



# St Anthony's Catholic Primary School

*An Academy within The Catholic Academy Trust in South Hampshire*

'Children in our heart, Christ at the centre'  
'We love, we learn and we live'



<b>Name of Policy</b>	Allergy Policy
<b>Reference Number</b>	
<b>Date of e-signoff</b>	June 2025
<b>Headteacher</b>	Katrina Straker
<b>Chair of Standards &amp; Admissions Sub-Committee</b>	Anne Taylor
<b>Date for review</b>	June 2026

# Allergy Policy



## St Anthony's Catholic Primary School

*An Academy within The Catholic Academy Trust in South Hampshire*

*'Children in our heart, Christ at the centre'  
'We love, we learn and we live'*



The St Anthony's mission statement is 'Children in our heart, Christ at the centre. We love, we learn and we live.' To live out this mission, we are guided and led by our Catholic ethos that places the Catholic Social Teaching principles of Human Dignity and the Common Good at the heart of our school. We recognise that each of us is unique and loved by God and we are called to lead by example, as Christ did, to show respect and love to every person because each of us is made in the image of God.

### STATEMENT OF INTENT

In line with Section 100 of the Children and Families Act 2014, St Anthony's is responsible for supporting pupils with medical conditions, including allergies. This includes ensuring that children with allergies can access safe food during school meals. This policy outlines our commitment to supporting students with allergies and ensuring their safety while at school, particularly in relation to food. It aligns with the legal requirements under the Children and Families Act 2014 and the Food Information Regulations 2014.

The Food Information Regulations 2014 requires all food businesses, including school caterers, to provide clear allergen information on the food they serve. This regulation helps ensure that students with allergies can make informed decisions about their food and avoid allergens.

### 2. Allergen Information:

All school catering staff will be provided with access to allergen information and will be trained on how to use it to ensure food safety. Allergen ingredients for meals provided will be clearly labelled, and specific care will be taken when preparing and serving food to pupils with known allergies.

### 3. Allergen Labelling Requirements:

- All food products used by the school caterers will be checked against allergen lists.
- Products that are Pre-Packaged for Direct Sale (PPDS) will comply with allergen labelling regulations.
- School menus will include a list of ingredients for each meal, including allergens, ensuring that pupils, staff, and parents are fully informed.

### 4. Practical Measures:

To meet the needs of pupils with allergies, the following procedures will be followed:

- All changes to the school menu or food substitutions will be checked for potential allergens, and suppliers will be consulted to verify product ingredients.
- School catering staff will review labels and product information before serving food.

- A menu chart listing allergens in all meals will be maintained and regularly updated.
- Allergen ingredients must remain clearly identifiable to ensure the safety of students with allergies.

## 5. Food Preparation and Cooking in School:

To ensure the safety and well-being of all students, our school maintains a strict food allergy policy during all cooking activities and the following procedures will be followed:

- Staff and students must be aware of any known food allergies within the class, and all ingredients must be reviewed and approved in advance by the class teacher.
- Photos of students with known food allergies will be displayed with the child's initials (not full name for GDPR purposes) in the staffroom and in the classroom in a place where visitors cannot see the data (eg in the inside door of a cupboard).
- Allergen-free alternatives will be provided where possible.
- Cross-contamination will be avoided through thorough cleaning of surfaces, utensils, and hands before and after handling food.
- No student should be exposed to a known allergen, and emergency protocols must be in place, including access to epi-pens and immediate contact with a trained First Aider.
- Parental consent and disclosure of allergies are required before any cooking sessions take place.

## 6. Cake and/or Sweet Sales:

To protect students with food allergies, our school enforces a clear food allergy policy for all cake and/or sweet sales.

- Products containing common allergens such as nuts, dairy, eggs, gluten, or soy must be clearly marked, and ideally, a selection of allergen-free items should be available.
- Cross-contamination must be minimised through careful preparation and packaging.
- Students and parents must be reminded not to share food, and staff supervising the event should be aware of any known allergies and trained in emergency procedures.
- No food item may be sold without prior approval from the school administration.

## 7. Allergen Considerations for Packed Lunches on School Trips:

St Anthony's recognises that students with allergies require special care when participating in school trips, including when bringing packed lunches. To ensure that children who receive Free School Meals (FSM) and have allergies are supported, the following steps will be taken:

- **Allergen Awareness in Packed Lunches:** The school will work closely with parents and guardians of pupils with allergies to ensure that any packed lunches provided for school trips are free from allergens that may pose a risk to the student. Special consideration will be given to the specific allergens identified in the student's medical records.
- **Safe Packed Lunches for FSM Pupils:** For students who receive Free School Meals, the school will ensure that allergen-free packed lunches are available for school trips. Catering staff will carefully prepare these lunches, and all allergen precautions will be followed, including thorough checks of ingredient labels.

- **Communication with Parents:** Parents of children with allergies will be encouraged to communicate any concerns or specific requirements regarding allergens in packed lunches for school trips. The school will maintain an open line of communication to ensure that the packed lunch provided is safe for the child and meets any special dietary needs.
- **Staff Awareness on Trips:** All staff accompanying pupils on school trips will be made aware of the specific dietary requirements and allergies of students in their care. This will ensure that staff are prepared to handle any issues related to allergens, especially during mealtimes.
- **Allergen-Free Snacks:** In addition to ensuring lunch items are allergen-free, the school will provide safe snack options for pupils with allergies who receive Free School Meals during trips. These snacks will also be free from any known allergens.

By taking these measures, the school will ensure that all pupils, including those with allergies and receiving Free School Meals, can enjoy safe and nutritious meals during school trips, minimizing the risk of allergic reactions.

### **8. Training and Awareness:**

- All staff involved in food preparation will receive regular training on how to identify, handle, and serve allergen-free food.
- The school will follow the Food Standards Agency's guidance on food allergen management for institutional caterers, ensuring the processes for identifying pupils with allergies are effective and that allergens are cross-referenced accurately against food types or ingredients.

### **9. Continuous Monitoring:**

This policy will be reviewed and updated regularly to ensure it remains in line with current legislation and best practices. St Anthony's will continue to collaborate with food suppliers, catering staff, and parents to address any concerns and ensure a safe dining experience for all pupils.

### **10. Conclusion:**

St Anthony's is dedicated to the health and safety of all pupils, including those with allergies. We are committed to creating an environment where all students can access nutritious and safe meals, supported by clear allergen information and well-trained staff.