

Homemade Food Form

PLEASE COMPLETE for homemade food/food prepared at home, and hand this to the organiser of the event.

Food description (for example: Lasagne, chocolate cake):			
<p>List of allergens – please mark as appropriate. <i>Note: if you have added something such as a jar/packet/tub, please <u>ensure</u> that you list any allergens from those products.</i></p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none; vertical-align: top;"> <ul style="list-style-type: none"> • Cereals with gluten (such as wheat, rye, barley, and oats) • Egg • Milk • Mustard • Celery • Sesame • Crustaceans (such as prawns, crabs and lobsters) • Fish • Molluscs (such as mussels and oysters) </td> <td style="width: 50%; border: none; vertical-align: top;"> <ul style="list-style-type: none"> • Lupin (lupin is a flower but it is also found in flour. Lupin flour and seeds can be used in some types of bread and pastries, and even in pasta) • Tree Nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios, macadamia) • Peanuts • Soya/Soybeans • Sulphur Dioxide & Sulphites (it is used in dried fruit such as raisins, apricots and prunes. Also found in meat products, soft drinks, vegetables, wine & beer) </td> </tr> </table>		<ul style="list-style-type: none"> • Cereals with gluten (such as wheat, rye, barley, and oats) • Egg • Milk • Mustard • Celery • Sesame • Crustaceans (such as prawns, crabs and lobsters) • Fish • Molluscs (such as mussels and oysters) 	<ul style="list-style-type: none"> • Lupin (lupin is a flower but it is also found in flour. Lupin flour and seeds can be used in some types of bread and pastries, and even in pasta) • Tree Nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios, macadamia) • Peanuts • Soya/Soybeans • Sulphur Dioxide & Sulphites (it is used in dried fruit such as raisins, apricots and prunes. Also found in meat products, soft drinks, vegetables, wine & beer)
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What date was the food prepared?			
Has this food been frozen?	Yes / No (please mark as appropriate)		
If frozen, when was it defrosted?	Date:		
Where food needs to be kept cold, please place in a cooler bag along with ice packs	Yes / No (please mark as appropriate) N/A (please mark as appropriate)		
If you are bringing this food in an electrical item, a slow cooker for example, the appliance must be PAT tested	Yes /No (please mark as appropriate) N/A (please mark as appropriate)		
List of ingredients:			
\\...Please turnover			

Thank you for providing home-prepared food for our event. We recognise your generosity and are grateful. In order to be permitted to offer home-prepared food for events such as these, we are obliged to adhere to food regulations (Romans 13:1-5) that keep everyone safe and healthy (John 13:34). Please complete the form to be displayed alongside your home-prepared food. A fresh form is required even if you have made the same home-prepared food before and completed a form on that occasion. Regrettably, any home-prepared food not accompanied by a form cannot be served. (You may gift the food to someone who is willing to accept it, making it clear what the food contains in terms of allergens, and it be kept between yourselves as a private matter).

The Food Safety Management Plan for Stratford upon Avon Baptist Church is kept in the white 'Hygiene' folder in the office. A copy can also be found in the kitchen above the handwashing sink.

Note: Food handlers who are ill or have been unwell within the last 48 hours must not handle foods. This includes vomiting, diarrhoea, colds/flu. **Note:** If your food product is shop bought be sure to bring the food in its original packaging and ensure it is within date for its consumption. Thank you.

IMPORTANT Food Hygiene Information – This is provided on the Church newsletter and a copy of this is next to the hatch of the kitchen in the foyer:

To make sure that we keep everyone safe we ask that everyone preparing food at home or bringing food:

- 1. Avoids preparing or bringing any dishes including nuts or nut oils*
- 2. Brings a list of all the ingredients included in the dish to the meeting*
- 3. Cleans all their work surfaces before beginning preparation*
- 4. Washes their hands before starting preparation and regularly during preparation*
- 5. Stores all food prepared in advance in a clean, covered container, and in the fridge where appropriate, before bringing to the meeting*

*Where food is to be reheated in the church building for serving, one of the SBC Kitchen Team will oversee the heating to make sure the dish reaches the correct temperature. We will not be able to reheat any dish containing rice or fish. Thank you!
From the Kitchen Team Stratford upon Avon Baptist Church*

I agree to the food hygiene information reflected on this sheet and have provided the necessary information

Your name:

Signature:

Date:

If you have any questions/concerns, please speak to a member of the kitchen or the organiser in the first instance.