



Yeomans Way, Newquay, Cornwall, TR7 2SL

Tel: 01637 820 150

[secretary@newquayprimary.net](mailto:secretary@newquayprimary.net)

[www.newquayprimary.net](http://www.newquayprimary.net)

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Dear Parents and Carers,

Please find below the information regarding the information from the Food Standards Agency that there is a possible contamination of nuts in catering mustard. All the academy meals at Newquay Primary Academy are provided via Chartwells. Please note, they do not use nuts or ingredients that contain nuts on our menus, however they may selectively use items with a 'may contain' disclaimer for nuts.

**If we are not already aware, we would urgently ask parents to complete the online form to make Chartwells aware of your child's allergies:** <https://loveschoolmeals.co.uk/allergy-aware/>.

**This form needs to be completed, and any relevant paperwork submitted to Chartwells**, to ensure they can cater appropriately for any allergy requirements. If you need to contact Chartwells directly, please email: [chartwells.medicaldiets@compass-group.co.uk](mailto:chartwells.medicaldiets@compass-group.co.uk). We have also attached a paper copy of the form if you cannot complete it online.

**Until further guidance is issued, Chartwells will be serving jacket potatoes to any pupils they have been informed have a nut allergy.** If you would prefer, you can provide your child with a packed lunch from home.

**The following information has been provided by Chartwells:**

As you might have seen in the media, the Food Standards Agency has issued a widespread warning regarding the potential peanut contamination of mustard products – namely mustard, mustard powder, and mustard flour. Mustard is a common allergen in many ingredients, products, and dishes, so we wanted to write and outline the immediate steps we have taken to ensure the safety of pupils.

Over the weekend, our specialist Vendor Assurance team has been working hard to establish whether any mustard products in our supply chain have been contaminated. **At this stage, none of the products in our supply chain have been included on the recall list, but this is a fast-moving situation, so we will be taking the following proactive steps.**

The children we feed with a known peanut allergy will be served whole food items this week, such as a jacket potato with a suitable topping for their specific requirements, such as tuna, beans, or cheese, with a plain salad, and a piece of fruit. We have also introduced a further triple check process for all processed items, such as condiments, sauces, and pre-packed sandwiches, to ensure the safety of every child we serve.

We understand this is a challenging and worrying time for children with a peanut allergy, as well as parents, guardians, and schools. Through our systems, process, and procedures we want you to know that we are working concertedly and proactively to ensure every child receives a nutritious and delicious meal that is safe.

We remain in dialogue with the Food Standards Agency and will keep you updated on our policy as the situation evolves. Please be assured that we take allergens extremely seriously and our teams are trained professionals. If you have any further questions, please do not hesitate to get in contact with myself, or a member of my team, directly.

For further information, please visit the FSA website [here](#). If you would like to be made aware of future allergen alerts from the FSA, you can subscribe [here](#).

Lisa Priestley, Managing Director, Chartwells Schools and **Lisa Warne**, Regional Manager.

Yours sincerely

Craig Hayes  
Executive Headteacher