

Fish & Chip shops - Entry Form 2016

This entry form is VERY IMPORTANT. Please read it CAREFULLY.

The FreeFrom Eating Out Awards uses your answers on this form to assess how much you understand about catering for allergic people.

When they look at your form, our on-line judges will only recommend that you receive a visit to sample your food if they think that you have taken the right measures to safeguard allergic/intolerant or coeliac guests.

So please complete each section FULLY and COMPREHENSIVELY.

The entry form comes in 4 sections:

1. Staff (kitchen and front of house) allergy awareness and training
2. Kitchen – food preparation and storage
3. Menus and recipes
4. Buffet service (if applicable)

If a question is not applicable to your establishment, please put N/A.

NOW FOR THE IMPORTANT BIT!!

Finally we ask you to tell us (in a maximum of 100 words) what you do to enhance the eating experience of your allergic/intolerant/coeliac guests - and **MAKES YOU WORTHY OF AN AWARD!!**

PLEASE FILL IN ALL BOXES: with N/A if the question is not applicable. We cannot accept forms with blank answer boxes.

ENTRY FEES:

Entry fee: £25 + VAT

10% discount for completed entry forms received before 15th July.

WORKING ON YOUR ENTRY FORM...

You can save the form and come back to it, but you will need to fill in the 'required' questions before you can do so.

If you wish to return to it please put NOT COMPLETE in the box at the end of the form and then press the SUBMIT tab.

This will take you to a separate page with an 'edit your response' link. **DO NOT CLICK ON THIS LINK.**

Copy the code in the address box at the top of the page and save it.
THIS IS THE LINK TO YOUR FORM which you should use to retrieve your form and complete it.

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When you have completed the form and wish to submit it, type **FINISHED** into the last box and press SUBMIT.

If you have any problems with the form, email us at info@freefromeatingoutawards.co.uk

***Required**

Your Establishment's Details

1. 1. Name of Establishment *

2. 2. Your name (as awards contact) and telephone number *

3. 3. Your email address (as awards contact) *

4. 4. The name, email address and telephone number of the person to whom we should send your invoice if this is not you. *

5. 5. How many people can you serve - approximately?

6. 6. Do you serve:

Mark only one oval.

- ☐ Just gluten-free fish and chips
- ☐ Gluten-free fish and chips and other allergen-free foods

7. **7. How often do you offer gluten-free fish and chips and/or allergen free foods?**

Mark only one oval.

- ☐ Every day
- ☐ 3 days per week
- ☐ 2 days per week
- ☐ 1 day per week

8. **8. Website**

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9. **9. Twitter**

To enable us to Tweet your entry and your progress in the awards

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10. **10. Facebook**

To enable us to post your entry and your progress in the awards

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11. **11. Why did you start serving gluten-free fish and chips and/or allergen-free food?**

Mark only one oval.

- ☐ Personal need - self /family/friends on gluten-free diet
- ☐ Personal need - self /family/friends on allergen-free diet
- ☐ Customer demand
- ☐ Saw it as a marketing opportunity
- ☐ Other - max 100 words

12. **12. How did you hear about the FreeFrom Eating Out Awards?**

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1. Staff allergy awareness & training

13. **1. Have you/your staff done any allergen training?**

Mark only one oval.

- ☐ Yes
- ☐ No

14. **2. If so, please give details of the course or training programme.**

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15. **4. What are the TWO most important things you have learned about serving gluten-free/allergen-free food?**

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16. **5. If you suffer from anaphylaxis does that mean that:**

Mark only one oval.

- ☐ You could vomit if you eat something to which you are allergic
- ☐ You could die if you eat something to which you are allergic
- ☐ You will get a migraine if you eat something to which you are allergic

17. **6. If you have coeliac disease does that mean that you cannot eat:**

Mark only one oval.

- ☐ Nuts or peanuts
- ☐ Milk and milk products
- ☐ Wheat and wheat based products

18. **7. If you have a milk allergy does that mean that you cannot eat:**

Mark only one oval.

- ☐ Ice cream or frozen yogurt
- ☐ Products with gluten in them
- ☐ Cream or fromage frais
- ☐ Sauces made with butter

19. **8. Do you have the 14 major allergens displayed or easily available?**

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20. **Please tell us (max. 100 words) of anything extra that you do when booking in or taking an order from an allergic/coeliac person to make them feel safe and comfortable and to ensure that they get safe food.**

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KITCHEN/COOKING

21. **1. Do you exclude any ingredient entirely from your establishment?**

Mark only one oval.

- ☐ Wheat, barley and rye
- ☐ Gluten
- ☐ Milk/dairy products
- ☐ Eggs
- ☐ Peanuts
- ☐ Treenuts

22. **2. Do you have a separate fryer for cooking gluten-free fish and gluten-free chips?**

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23. **3. Do you have separate chopping boards, knives, spoons and other utensils etc for the preparation of gluten-free fish and chips and how do you distinguish them for your other utensils?**

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24. **4. If you do not have a separate fryer for gluten-free fish and chips, how and when do you clean the fryer when you are going to cook gluten-free fish and chips?**

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25. **5. Do you use separate oil for cooking gluten-free fish and chips?**

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26. **6. If you buy in products do you check their ingredients to ensure that they do not include gluten or any other allergen that your customers might wish to avoid?**

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27. **Please tell us (max. 100 words) of anything that you may do in your kitchen areas to reduce the possibility of allergen contamination and ensure that an allergic/coeliac guest will always get the correct food.**

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3. MENUS AND RECIPES

28. **1. Do you have:**

Mark only one oval.

- ☐ A separate gluten-free/allergen-free menu
- ☐ A printed menu with specific gluten-free/allergen-free dishes highlighted on it?
- ☐ Neither

29. **2. If you don't have a printed 'allergy' menu how do you tell your customers about your freefrom offer?**

Mark only one oval.

- ☐ Daily changing menu
- ☐ Blackboard
- ☐ Notice telling the customer to ask the staff
- ☐ Waiting staff give information verbally

30. **4. Do you use fixed standard recipes that never vary?**

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31. **5. Do the recipes/menus change and if so, how do you tell your customers about the change?**

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32. **Please tell us (max. 100 words) about any particularly exciting gluten/dairy or other allergen-free dishes that you offer.**

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SUBMITTING YOUR ENTRY

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