

# Natasha's Law Checklist



## SUPPLIER & STOCK INFORMATION

- Audit of all products to ensure accurately retained, up-to-date supplier and recipe information including allergens.
- Contingency plans around ingredient changes. Defined preferred brands and agreed a substitution process with suppliers should these not be available.
- A list of approved suppliers has been added to your HACCP plan.



## STAFF TRAINING & OPERATIONS

- An allergen management plan that functions as part of your business in the same way food safety management does. Allergen management should be fully integrated with your existing HACCP plan.
- All staff are fully aware of Natasha's Law, whether they are involved in ordering ingredients, managing software, producing PPDS food or selling to consumers.
- Appointed allergen champion who can provide more detailed information to consumers & train staff for allergen management.



## SOFTWARE & HARDWARE

- A labelling system in place that is suitable for compliance with Natasha's Law & minimises the risks of inaccuracies or human error.
- Ideally, a system that features automatic transfer of real-time and up-to-date product information directly from suppliers to food businesses.
- A system that automatically updates on the basis of ingredient changes, eliminating the need to go through each stage of the recipe management process and manually make a change.
- A printer that is suitable for the volume of labels you will now need for PPDS products and is freezer and heatproof to account for how your products might be stored or cooked.

