

ALLERGY RISK ASSESSMENT to be completed BEFORE the guest arrives

This is an individual allergy risk assessment used to determine who might be harmed and how; evaluate the risks and decide on precautions.					
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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		
7.	If the allergy can be dealt with in a "day to day" manner please write the order / instructions to the kitchen.				
	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.				
8.	On the day: The guest was served in accordance with the det	ails above			
	Senior chef		Senior server		
To be completed if questions 4 or 5 above produced a "yellow" answer					

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9. Use this space to record the direct liaison with				
the person at risk. Request the information by email.				
	Circle as appropriate			
10. Executive Chef or Head Chef ONLY	Yes	No		
Can we safely serve this individual?:				
11. General Manager or Operations Manager ONLY	Yes	No		
Can we safely serve this individual?:	163	110		
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12. Write down the individualised plan and precautions:				
13. On the day				
The guest was served in accordance with the def	tails above			
Senior chef		Senior server		
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