

COMPLIANCE DOCUMENT

Kitchen Review Checklist

A pre-publication review sheet for allergen, nutrition, supplier, staff-sheet, and guest-menu updates.

Review item	Status	Owner / notes
Allergen checks		
Confirm every ingredient has contains and may-contain information where relevant.	<input type="checkbox"/>	
Confirm shared equipment and cross-contact risks are reflected in may-contain notes.	<input type="checkbox"/>	
Confirm flexible/removable ingredients are genuinely kitchen-approved.	<input type="checkbox"/>	
Confirm staff understand when guests must speak to a team member.	<input type="checkbox"/>	
Nutrition checks		
Confirm ingredient nutrition data is current.	<input type="checkbox"/>	
Confirm portions and recipe yields match service reality.	<input type="checkbox"/>	
Confirm manual nutrition overrides are intentional and reviewed.	<input type="checkbox"/>	
Confirm supplier-provided figures are recorded consistently.	<input type="checkbox"/>	
Publishing checks		
Preview the guest menu.	<input type="checkbox"/>	
Review printables and staff sheets.	<input type="checkbox"/>	
Check QR menu links after publishing.	<input type="checkbox"/>	
Publish only after kitchen or management sign-off.	<input type="checkbox"/>	

EU allergen disclaimer: Crumb supports EU 1169/2011 workflows but does not replace supplier verification, kitchen cross-contact controls, staff judgement, or final restaurant approval.

Recommended cadence: review whenever suppliers, recipes, preparation methods, shared equipment, or published menus change — and complete a scheduled full review at least monthly.