labelling came into effect. There is now a legal requirement for food allergen information to be available for consumers.

Mellors Catering Services are a fresh food company and use local suppliers and a number of small independent growers to provide our quality ingredients. After consultation with the Food Standards Agency and Allergy UK we feel the best way to provide this information is verbally to our customers. All of our dining rooms now display a polite notice advising our students to speak to their catering manager if they require any further information on allergies or have a food intolerance.

In addition Mellors have also done the following;

- Your Catering Manager and kitchen staff have been trained and given an overview of food allergens.
- Each site has been issued with an allergen policy and procedure for the Catering Manager and staff to follow.
- Tight procedures have been put in place to cover all aspects of the production process from suppliers through to service.

This change in legislation will further improve your schools special diet/ allergen procedure. We would still ask that any requests from families are supported by medical evidence, to ensure that we can put a special diet in place for your child and ensure that they have a care plan in place for their duration at school.

If you do wish to notify us on your child's behalf, please collect a Mellors allergen pack from the school reception and return that to the school where a Mellors representative will get in touch.

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