

Restaurant allergen matrix

Venue: _____ Menu/version: _____ Reviewed by: _____ Review date: _____ Next review: _____

BLANK WORKING RECORD — verify every mark against current ingredients, recipes and controls before service.

[illegible]**ALLERGEN KEY**

GLU Gluten cereals

CRU Crustaceans

EGG Eggs

FIS Fish

PEA Peanuts

SOY Soya

MIL Milk

NUT Tree nuts

CEL Celery

MUS Mustard

SES Sesame

SUL Sulphites

LUP Lupin

MOL Molluscs

C = contains · M = assessed may-contain risk · blank = not identified, not proof of absence.

Review log & service handover

Record the evidence and decision whenever a recipe, supplier product, preparation method or menu changes.

DATE	CHANGE	AFFECTED IDS / DISHES	SOURCE CHECKED	DECISION & ACTION	REVIEWED BY	NEXT REVIEW

Before service

- ☐ Current menu/version issued
- ☐ Kitchen and service teams briefed
- ☐ Guest information updated
- ☐ Old printed copies removed