

As Covid 19 arrangements change and evolve our teams will continue to adapt and coordinate our food services around your specific site needs and management of “bubbles”.

8 Steps to managing Allergens in “bubbles”



1. Caterlink site teams continue to operate according to our Allergy and Special Diet Guide policy and procedures, including holding daily pre-service allergen briefings. We would welcome key school staff to be part of these so that each day’s food allergens changes are understood by all.



2. Where schools are operating “bubbles” and students remain in classrooms or remotely, Caterlink Allergen Champions are always available prior to and during mealtimes to answer questions on food allergens. We would encourage schools to review their management of food allergies and intolerances regularly to ensure that bubbles and the school staff in them are familiar with the arrangements for students’ dietary requirements if this is something they do not usually manage.

3. Prior to Covid19, many schools would usually have operated dining hall allergen management systems such as colour tokens, colour wristbands, lanyards, service till display information or early presentation to service. In many cases now this is not possible with remote dining “bubbles”. Please let Caterlink staff know if we can assist further in helping your school and staff to manage student dietary needs.



4. Check which children in your “bubble” have allergies, intolerances or other dietary needs.

5. Ensure that children **choose** from the correct menu.

6. Ensure that this is clearly **communicated** to the catering staff.

7. Identify which of the foods are special diets when received from the catering staff.

8. Double check with the child that they have the correct foods.