

Example risks and minimisation strategies

Scenario	Strategy	Who is responsible
<p>Food is provided by the children's service and a food allergen is unable to be removed from the service's menu (for example milk)</p>	<p>Menus are planned in conjunction with parents of at risk children and food is prepared according to parents instructions.</p> <p>Alternatively the parent provides all of the food for the at risk child.</p>	<p>Cook, Primary Nominee, Parent</p>
	<p>Ensure separate storage of foods containing allergen</p>	<p>Licensee & Cook,</p>
	<p>Cook and staff observe food handling, preparation and serving practices to minimise the risk of cross contamination. This includes hygiene of surfaces in kitchen and children's eating area, food utensils and containers.</p>	<p>Cook & Staff</p>
	<p>There is a system in place to ensure the at risk child is served only the food prepared for him/her.</p>	<p>Cook, Staff</p>
	<p>An at risk child is served and consumes their food at a place considered to pose a low risk of contamination from allergens from another child's food. This place is not separate from all children and allows social inclusion at mealtimes.</p>	<p>Staff</p>
	<p>Children are regularly reminded of the importance of no food sharing with the at risk child.</p>	<p>Staff</p>