



Who are NCASS?

- The Nationwide Caterers Association is the trade association for the **mobile** and **independent** food sector.
- Over **6,500** member businesses UK wide
- Founded by mobile caterers
- We have supported the catering sector for **over 30 years** and the Street Food sector since it first emerged in the UK
- We provide the tools, support and advice to enable businesses to run their businesses **safely, legally** and **profitably**
- We work with hundreds of start ups per year and have developed a suite of business tools, training courses and business support specifically for start ups- many of whom do not come from a catering background
- Through **BEIS**, we have coordinated primary authority partnerships covering food safety and standards, health & safety and Fire.
- We work closely with the FSA

NCASS members & PPDS

- Our members are independent food businesses
- Street Food
- Event Caterers
- Festival Caterers
- Mobile caterers
- Cafes
- Restaurants
- Bars
- Pubs
- Events and concession management companies
- **Any food business could be affected, including Street Food**



Context

PPDS is food that is packed before being offered for sale by the same food business to the final consumer:

- on the same premises; or
- on the same site*; or
- on other premises if the food is offered for sale from a moveable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles) if the food is offered for sale by the same food business who packed it.
- So, if you are a mobile business or a street food vendor and you pack your own food product before it is ordered by a consumer you are affected by the PPDS rules
- If you are an event or festival caterer and you pack your own food before it is ordered by a consumer you are affected by the PPDS rules
- If you are bricks & mortar business and you pack your own food before it is ordered by a consumer, you are affected by the PPDS rules



Challenges

- Frequent menu changes
- Event catering that is not pre-ordered by the delegates
- Software that suits small businesses
- Printing labels
- Checking that small suppliers are adhering to PPDS
- Labelling knowledge
- Packaging at different locations by the same business





FAQs



What about items for delivery such as Deliveroo?

All food products sold through distance selling (such as over the internet or by telephone) already require allergen information to be available before food is ordered and when it is delivered. Food sold in this way does not require the new PPDS labelling and current rules on allergen information continue to apply.

If we make pre-packed sandwiches, would we need to list all the ingredients from the bread supplied too? Or is it sufficient to declare bread plus all its allergens?

You would need to list all ingredients for the sandwich, including the bread ingredients. So 'bread' should be used in a list of ingredients for a sandwich, for example, with a list of the ingredients in the bread following the term 'bread'.

The list of ingredients should be headed with the word 'ingredients'. You should include all the ingredients of the food, in descending order of weight.

If you are selling hot drinks how does this stand? Do we now need to put labels on the cups?

We're assuming that any hot drinks you make, are made to order so will not come under the new PPDS rules as they will be 'non-prepacked'. Allergen information for non-prepacked food can be communicated through a variety of means to suit the format of the food business. You are required to provide information about the use of the 14 allergens if they are present in a food. You are not required to provide a full ingredients list.

But if you are 'packing' hot drinks before a customer orders it, then this would come under the new PPDS rules.

FAQs (continued)

If we make them offsite and transport them unpackaged -and package them on site – do we need a label?

If the food is prepacked before it has been ordered by the customer and sold from the same site it was packed, a full ingredient list is required with allergens emphasised within the text.

But any food that is only packed once ordered by the customer is non-prepacked food. You can choose how to provide information on the 14 allergens e.g. orally or in writing.

Sharing a hospitality menu with a lead booker sufficient enough to be classed as prebooking in advance when individual consumers have not seen the menu selection?

If the food has been ordered beforehand in bulk by a person or organisation on behalf of other individuals, then the new PPDS rules do not apply. (To note food would only be PPDS if it is sold to the consumers from the same premises, it is packed on – and there needs to be a physical presence between both parties.)

A baker that supplies us with unpackaged goods clearly advises us of the specific recipes and allergens. However, they also state that the kitchens they produce from are compact and as such cross contamination may occur. How should we sign this?

Any information provided by your ingredient suppliers on the potential unintentional presence of allergens should be passed on to your customers. So, you should pass on any 'precautionary allergen information' such as 'may contain...' or 'not suitable for...'.

The FSA recommends that information on the unintended presence of allergens for PPDS foods is communicated on the packaging or label to ensure that the allergic consumer is aware of the risk. But you can also provide this 'precautionary information' in another form such as on a sign or orally by staff.

This type of information should only be provided if a real risk of allergen cross-contact has been identified following a thorough risk assessment that cannot be removed through risk management actions, for example segregation and cleaning.





FAQs (continued 2)



Do you have a to put percentages on the info?

- You must show the percentage of an ingredient if it is:
- highlighted by the labelling or a picture on a package, for example 'extra cheese'
- mentioned in the name of the product, for example 'cheese and onion pasty'
- normally connected with the name by the consumer, for example fruit in a summer pudding

So from a street food perspective, we use the NCASS allergen sheet and have this on display ... with the message. Ask us for more information... so this food is cooked at a street food event, put in a package but does not require a label?

- If the food is prepacked before it has been ordered by the customer and sold from the same site as it was packed (or is packed by the same business at different locations if you are a mobile business), a full ingredient list is required with allergens emphasised within the text.
- If the food is made or packed to order, this is non-prepacked food. Allergen information for non-prepacked food can be communicated through a variety of means to suit the format of the food business. You are required to provide information about the use of the 14 allergens if they are present in a food. You are not required to provide a full ingredients list.

Questions/support

- ncass.org.uk
- <https://www.ncass.org.uk/allergens>

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