



## CIEH Technical Workshop: Managing and Regulating Allergens in the Food Industry

- 09.15 Registration and refreshments
- 09.45 Session 1: Welcome and introduction
- Allergy policy : a strategic overview
  - FSA consultation findings
  - Sources of allergen information and guidance for enforcers and food businesses
- 10.25 Session 2:
- What good allergen management looks like in catering and small manufacturing businesses
  - An examination of the realistic risks of airborne cross-contamination
- 11.25 Refreshment break
- 11.40 Session 3:
- Labelling and information on food prepared and sold on the same premises
  - 'Statements': what is acceptable and compliant in relation to risk and what is not, including the phrase 'may contain'.
  - Responsibilities of the catering industry towards food hypersensitivities and the responsibility of the customer in communicating their allergies and intolerances
- 12.30 Lunch
- 13.30 Session 4: Workshop
- Delegates will be split into groups:
- Option 1 - Implementing an allergens risk assessment in practice
- Option 2 - How Enforcement Officers audit allergen management and choose appropriate interventions
- 14.30 Refreshment Break

- 14.45      **Session 5: Workshop feedback**  
Whole group session from workshop option sessions with comprehensive, documented feedback
- 15.45      **Session 6:**  
Analysis of recent manslaughter prosecutions for fatal allergic reactions to food. Lessons learned and areas of uncertainty within the law
- 16.15      **Workshop review**
- 16.30      **Complete questionnaire, collect CPD and depart**