

10. If you are making a sandwich and wrap it, how soon after does it need a label? One at a time, batches, etc.?

This will depend on your production run, and how and when you're printing your labels.

11. What is the guidance for lid on, or lid off pre-prepared snacks?

A lot of schools have pre-packaged fruit pots and jellies etc., so if you present a 'grab and go' item with a lid on that was prepared earlier it will need a label. If the lid is off and you can alter the food without altering the packaging it doesn't need a label.

12: What is the guidance for burgers and pre-packed items in fast food restaurants for example?

Burgers that are wrapped in paper before ordering, for example in fast food restaurants will need full ingredients list on their labelling. There is the option to mass produce their allergen labels if they make sure they're using the right label for the right product and their food control was up to scratch.

13. What is the guidance for grab bags?

In a school setting if the child or parent is ordering in the morning what goes in it, then that instruction goes to the kitchen and is allocated to that child, then that is a delicatessen communication and would not require PPDS labelling. If the grab bags are made in advance without a specific person in mind, it's not made to order, therefore would need labelling and every item within it should have its own label as they are pre-packaged. This guidance is still the case if the grab bags are for charitable donations, where the consumer doesn't have a choice of the contents of the bag.

14. What is the guidance for drinks that are prepared before ordering?

Drinks that are pre-poured, such as beers at an event or pre-prepared teas and coffees, if they have a lid, they are pre-packaged and would need a label. A mass-produced sleeve to go around the cup could be created in this instance.

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15. If a product is pre-packaged to put in a vending machine but the size of the compartment restricts the label from view, would this be ok?

If you're making items for a vending machine, as they are pre-packaged, they will need labelling. If you can reposition the items in the machine so the labels are visible that's great. You could have a QR code on the machine that pulls up all the products when you scan it, and it lists the ingredients and allergen information for each item in within it.

16. Is written allergen information in restaurants a predictable next step?

Yes, it is probably the next step. I would add that it is industry best standard already to have this information to hand so front of house staff can communicate confidently with diners.

17. Should allergy training or food safety certified training be mandated?

In our opinion YES. As with food safety training, allergen awareness training forms the fundamentals of kitchen controls and management. The consequences of making a mistake with allergens can potentially be life threatening or result in prosecution for failure to produce SAFE food, therefore mandatory training would be a positive step to protect your business, your clients and protect from prosecution.

18. Do you know where I can purchase suitable labels?

The CaterCloud support team will be able to assist you and point you in the right direction, click [here](#) to get in touch.

19. What about additional allergen information such as garlic, onions, and honey, etc.?

Allergens outside of the reportable 14 will always be present however long the list becomes, so making sure staff are confident in talking about your dishes and their content will always enhance your offering to the client base and show that you care.

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20. Is it the case that the ingredients list for PPDS needs to include the percentage of the meat or main ingredient in the recipe?

With regards to Quantitative Ingredient Declaration (QUID), for PPDS food, this is only required for meat products. This is outlined in the following legislation:

- England: Regulation 7 of the Food Information Regulations 2014.
- Wales: Regulation 7 of the Food Information (Wales) Regulations 2014
- Northern Ireland: Regulation 7 of the Food Information Regulations (Northern Ireland) 2014

You must give this information either:

- as a percentage in brackets in the ingredients list after the name of the ingredient, for example 'pork (80%)'
- in or next to the name of the food, for example 'containing 80% pork'

There are exemptions to providing QUID, as outlined in Regulation 7(3) of the Food Information Regulations 2014.

This includes ready-to-eat food sold by mass caterers. ((3) This regulation does not apply to a food prepared to be ready for consumption by a final consumer that is offered for sale to a final consumer by a mass caterer (whether at a mass catering establishment where sales are made in person to a final consumer or by means of distance communication) as part of their business as a mass caterer.)

For more information on QUID, and the requirements for prepacked food, click [here](#).

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