



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

Food Safety Codes of Practice - Allergy Policy

We ask Companies and Customers new to PJ taste to sign the below to indicate that they are aware of our policy before their first delivery.

PJ taste takes the issue of potential allergic reactions to food very seriously and we ensure all our staff is fully aware and trained of the food allergens legislation as set out by the Foods Standards Agency.

Whilst we try our best to ensure our food is suitable for all diners our dishes are prepared in areas in which allergenic ingredients are present. Therefore, we cannot guarantee that dishes are 100% free from allergenic traces due to the preparation process. These include but are not limited to allergenic ingredients featured within Food Regulation which are:-

celery • cereals containing gluten (namely barley, oats, rye, wheat) • crustacean • egg • fish • lupin • milk • mollusc • mustard • tree nut (namely almond, brazil, cashew, chestnut, hazelnut, macadamia, pecan, pistachio, walnut) • peanut • sesame seed • soya • sulphur dioxide / sulphites

Please pass this information on to your guests with allergies so they can then make an informed decision on whether they would like to consume our food on the day as we cannot be responsible from effects of any food consumed.

Company/Customer name:

Signature.....

Date.....