

The Cake Box, Hampton

Nut Aware Policy

- We are a Nut Aware Business and carry out staff training on this issue.
- We ask customers re. any allergies on first enquiry – the prompt is on enquiry slip.
- We advise customers to advise their guests or child's school about cake ingredients.
- We do not use nuts in any of our cakes except fruit cakes and carrot cakes, but we cannot guarantee that our cakes are nut free as we store nuts on the premises, and some of our ingredients may contain traces of nuts from their manufacture - see disclaimers.
- Nuts are kept in a sealed box in the kitchen cupboard.
- Our Nut Aware Policy is displayed on our staff notice board and is part of our staff and work placement induction pack. It is also available to customers.
- We fill out a medialert form for anyone attending a workshop who has a nut allergy.
- We ask that staff do not eat nut products prior to coming in to work or to bring in food that contains nuts.
- When working with nuts we avoid cross contamination by using only one apron which is then washed, and we wash all utensils used for nuts together and separate them from other items.
- Cakes with nuts have a prominent advisory label attached to the lid of the cake box.