

Natasha's Law: Compass UK&Is Approach to PPDS Labelling

May 2021



Background

Food safety and allergens has always been at the forefront of our approach within Compass however Natasha's Law (or the Food Information (Amendment) Regulations 2019) come into force on the 1st October 2021 making it a legal requirement for all food businesses to display full ingredient and allergen labelling on every food item they sell pre-packaged for direct sale.

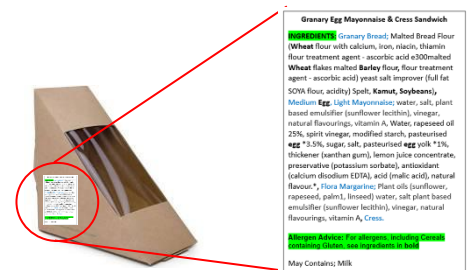
The legislation, passed in England, Wales & Northern Ireland follows the tragic death of a young woman (Natasha Ednan-Laperouse) from a sesame allergen after the consumption of an in-unit made sandwich. Following prolonged campaigning and media coverage the eponymous law passed in her memory aims to protect allergy sufferers and give them confidence in the food they buy.

The rationale being that within a typical food hospitality setting it is easy for our colleagues to check for allergen requirements when serving customers, however it is much harder to achieve this within a high foot fall grab & go style environment where customer churn is greater and interaction between them and our colleagues is significantly lower.

Key Requirements

The new law will require all food businesses who prepare and packed food on the same premises from which they are sold (Pre-Packaged for Direct Sale) to apply a food information label including:

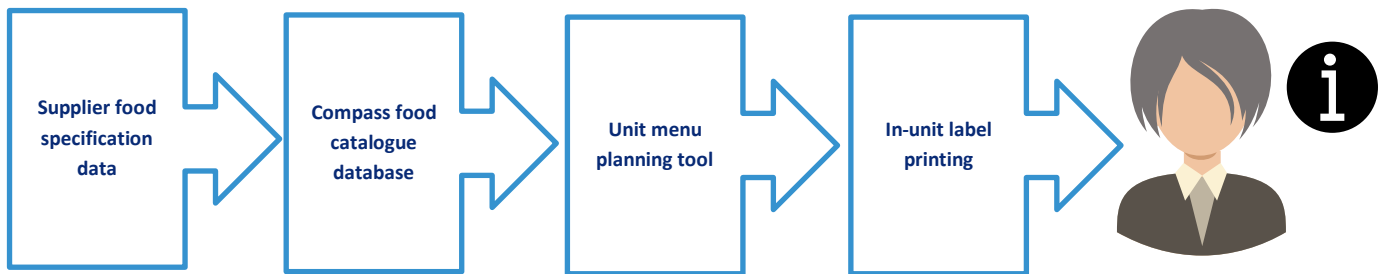
- The name of the food.
- Shelf life information.
- A list of all ingredients (in descending weight order).
- Any allergen ingredient suitably emphasized.



The Compass Approach

Compass has recognised the importance of customer confidence in the allergen information we present and through the benefit of technology our catering units can reliably provide accurate and up to date ingredient and allergen information for all dishes we prepare and serve.

Manually tracking every ingredient used across a dish which could have an evolving specification as suppliers change recipes and products is not feasible and could lead to human error. Therefore, through the collaboration and engagement with all our suppliers and manufacturers, Compass has a fully synchronized supply chain system to capture real time food specification data. Our in-unit menu planning tool automatically extracts and compiles the food ingredient information (in weight order) and allergen information for each recipe within our menu plan, before exporting this to a digital display or printed onto a food label applied in unit.



The Customer

Although full ingredient and allergen labelling will confidently be applied to all PPDS foods served via direct sale from 1st October 2021, our commitment remains to ensure our frontline teams remain approachable and knowledgeable regarding allergens within the food we serve.

Compass will continue to recommend dialog with our catering teams should any customer have a concern or question over the safety of the food they are about to eat in addition to the product labelling provided.

Compass are also investing in technology to help promote easier access to allergen and ingredient information via app based pre-order services and digital menus available within some of our units

Further Information

For more information regarding Natasha’s Law or allergen management please contact the Compass HSE team at HSE@compass-group.co.uk