

Allergy orders only

Confirm the exact allergen to avoid before you begin.

Dedicated area and equipment for the agreed order

01 Check ingredients and the order

Use current recipes, labels and allergen records. Ask the supervisor if unsure.

02 Prevent allergen cross-contact

Use effectively cleaned equipment and fresh ingredients. Keep other foods away.

03 Identify and hand over clearly

Keep the finished meal covered and separate. Confirm it reaches the correct customer.

Purple equipment is a site choice, not a guarantee. If you cannot prepare the meal safely, stop and tell the supervisor and customer.