

Benedicts Law & Caterlink Information Sheet

At Caterlink, we recognise that schools are working to ensure compliance with Benedicts Law, which was introduced in September 2026. More information can be found [here](#). Benedict's Law focuses on how **schools support pupils with medical conditions and allergies**, ensuring that **safe procedures are in place** and that all staff are appropriately trained.

In order to give you confidence that **we are doing what we are required to as caterers**, we have **outlined our responsibilities** below.

What do we need to do, and how are we doing it?

1. **Use accurate allergen labelling:** *We complete back of house labels or allergen matrixes, which show the information for each recipe or food item on site.*
2. **Recipe documentation and review** – *we work closely with suppliers to do a monthly allergen review of all recipes and products, and update kitchen teams where allergens have changed. Suppliers have to notify us of any changes within the 14 key allergens.*
3. **Cross-contamination prevention** – *all teams are trained in cross contamination prevention on a yearly basis*
4. **Clear identification of allergy meals** – *we agree with each school how special diet meals are served and handed over to pupils, ensuring this is done in a safe manner*
5. **Emergency procedure knowledge** – *all catering staff must know how to recognise and respond to anaphylaxis, , including understanding of the school's emergency procedure*
6. **Record keeping** – *we maintain daily food safety and allergen management due diligence records, and keep for three months. We undertake internal compliance audits on a termly basis, and external compliance audits on an annual basis*

What does our allergen training need to cover?

Caterlink allergen training is done on an annual basis and covers all of the below:

- ✓ Recognising the signs of allergic reactions and anaphylaxis
- ✓ Emergency response steps, including awareness of the school's emergency contacts
- ✓ Allergen awareness in food preparation and service – *including how to do the mandatory pre-service allergen briefing*
- ✓ Cross-contamination prevention – *during storage, food preparation and service*
- ✓ Communication with teachers, parents and allergy leads – *this includes primary schools agreeing a safe method of identification, and collecting clear information through our online Food Allergy and Intolerance Form*
- ✓ Review of school allergy policy and individual care plans – *kitchen teams are trained to pass these queries to the nutrition team, and all care plans are reviewed using our online Food Allergy and Intolerance Form*