

Wessex Local Group **18th AGM**
 Stalls with Gluten Free produce
 Saturday 26 March 2022 | 11:00 – 13:00
 Valley Park Community Centre, Chandler's Ford, Hants, SO53 4ST




Food Allergy Aware

Guest speaker
 Caroline Benjamin on
 Natasha's law and
 Near Miss Reporting

[@CoeliacUKWessex](https://www.facebook.com/groups/CoeliacWessex/)
<https://www.facebook.com/groups/CoeliacWessex/>

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Wessex Local Group **WELCOME TO OUR 18th AGM**
 Saturday 26 March 2022
 Valley Park Community Centre, Chandler's Ford, Hants, SO53 4ST



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Housekeeping **coeliacuk**
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Agenda

- Welcome - Chair
- Apologies - Secretary
- Minutes of last AGM - Secretary
- Group Organiser's report - Group Organiser
- End of Year Account 19/20/21 - Treasurer
- Election of committee - Independent guest
- Any other business - Any member
- Guest Speaker - Caroline Benjamin MIH SOFHT – Food Allergy Aware

Approximate timings [@CoeliacUKWessex](https://twitter.com/CoeliacUKWessex)




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2019 Accounts Part 1

COELIAC UK WESSEX 2019			
Blue Fed	3997.00	Southampton clinics11	110.20
AGM room hire 11/18	77.00	Winchester clinics	12.00
Awareness Week	142.24	Volunteer's conference 10/19	
Surpluses		Postages	6.70
Annual Dinner	9.97	Retirement Gift	
Quiz Night	144.83	Barbara Bainbridge	25.00
Cookery Demo	26.29	Deficit	
Food Fair	620.95	AGM	8.01
		Balance fwd	4599.35
	4868.36		4868.36
EVENTS			
ANNUAL DINNER			
Diners	1100.00	Wellow Golf Club	1170.00
Raffle	89.00	Raffle expenses	9.05
		Surplus	9.97
	1189.00		1189.00
QUIZ NIGHT			
Tickets	564.00	Room Hire	117.30
Raffle	96.05	Little Fryer	328.30
		Raffle expenses	10.33
		Prizes	38.50
		Table cloths	5.99
		Incidentals	18.80
		Surplus	144.83
	660.05		660.05




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2019 Accounts Part 2

AGM			
Raffle	67.50	Room Hire/Paid 11/18	77.00
Refreshments	27.50	Raffle prizes	15.23
Deficit	8.01	Refreshment costs	10.78
	103.01		103.01
COOKERY DEMONSTRATION			
Raffle	77.00	Room Hire	72.10
Tea and coffee	29.40	Raffle prizes	5.06
Sale of food	39.50	Ingredients	42.45
		Surplus	26.29
	145.90		145.90
FOOD FAIR			
Exhibitors	1124.00	Guildhall Hire	2090.00
Visitors	1260.00	Parking Permits	110.00
Tombola	207.00	Miscellaneous	44.55
Tea & Coffee	124.50	Surplus	470.95
	2715.50		2715.50




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2020 Accounts

COELIAC UK WESSEX
ANNUAL ACCOUNTS FOR YEAR ENDING 31st DECEMBER 2020




Opening bal b/f	4599.35	Total payments	1537.52
Total receipts	1601.50	Bal b/d	4663.33
	<u>6200.85</u>		<u>6200.85</u>

ANALYSIS OF RECEIPTS AND PAYMENTS

INCOME		EXPENDITURE	
ANNUAL DINNER			
Diners	1228.50	Woolley Golf Club	1228.50
Raffle	113.00	Raffle expenses	15.27
	<u>1341.50</u>	Surplus	97.73
			<u>1341.50</u>
A.S.M			
Payment for table	10.00	Room Hire	250.00
Refund room deposit	250.00	surplus	10.00
	<u>240.00</u>		<u>240.00</u>
COOKERY DEMONSTRATION			
carried over deficit	43.75	Room Hire deposit (non returnable)	43.75
	<u>43.75</u>		<u>43.75</u>

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2021 Accounts





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Guest Speaker

Caroline Benjamin MIH – MSOFHT

Natasha Law

Reporting including near miss



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Natasha's Law – Why was introduced

Pre Packed for Direct Sale [PPDS]

Pret allergy death: parents describe final moments with their daughter

Natasha Edrington-Laperriere, 12, died after suffering an allergic reaction to a baguette

The Guardian

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How Did Change Happen

A consultation took place 2019 on labelling of foods which are 'prepacked for direct sale' (PPDS)

Consultation on amending allergen information provisions contained within domestic food information legislation for food prepacked for direct sale

January 2019

THE CATERER
Natasha's Law enacted in parliament requiring full labelling of pre-packed food

15 September 2021 by Emma Lake

Law from 1st October 2021
England, Wales & Scotland

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Previous Allergen Labelling – PPDS

Examples

FOOD ALLERGY NOTICE

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF THE HOSPITALITY TEAM.

THANK YOU

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

Changes from 1st October 2021

See the FSA's [Food Allergen Labelling & Information: Technical Guidance](#) for more information

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Food Standards Agency

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What is Pre-Packed for Direct Sale [PPDS]

Food that is packed before being offered for sale by the same food business to the final consumer:

- on the same premises; or
- on the same site*; or
- on other premises if the food is offered for sale from a moveable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles) if the food is offered for sale by the same food business who packed it.
- It does not include food packed or prepared (Takeaway) at a consumer's request, food not in packaging or food in packaging that can be altered without opening or changing the packaging.



*In this instance 'site' refers to a building complex such as a shopping centre or airport terminal in which the same food business operates from more than one unit within the building complex.
See the FSA's [Food Allergen Labeling & Information Technical Guidance](#) for more information



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Example – Cheese & Pickle Sandwich

Name of the food

- Must be descriptive and inform the customer of the true nature of the food.
- Customary names which are commonly understood can be used, such as 'BLT sandwich'.

CHEESE AND PICKLE SANDWICH

Mature Cheddar cheese, pickle and butter in sliced malted bread

INGREDIENTS: Malted bread (fortified wheat flour (wheat flour, calcium carbonate, iron, niacin, thiamin), water, malted wheat flakes, wheat bran, wheat protein, yeast, malted barley flour, salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), spirit vinegar, malted wheat flour, rapeseed oil, flour treatment agent (ascorbic acid), palm fat, wheat flour, palm oil, wheat starch), mature Cheddar cheese (milk), pickle (carrots, sugar, swede, onion, barley malt vinegar, water, spirit vinegar, apple pulp, dates, salt, modified maize starch), rice flour, colour (sulphite ammonia caramel), onion powder, concentrated lemon juice, spices, spice and herb extracts), butter (milk).



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Example – Cheese & Pickle Sandwich


Ingredients

- The list of ingredients shall be headed by a suitable heading which consists of or includes the word **'Ingredients'**.
- It shall include **all the ingredients** of the food, in descending order of weight, as recorded at the time of their use in the manufacture of the food.
- If the product contains any of the 14 allergens they must be clearly highlighted on the listed ingredients.
- They can be in **bold type**, CAPITAL letters, **contrasting colours** or **underlined**. Alternative allergen statements, such as 'Contains: wheat, egg and milk' are **NOT permitted**.

CHEESE AND PICKLE SANDWICH

Mature Cheddar cheese, pickle and butter in sliced malted bread

INGREDIENTS: Malted bread (fortified wheat flour (wheat flour, calcium carbonate, iron, niacin, thiamin), water, malted wheat flakes, wheat bran, wheat protein, yeast, malted barley flour, salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), spirit vinegar, malted wheat flour, rapeseed oil, flour treatment agent (ascorbic acid), palm fat, wheat flour, palm oil, wheat starch), mature Cheddar cheese (milk), pickle (carrots, sugar, swede, onion, barley malt vinegar, water, spirit vinegar, apple pulp, dates, salt, modified maize starch), rice flour, colour (sulphite ammonia caramel), onion powder, concentrated lemon juice, spices, spice and herb extracts), butter (milk).





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Labelling

How labels are presented




- The information must appear on the package or on a label attached to the package.
- Must be easily visible and clearly legible.
- On the outside of the product and not obscured in any way.
- Must not be difficult to read due to poor lettering or colour contrast.
- The ingredient list has to be a minimum font size where x-height is 1.2mm or more. If products have a packaging surface less than 80 cm², in which case the x-height can be reduced to 0.9mm.
- Labels can be handwritten as long as they meet the requirements of being easily visible and clearly legible.





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Definitions

Prepacked food	Prepacked for direct sale (PPDS) food	Non-prepacked food
		
Food packed by one business and supplied to another business or packed by the same business at different sites.	Food which is packaged at the same place it is offered or sold to consumers and is in this packaging before it is ordered or selected.	Any food that is not in packaging or is packaged after being ordered by the consumer.



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Examples of what is PPDS?	Examples of what is NOT PPDS?
<p>The following are examples of what foods are PPDS:</p> <ul style="list-style-type: none"> • Sandwiches packaged by the food business and sold or offered from the same premises. • Fast food which is wrapped or packaged before a customer selects or orders it. • Bakery products which are packaged before a customer selects them. • Supermarket products which are produced and packaged in store, such as pizzas, rotisserie chicken, pre-weighed and packed cheese and meats and baked products.   	<p>The following are examples of what foods are not PPDS:</p> <ul style="list-style-type: none"> • Food not in packaging (loose). • Pre packed food (packaged at a different premises). • Food packaged at the customer's request. • Distance sales (e.g. foods ordered online).  



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Loose Foods



Pre-packed for direct sale foods




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Distance selling – Pre-ordering

The new labelling requirements **do not** apply to PPDS food sold by means of **distance selling**, such as food which is **purchased through telephone / internet**.

Businesses selling PPDS food this way will need to ensure that mandatory allergen information is available to the consumer **before they purchase** the product and also at the **moment of delivery**.



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Who will enforce the regulations



Local Authority Roles & Responsibilities

In England, District Councils in the area of County Councils will NOT have the power to enforce PPDS. Therefore, the following bodies as appropriate will enforce PPDS regulations

- County Councils
- Metropolitan District Councils
- Unitary Authorities
- London Boroughs

District councils may still have a role in terms of providing advice and guidance, though matters of enforcement will need to be escalated to County Councils

If in doubt contact your
Local Authority – Environmental Health Officers (EHO)

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COMMUNICATION IS KEY

- Research the venue
 - ✓ Web pages
 - ✓ TripAdvisor
 - ✓ Telephone
 - ✓ Email
 - ✓ Social media
- When Booking
- On arrival
- When placing an order
- When the food arrives

If you are happy or not feedback to the server or the manager as appropriate to your experience



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Emerging Allergen Control Issues

Near Miss Reporting



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Have you experienced a near miss when Dining out

The wrong meal

Gluten containing garnish

onion ring on your plate

Wafer in your ice cream

Cakes all stored on the same plate – risk of cross contact



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**What was the response!
It did not Harm you?
But it could have!!!**



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Airline v's Hospitality



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Near miss reporting

A near miss is an undesired event that, under slightly different circumstances, could have resulted in harm to people or damage to property, materials or the environment.

Good health and safety management requires monitoring of your health and safety performance. Reporting of near misses can reduce accidents and improve safety.

Research has shown that for every 90 near misses an accident will occur. The ultimate goal of near miss reporting is to address the incident, and take action to prevent reoccurrence and remove the potential of an accident.

(Haspod.com)

What Hospitality can learn from ACE



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What can you do!

- Report it
- Ask for a follow up on the incident
- How will they log your issue
- What processes do they have to make changes
- How will they feedback to you
- What reassurances can they give to ensure it does not happen again

If unhappy report to the Local Authority where the venue is located



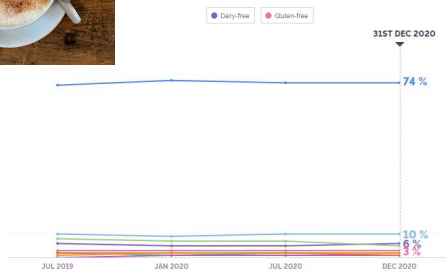
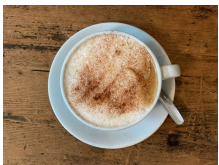
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How many of you in the room are lactose intolerant?



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Potential issues – milk



YouGov.co.uk

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HACCP - Hazard Analysis and Critical Control Point

HAZARD
Anything with the potential to cause harm e.g., cross contamination

RISK
The likelihood that something will cause harm

CONTROL MEASURES
Actions or activities required to prevent or eliminate a food safety hazard or reduce it to a safe or acceptable level

**DON'T BE FOBBED OFF
CHECK OUT THEIR REVIEW
PROCESSES**



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Root Cause Analysis


Describe the incident STEP 1

Categorise the incident STEP 2

Root Cause STEP 3

How TO prevent from happening again STEP 4


Document & review the process STEP 5



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**Businesses need to Make changes
PREVENTION**


- Review the process
- Document the issues and the revised process - HACCP
- Communicate with the team managing the process
- Organisation
 - Management support to enable change to happen
 - Communicating flow with all levels up and down the organisation
 - Business pressures to prevent change
 - £'s
 - Time
 - Equipment
 - Staffing



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They should have Documented evidence

- All areas considered
- Appropriate
 - why the change?
 - why the process or methods have been chosen
- Looks at the business compliance
- Actions to prevent repeat issues
- Reference training needs
- Documentation will add value to the process
- Help with future planning or further investigation
- Due diligence defence



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Precautionary Labelling


May Contains

Made in a factory that handles.....

Made on the same lines.....

Disclaimer Statements

We cannot guarantee.....



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Thank You for listening

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The slide features an orange background with a grey vertical bar on the left. In the top right corner, the 'coeliac uk' logo is displayed in white and orange, with the tagline 'live well gluten free' below it. The main text, centered, reads 'Wessex Coeliac UK Voluntary Support Group' and 'Thank you'. In the bottom left corner, there are social media icons for Twitter and Facebook, followed by the handles '@CoeliacUKWessex' and the URL 'https://www.facebook.com/groups/CoeliacWessex/'.
