

ISS Education Nut Policy September 2018: Primary Education

It is not the policy of ISS Education to knowingly use nuts¹ in any dishes or recipes.² As a company, we make every effort to be nut free, allowing us to accommodate pupils and students with nut allergies. This policy is designed to provide parents and guardians with clear, accurate and up to date information on the products used by ISS Education thus allowing an informed decision to be made as to whether or not our meal provision will be suitable for your child and meet their dietary requirements.

If your child has a nut allergy (Please refer to the *Dietary Safeguarding Procedure* for further information).

Please complete a Safeguarding Dietary Referral form (available from your child's school reception) and return it along with supporting medical documentation (nutrition@uk.issworld.com) if your child has:

1. a nut allergy only
2. a nut allergy and additional food allergies and, or intolerances, or
3. a nut allergy and requires an individual diet due other medical conditions

If your child only has a nut allergy (i.e., no other medical dietary requirements, as per point 1 above), upon parent or guardian consent to this policy, your child will be allowed to eat freely from the standard school menu; an individual dietary menu **will not** be created. If your child has a nut allergy and additional medical dietary requirements (as per points 2 & 3 above), your child will not be able to eat freely from the standard school menu and an individual dietary safeguarding menu **will be** created for parent or guardian consent.³

Whilst we go to extreme lengths to ensure our menus are nut free, some products, from some manufacturers, are produced in factories where nuts have or may have been present. In these circumstances, the supplier will place disclaimers on their products as below. We have no direct control over the manufactures' processes or procedures in their factories.

Manufacturer's Disclaimers:

- **Contains:** The allergen is an ingredient in the product and is therefore deliberately present.
- **Made in a factory handling / made on the same line as previously produced etc:** This is used to indicate the presence of the allergen indicated in the manufacturing environments. There are no guidelines as to the use of such statements and the level of actual risk they represent.
- **May Contain / May Contain Traces:** This is used where it is believed there is a risk that the allergen identified may have unintentionally contaminated the product. This could be due to (for example) the allergen being used on the site and cleaning not deemed to be sufficient to remove all traces.
- **Does Not Contain:** This indicates that the product does not intentionally contain the allergen, i.e., it is not in the recipe. Unless otherwise stated, it does not make any reference to the potential for cross contamination.
- **Free From:** This indicates that a product does not intentionally contain the allergen, and that the risk of any cross contamination is absent or has been rigorously controlled.

¹ The term 'nut' refers to both peanuts and tree nuts. People who are allergic to tree nuts should also avoid peanuts and tree nut derivatives because of the risk of cross-contamination. People with an allergy to one type of tree nut have a greater chance of being allergic to other types. **Coconut and nutmeg are not covered by this policy.**

² **This policy does not cover seeds and, or seed oils.** It is not the policy of ISS Education to knowingly use seeds in any of our recipes. However, some products contain seed oils. If you require further information please refer to our dietary safeguarding procedure.

³ As part of the ISS Education Dietary Safeguarding Procedure we are able to guarantee the following products are not permitted in any primary school ingredients and, or recipes: crustaceans; molluscs, or; kiwi. If your child has an allergy to any of the three aforementioned foods then they can eat freely from the standard school menu. An individual dietary menu **will not** be created. If you child has additional allergies, intolerances and, or medical dietary requirements then they will need to be referred to the Dietary Safeguarding Procedure.

The bulk of products supplied within the foodservice marketplace are labelled as ‘may contain nuts’ or ‘may contain traces of nuts’ due to the manufacturers covering themselves from any possible litigation costs if their products suddenly are assessed to contain nuts via cross contamination within the manufacturing location and, or their inbound supply chain.

We work very closely with our suppliers and procurement team to ensure we have full nutritional and allergen information for every product, so all data is available to our operational colleagues. This enables us to produce menus for children with nut allergies.^{4,5}

At ISS Education we use just over 470 different food and drink products. Of these products (ingredients), the manufacturer’s product specification claims are as follows⁶:

- Contains nuts 0 %
- May contain nuts 0.4 %
- Does not contain nuts 99.6 %

A list of these items used by ISS Education containing the disclaimer ‘may contain nuts’ can be found listed in the table below.⁸

Products listed which ‘may contain nuts’ 0.4 %.				
Product Code	Supplier	Product Description	May Contain Tree Nuts ⁷	May Contain Peanuts ⁷
35262	Bidfood	Yeo Valley: Ubley Low Fat Strawberry Yoghurt	●	●
35269	Bidfood	Yeo Valley: Ubley Low Fat Peach Yoghurt	●	●

* Please be aware these claims are the same for split case product codes.

** Products covered by this policy are those used on the standard lunch and dietary safeguarding menus. Information on alternative products which may be used on theme days and other events are not covered by this policy however, only products free from nuts are used.

At ISS Education we hope your child is able to enjoy the wide range of nutritionally balanced lunches available to them at their school. If you have any questions with regard to this policy, please contact us at: nutriton@uk.issworld.com

⁴ ISS Education cannot be liable for the processes and, or environments of our third party suppliers and manufacturers. We will advise and take account of product information they pass to us when preparing menus for children with notified nut allergies and err on the side of caution which may limit some product choices.

⁵ ISS Education cannot be responsible for any contamination or cross contamination that takes place prior to our receiving the products (examples of this may include contamination that takes place when a manufacturer transports product to stores or to us, contamination arising during the creation of the products, or in any other situation where nuts may have contacted the products).

⁶ ISS Education works closely with suppliers and will be continually working to reduce the number of these items available to primary schools and replace them where required with products which state they free from nuts on the packaging.

⁷ Peanuts are a member of the legume family and not botanically related to tree nuts. Common tree nuts include almonds, Brazil, cashew, chestnut, hazelnut, macadamia, pecan, pine, pistachio and walnuts.

Week 1

WEEK COMMENCING: 29TH OCT / 19TH NOV / 10TH DEC / 7TH JAN / 28TH JAN / 25TH FEB / 18TH MAR

MONDAY

- Pork Sausage with Wedges & Gravy
- Quorn Sausage with Wedges & Gravy
- Jacket Potato with Cheese
- BBQ Chicken Strips in a Bun with Wedges
- Carrots
- Green Beans
- Chocolate & Banana Flapjack

TUESDAY

- Beef Pasta Bolognese
- Broccoli, Cauliflower & Sweet Potato Mornay Bake
- Jacket Potato with Baked Beans
- Macaroni Cheese & Tomato Sauce
- Carrots
- Sweetcorn
- Sticky Toffee Pudding with Custard

WEDNESDAY

- Roast Gammon with Roast Potatoes & Gravy
- Vegetable & Bean Chili with Rice
- Jacket Potato with Tuna Mayo
- Chicken & Sweetcorn Pasta Bake
- Carrots
- Green Cabbage
- Ice Cream

THURSDAY

- Meat Feast Pizza & Potato Salad
- Margherita Pizza & Potato Salad
- Jacket Potato with Salmon Mayo
- BBQ Beef Wrap
- Sweetcorn
- Vegetable Medley
- Peach Upside Down Sponge with Custard

FRIDAY

- Fish Fingers & Chips
- Cheese & Onion Quiche with Chips
- Jacket Potato with Coleslaw
- Kheema Lamb Pasta
- Baked Beans
- Peas
- Orange Jelly with Mandarins

Week 2

WEEK COMMENCING: 5TH NOV / 26TH NOV / 17TH DEC / 14TH JAN / 4TH FEB / 4TH MAR / 25TH MAR

MONDAY

- Cottage Pie
- Chickpea & Vegetable Tagine with Cous Cous
- Jacket Potato with Tuna Mayo
- Chicken with Oriental Noodles
- Peas
- Red Cabbage
- Jam & Coconut Sponge

TUESDAY

- Lemon & Garlic Chicken with Mash
- Vegetarian Sausage & Bean Casserole with Mash
- Jacket Potato with Cheese
- Pesto Pasta
- Carrots
- Green Beans
- Chocolate & Orange Brownie

WEDNESDAY

- Roast Pork with Roast Potatoes & Gravy
- Pasta Primavera
- Jacket Potato with Coleslaw
- BBQ Beef Wrap
- Broccoli
- Roasted Vegetables
- Baked New York Cheese Cake

THURSDAY

- BBQ Chicken Pizza & Potato Wedges
- Margherita Pizza & Potato Wedges
- Jacket Potato with Baked Beans
- Chicken Burrito
- Green Beans
- Sweetcorn
- Strawberry Jelly with Peaches

FRIDAY

- Fish Fingers & Chips
- Cheese & Onion Pasty with Chips
- Jacket Potato with Coleslaw
- Tuna & Tomato Pasta Bake
- Baked Beans
- Peas
- Apple & Berry Crumble with Custard

Week 3

WEEK COMMENCING: 12TH NOV / 3RD DEC / 21ST JAN / 11TH FEB / 11TH MAR / 1ST APR

MONDAY

- Chilli Con Carne with Rice
- Macaroni Cheese
- Jacket Potato with Coleslaw
- Chicken Chow Mein
- Broccoli
- Sweetcorn
- Mixed Berry Muffin

TUESDAY

- Chicken Korma with Rice
- Vegetable Lasagne
- Jacket Potato with Baked Beans
- Macaroni Cheese & Tomato Sauce
- Peas
- Roasted Cauliflower
- Syrup Sponge with Custard

WEDNESDAY

- Roast Turkey with Roast Potatoes & Gravy
- Vegetarian Pasta Bolognese
- Jacket Potato with Cheese
- Turkey Meatball Sub
- Carrot & Swede Mash
- Green Beans
- Lemon Shortbread

THURSDAY

- Piri Piri Chicken Pizza & Potato Wedges
- Margherita Pizza & Potato Wedges
- Jacket Potato with Tuna Mayo
- Honey Chicken Thigh with Wedges
- Coleslaw
- Sweetcorn
- Apple Strudel with Custard

FRIDAY

- Fish Fingers & Chips
- Vegetarian Hotdog with Chips
- Jacket Potato with Coleslaw
- Thai Vegetable Noodles
- Baked Beans
- Peas
- Toffee Apple Crumble with Custard



The Guide to Goodness



Many of our homemade desserts contain at least 50% fruit!



The fish we serve is from well-managed and sustainable fisheries.



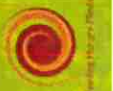
Over 75% of our dishes are made fresh on site today from fresh ingredients.



We use wholegrain flour and serve wholemeal bread.



Where possible we use ingredients sourced from local producers.



Option 1 ● Option 2 ● Option 3 ○ Option 4 ●

ISS FACILITY SERVICES

