



Seasonally inspired local food

## Food Safety Codes of Practice

### Allergy Policy

PJ taste takes all allergens very seriously and we ensure all our staff is fully aware of the food allergens legislation as set out by the Foods Standards Agency guidelines.

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 EU Food Information Regulation which are:-

celery • cereals containing gluten (namely barley, oats, rye, wheat) • crustacean • egg • fish • lupin • milk • mollusc • mustard • nut (namely almond, brazil, cashew, chestnut, hazelnut, macadamia, pecan, pistachio, queensland, 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.

PJ taste team