

FOI number: **HBC\_FOI\_20190218**  
Date FOI Received: **19/03/2019**  
Department: **Environmental Health**  
Title: **Cross contamination of allergens**  
Description: **Cross contamination of allergens within food establishments.**

**Request:** *(As Redacted sent by requestor)*

My name is <REDACTED> and I'm a final year student within the University of <REDACTED> Environmental Health programme.

I am currently undertaking my Independent Scholarly Activity on the subject of cross contamination of allergens within food business establishments and I would be most grateful if you could kindly supply the answers to the attached questions for the last 3 financial years in accordance with the Freedom of Information Act 2000.

Please provide all answers within the highlighted fields of the attached spreadsheet:

If the collation of this data is likely to exceed statutory limit please work up to the statutory limit and indicate where you have stopped and how many hours of work it took to collate each section.

All answers provided within this FOI will be used to develop a thesis on national trends for reactions to allergens as a result of a food stimulus.

If you have any queries about any of the questions outlined above please don't hesitate to contact me directly at <REDACTED>

**Response:** *(Response as Redacted sent by service)*

See attached. <INCLUDED BELOW>

If you have any queries about the processing of your request then please do not hesitate to contact me. Further information explaining the Council's process for responding to information requests together with a complaints/appeals procedure is available in our reception or via our website at:

<https://www.hertsmere.gov.uk/Your-Council/Official-Publications--Guides--Policies/Access-to-Information.aspx>

The Information Commissioner oversees the application of the Freedom of Information Act. You may contact the Information Commissioner at:

Information Commissioners Office

Wycliffe House, Water Lane

Wilmslow

Cheshire SK9 5AF

Telephone: 01625 545700

Website: [www.informationcommissioner.gov.uk](http://www.informationcommissioner.gov.uk)

Please include the above reference number on all correspondence related to this request.

Thank you for your request.

Kind regards

Information Services

|   | 2016/17 | 2017/18 | 2018/19 (to date) | Additional comments:   |
|---|---------|---------|-------------------|--|
| <b>Question 1</b> - How many allergic reactions associated with food stimuluses were reported to your Authority in the each of the following financial years: | 2       | 2       | 0                 | Trading Standards at Hertfordshire County Council deal with the majority of complaints |

|  | 2016/17 | 2017/18 | 2018/19 (to date) | Additional comments: |
|--|---------|---------|-------------------|----------------------|
| <b>Question 2</b> - Of those reported incidents (identified in your answer for question 1) please indicate how many times each allergen was identified to be the source of an allergic reaction for each of the following financial years: |         |         |                   |                      |
| Celery:  |         |         |                   |                      |
| Cereals containing Gluten:   | 1       |         | 1                 |                      |
| Crustaceans:   |         |         | 1                 |                      |
| Egg:   |         |         |                   |                      |
| Fish:  |         |         |                   |                      |
| Lupin:   |         |         |                   |                      |
| Milk:  |         |         |                   |                      |
| Molluscs:  |         |         |                   |                      |
| Mustard:   |         |         |                   |                      |
| Nuts:  |         |         |                   |                      |
| Peanuts:   |         | 1       |                   |                      |
| Sesame seeds:  |         |         |                   |                      |
| Soya:  |         |         |                   |                      |
| Sulphur dioxide:   |         |         |                   |                      |
| Other(s): (Please specify)   |         |         |                   |                      |
| Source not known:  |         |         |                   |                      |

These are allergens identified by the customer and not confirmed by environmental health

**Question 3** - Of those stimuluses (identified in your answer for question 2) please list the name of the food product(s) that is believed to have been responsible for causing each reaction for each of the following financial years:

|  | 2016/17           | 2017/18                                       | 2018/19 (to date) | Additional comments: |
|--|-------------------|---|-------------------|----------------------|
| Food product that contained celery:                    |                   |   |                   |                      |
| Food product that contained cereals containing Gluten: | Chocolate brownie | Hot dog and/or fries and/or Nutella milkshake |                   |                      |
| Food product that contained crustaceans:               |                   | Noodle dish                                   |                   |                      |
| Food product that contained egg:                       |                   |   |                   |                      |
| Food product that contained fish:                      |                   |   |                   |                      |
| Food product that contained lupin:                     |                   |   |                   |                      |
| Food product that contained milk:                      |                   |   |                   |                      |
| Food product that contained molluscs:                  |                   |   |                   |                      |
| Food product that contained mustard:                   |                   |   |                   |                      |
| Food product that contained nuts:                      |                   |   |                   |                      |
| Food product that contained peanuts:                   | Nutella pancake   |   |                   |                      |
| Food product that contained sesame seeds:              |                   |   |                   |                      |
| Food product that contained soya:                      |                   |   |                   |                      |
| Food product that contained sulphur dioxide:           |                   |   |                   |                      |
| Other(s): (Please specify)                             |                   |   |                   |                      |
| Source not known:                                      |                   |   |                   |                      |

|   | 2016/17                              | 2017/18 | 2018/19 (to date) | Additional comments: |
|---|--------------------------------------|---------|-------------------|----------------------|
| <p><b>Question 4 -</b> Of those reported incidents (identified in your answer for question 1) please categorise the type of food business that caused the allergic reaction by the type of products they typically sell and identify the number of cases associated with that type of premises for each of the following financial years:</p> | 1                                    | 1       |                   |                      |
|   | American style Takeaway / Restaurant |         |                   |                      |
|   | Bakers                               |         |                   |                      |
|   | Bar / Public House                   |         |                   |                      |
|   | Chinese Takeaway / Restaurant        | 1       |                   |                      |
|   | Coffee shop / Takeaway               |         |                   |                      |
|   | Desert Takeaway / Restaurant         | 1       |                   |                      |
|   | English Café                         |         |                   |                      |
|   | French Takeaway / Restaurant         |         |                   |                      |
|   | Fried Chicken Takeaway / Restaurant  |         |                   |                      |
|   | Grocery shop                         |         |                   |                      |
|   | Indian Takeaway / Restaurant         |         |                   |                      |
|   | Italian Takeaway / Restaurant        |         |                   |                      |
|   | Kebab Takeaway / Restaurant          |         |                   |                      |
|   | Mobile caterer                       |         |                   |                      |
|   | Polish Takeaway / Restaurant         |         |                   |                      |
|   | Sandwich shop                        |         |                   |                      |
|   | Spanish Takeaway / Restaurant        |         |                   |                      |
|   | Supermarket                          |         |                   |                      |
|   | Sushi Takeaway / Restaurant          |         |                   |                      |
|   | Thai Takeaway / Restaurant           |         |                   |                      |
|   | Turkish Takeaway / Restaurant        |         |                   |                      |
|   | Other(s): (Please specify)           |         |                   |                      |
|   | Source not known:                    |         |                   |                      |

|   | 2016/17                                  | 2017/18 | 2018/19 (to date) | Additional comments:  |
|---|--|---------|-------------------|---|
| <b>Question 5</b> - For each of the following financial years, of those reported incidents (identified in your answer for question 1) how many incidents were caused by either mislabelling or cross contamination: | Incidents caused by cross contamination: |         |                   |   |
|   | Incidents caused by mislabelling:        |         |                   | Lack of information on online ordering / delivery website; and on business menu |
|   | Incidents with an unknown source:        | 1       |                   |   |
|   |  | 1       |                   |   |

|  | 2016/17   | 2017/18 | 2018/19 (to date) | Additional comments: |
|--|---|---------|-------------------|----------------------|
| <b>Question 6</b> - For each of the following financial years, in the area covered by your authority how many of these incidents (identified in your answer for question 1) were potentially life threatening or resulted in a fatality: | 2   | 2       |                   |                      |
|  | Number of incidents with an unknown severity:     |         |                   |                      |
|  | Number of potentially life threatening incidents: |         |                   |                      |
|  | Number of incidents that resulted in a fatality:  |         |                   |                      |

|  | 2016/17 | 2017/18 | 2018/19 (to date) | Additional comments: |
|--|---------|---------|-------------------|----------------------|
| <b>Question 7</b> - Of those reported cases (identified in your answer for question 1) please detail for each financial year how many Improvement Notices & Emergency Prohibition Notices were served as a result of each incident / following inspection? | 0       | 0       |                   |                      |

|   |   |
|---|---|
| <p><b>Question 8</b> - Has you Authority implemented, continued or trialled any schemes or programmes within the last 3 years targeted at reducing the likelihood of exposure to known allergens within food business establishments? If so please provide the details of the scheme and how it worked:</p> | <p>Half day allergen training for food businesses by invitation and advertising on social media. Information / documents provided during inspections: free FSA allergen training, FSA allergen matrix and FSA chef cards.</p> |
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