



Allergens Policy 2025 - 2026

Bay Learning Academy CIC has a food standards inspection rating of 'very good' five stars.

<https://ratings.food.gov.uk/business/1588745/bay-learning-academy-cic-kingston-upon-hull>

Policy Statement

Bay Academy is aware that children may have allergies, which can cause allergic reactions and childhood allergy is now a recognised problem for children and parents/carers across the country. Having allergies has the potential to be a debilitating condition and 5- 8% of children in the UK have a food allergy. Following this policy will ensure, where possible, that allergic reactions are prevented and staff are fully aware of how to support a child who may be having an allergic reaction. Information passed from parents/carers from the registration form regarding allergic reactions and allergies must be shared with all staff in the Academy.

It is a legal requirement (Food Information Regulations 2014) for all food businesses to provide information about allergenic ingredients used in food sold or provided by them. 'Natasha's Law' will come into force in October 2021, giving businesses a transition period to prepare for the new rules. The Food Standards Agency has published updated technical guidance for the industry to help ensure that businesses of all sizes can prepare and adapt to these changes. Section 100 of the Children and Families Act 2014, states schools have a duty to support learners at their Academy with medical conditions. Individual Health Care Plans are developed in partnership between the Academy, parents/carers, learners, and the relevant healthcare professional who can advise on a child's case. The aim is to ensure that Academy's know how to support your child effectively and to provide clarity about what needs to be done, when and by whom. The Academy recognises that although some allergies and intolerances produce uncomfortable symptoms, some people can suffer severe allergic reactions. This is known as anaphylaxis and in some cases, can be life-threatening. The Academy also recognises that it has a duty of care to safeguard all its students, staff and visitors from adverse reactions due to food or other allergen hypersensitivities.

What is the definition of an allergy?

This is when the body has a reaction to protein (e.g. foods, insect stings, pollens) or other substances (e.g. antibiotics). These substances are called allergens, and for most people they are harmless. Common things that children are allergic to include: food (e.g. peanuts, tree nuts, milk, eggs, wheat and fish), pollens from trees and grasses, house dust, mites and insect stings.

Allergic symptoms can affect the nose, throat, ears, eyes, airways, digestion and skin in mild, moderate or severe form.



Symptoms of allergies affect many children on a daily basis and can impact on a child's health/well-being and can go undiagnosed for some time.

The consequences of suffering with one, or several allergies can cause issues with reduced sleep, concentration and anxiety that can affect learning.

When a child first presents with an allergy it is not always clear what has caused the symptoms, or even if they have had an allergic reaction, since some allergic symptoms can be similar to other childhood conditions. However, if the allergic reaction is severe, or if the symptoms continue to re-occur, it is imperative that their symptoms are investigated. With early diagnosis and treatment, it is easier to manage symptoms and reduce the effects on a child's daily life.

What can go wrong

- Allergen contamination of foods.
- Incorrect or insufficient labelling of food products.
- Allergic reaction or anaphylactic shock to a child, visitor or staff member.
- Adding your 'own' additional allergenic ingredients to a ready-made product and not communicating this.

Our Safe Methods

- Working closely with approved suppliers that provide information on which foods could contain allergens.
- Take advice and instruction from the local Environmental Health Officer (EHO) and update catering policies to reflect changes in legislation.
- Display notices informing learners/staff that certain products contain allergens, and that additional advice is available (or ensure this information is included in the menus).
- Ensure catering staff are trained/aware of how to deal with anaphylactic shock
- If a learner has a diagnosed allergy/intolerance:
 - Use the Allergy Risk Assessment Flow Chart (appendix 2) to ensure the correct procedures are being followed.
- Never give inaccurate advice about foods containing allergens. If you are not sure, say so.



Due Diligence

- Make regular checks and records.
- Follow the 'what to do if a child has an anaphylactic shock', when deemed necessary.
- Follow up on any incidents or alleged incidents by informing the Principal who will advise you on the most appropriate course of action.

Be Alert! Food Allergy Can Kill

- Certain people can have an allergy to almost any protein-containing food. Some allergies are common, but it is not in most foods. The allergic reaction can vary in severity from a mild rash to a condition requiring urgent medical assistance.
- The Food Standards Agency has currently identified 14 most common allergens, these are listed (Appendix 1):

What you need to do

Food Handling:

Avoid cross-contamination between foods.

Use separate and distinctive (purple) coloured storage containers, utensils, and chopping/food preparation boards during the preparation and handling of such foods.

Thoroughly clean and sanitise food contact surfaces, equipment and utensils before each use.

Avoid cross-contamination by storing allergen-free foods above allergenic foods (dry store, fridge/freezer etc.)

Wash your hands after handling allergens.



Allergic Reactions:

If an allergic child or staff member becomes ill or you suspect they may be suffering from an allergic reaction, you should immediately summon assistance.

For persons known to have allergies any delay in treatment may be critical.

The nominated First Aider may be required to administer medication or use an Adrenalin Auto Injector (Epipen) or JEXT (the medicine a child has been given by a doctor to help treat their anaphylaxis).

Always keep the casualty calm and never leave them alone.

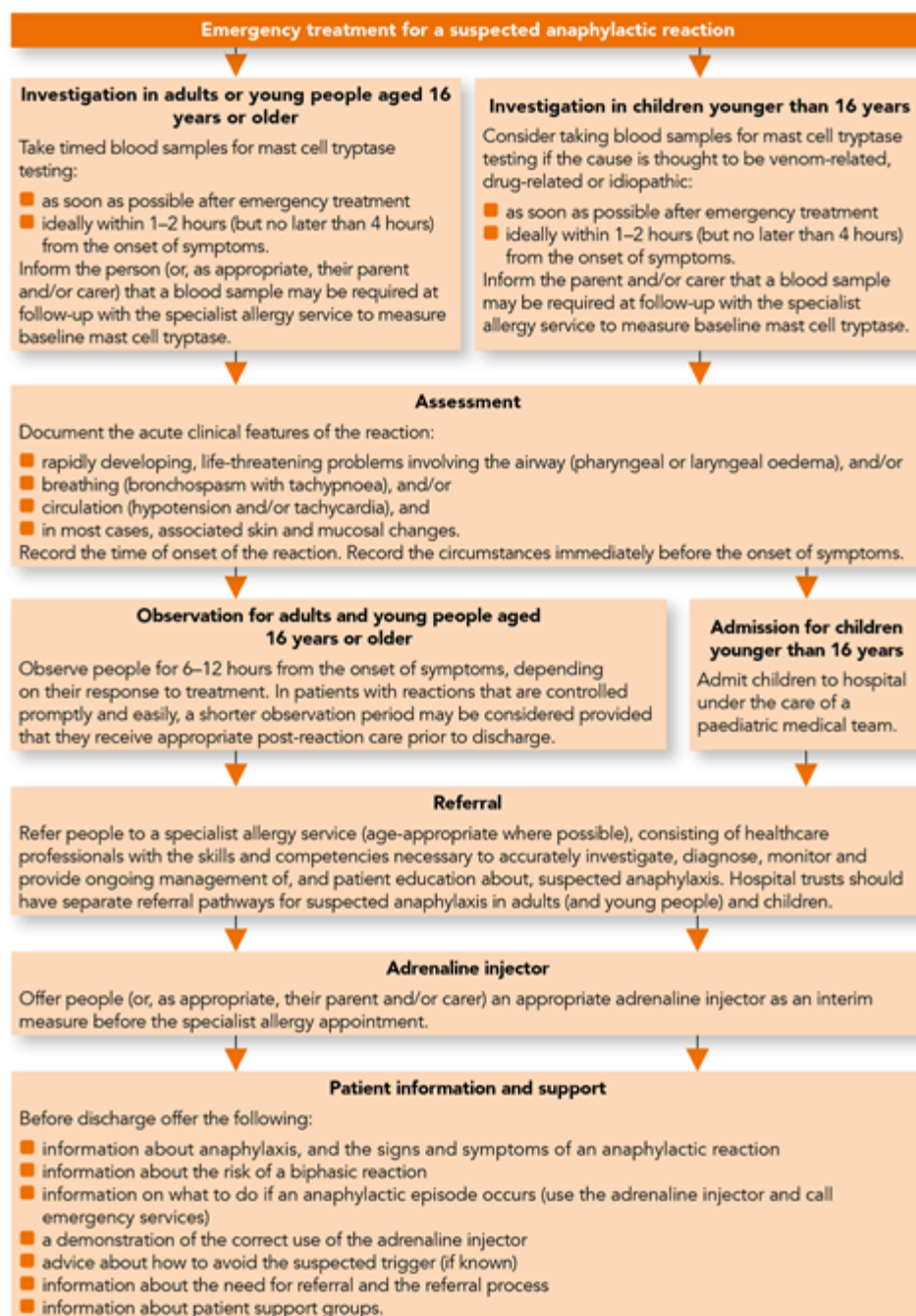
Never move a casualty that you suspect is having a severe allergic reaction – always bring help to them.

Appendix 1





Appendix 2



This policy will be reviewed every 12 months by the Business Manager.