

### Is your Food Safety Program compliant?

By May 25 2018, **Lupins** must be added to the mandatory declaration list on food labels. Lupins are required to be included in your centre's Food Safety Program – Allergen section.



Contact **OSCAR Hospitality** Food Safety Coordinator, Helen Gilpin for more information.

### What are Lupins?

Lupin is a legume & is mainly used in flour – based products such as pastry & pasta.

The major allergens in lupin are also found in peanuts, so people who are allergic to peanuts could react to lupin. People with a peanut allergy are advised to avoid foods containing lupin.



### How to Control Allergens & Food Intolerances in your Centre

- An Allergen Matrix is designed to reduce the risk of allergens.
- Store products that contain allergens in a manner that will not contaminate allergen-free products.
- Clearly label allergen free foods and store in food grade container with tight fitting lid.
- Ensure all staff are able to identify the allergens on site including those that are present in dry ingredients. This includes those products that are labelled with an allergen declaration or allergen warning.





- Recipes are used to easily identify products used which may contain allergens.
- Cross contact of allergens should be controlled by:

- before preparing allergen-free meals, washing hands thoroughly with soap and warm water and drying thoroughly
- clean gloves may be used as an additional barrier
- where practical, using separate cookware (including frying oil, toasters, etc.), equipment and utensils for preparing and serving meals containing allergens and allergy-free meals
- thoroughly washing, rinsing and sanitising all cookware, utensils and equipment in between meal times
- covering allergen-free meals to avoid cross contact with other meals containing allergens & labelling allergen-free meals or using colour coding system of identification is encouraged
- providing adequate cleaning/flushing between batches of food containing allergens



### Food Safety Supervisor 2018 Training

OSCAR Hospitality, Level 4D 88 Ricketts Rd., Mt Waverley VIC  
2018 Dates: 25 May, 29 June, 27 July, 31 August, 21 September  
*Email or Call OSCAR Hospitality to book your training today!*