



pointOne has allergens covered

We know how important it is for you and your staff to have allergen information at your fingertips when serving your customers. High profile news stories have shown serious penalties for big brand chains and independents alike in cases where customers suffered fatal or severe reactions when not correctly informed of dishes containing allergens.

With “**Natasha’s Law**” coming into force by 1 October 2021, operators need to know that they have full and reliable information about all the ingredients in their recipes to adhere fully to both legislation and for their own duty of care to their customers.

This is why our **pointOne EPoS software** includes:

- ✓ Option for all dishes with allergens to have a pop-up screen alert upon order so staff can flag directly to customer.
- ✓ Option from the outset to flag up to the chef and waiting staff any diners with food allergies (*taken from official FSA allergen list*) and have this alert show on the order, table plan and KMS so everyone concerned is fully aware.
- ✓ Fully compliant allergen and ingredient information look-up on dishes for staff at the till.
- ✓ Option to customise order to replace/remove any allergens etc for dietary requirements.
- ✓ Option to create full ingredient and allergen labelling for pre-prepared foods like packaged sandwiches or salads (*for Natasha’s Law compliance*) in conjunction with our **Stock Control** tool.
- ✓ All allergen information can be controlled and amended via designated permission levels to maintain accuracy.
- ✓ All allergen details are **fully integrated** across Online Ordering, Mobile and Kiosk EPoS.

Our **pointOne EPoS** gives your staff the information they need quickly and the options to amend dishes accordingly so you can serve your customers with confidence and peace of mind that they are in safe hands.

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GLUTEN FREE



EGG FREE



NUT FREE



ORGANIC



DAIRY FREE



VEGAN



Research has shown that **60% of operators** are still relying on pieces of paper to manage allergen processes which can be **potentially dangerous**.