



## ALLERGY RISK ASSESSMENT to be completed BEFORE the guest arrives

<b>This is an individual allergy risk assessment used to determine who might be harmed and how; evaluate the risks and decide on precautions.</b>		
1. This information was provided by:		
2. The name of the person at risk is:		
3. They are due to attend:		
4. They are allergic to:		
Circle as appropriate		
5. They assess the threat from their allergy as:	Mild or moderate	Serious or Life Threatening
6. Are they vulnerable to the allergen being present in the food prep / service area?	No	Yes
<p>7. If the allergy can be dealt with in a “day to day” manner please write the order / instructions to the kitchen.</p> <p>If either yellow box is circled, a senior member of the Wroxeter team must liaise DIRECTLY with the guest concerned or their parent to complete Section 2.</p>		
<p>8. On the day: The guest was served in accordance with the details above</p> <p style="text-align: center;">_____ Senior chef                      _____ Senior server</p>		
<b>To be completed if questions 4 or 5 above produced a “yellow” answer</b>		

