

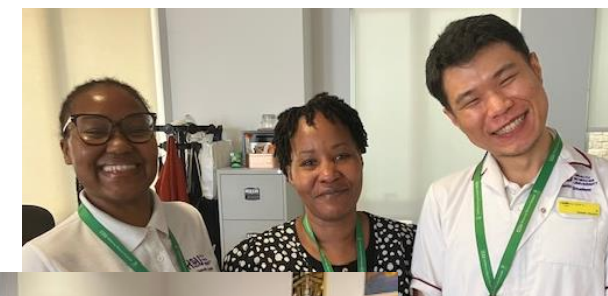
Food Allergy Procedure

Background

- 1998-2018 >30% of anaphylaxis cases were from food allergies
- Adding to the demands on the NHS
- Developing and implementing dietetic-led catering models for food allergies
- UK legislation on the presence of any of the 14 specified allergens in food and nutritional items

Aims

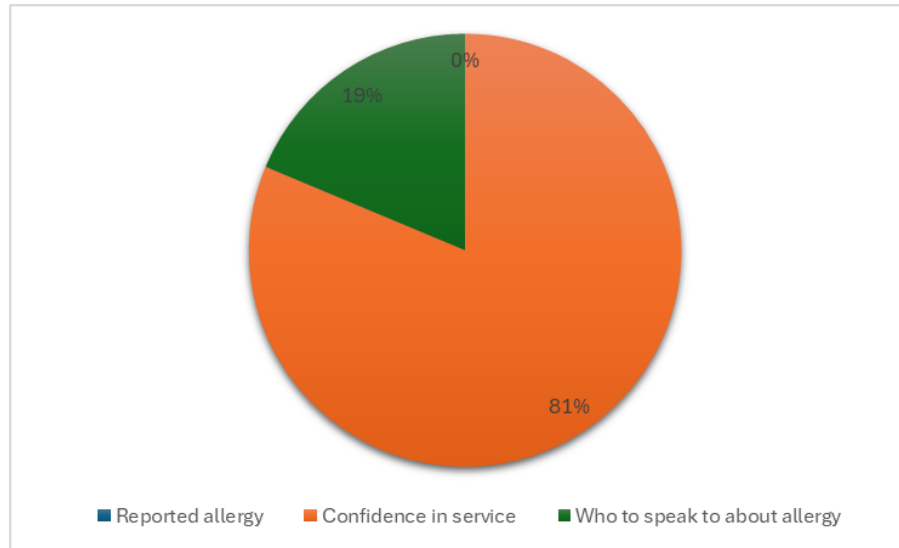
- To development and implement a 'Nutrition and Allergy Procedure'



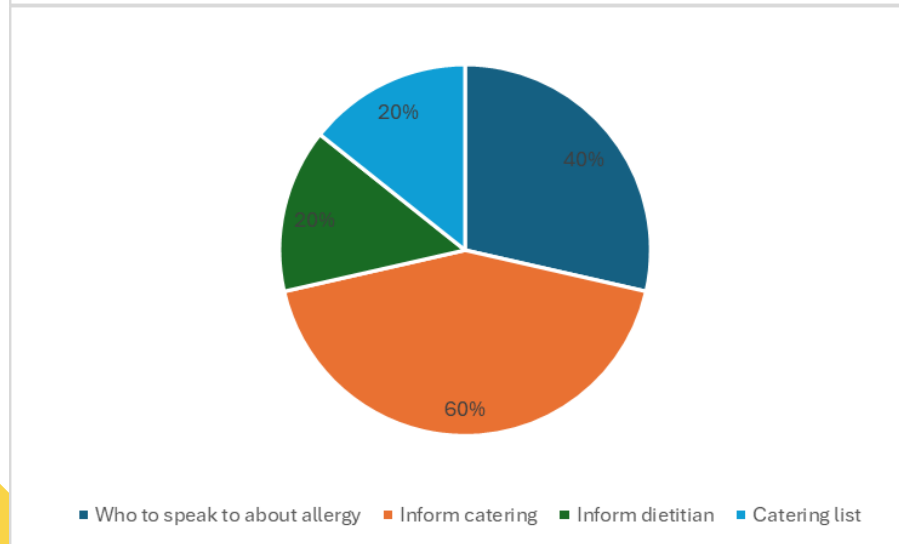
Pie Charts 1.

Scoping survey

a) Patients
(n=13/15)
(adults living
with HIV,
homeless
and/or
detoxing)



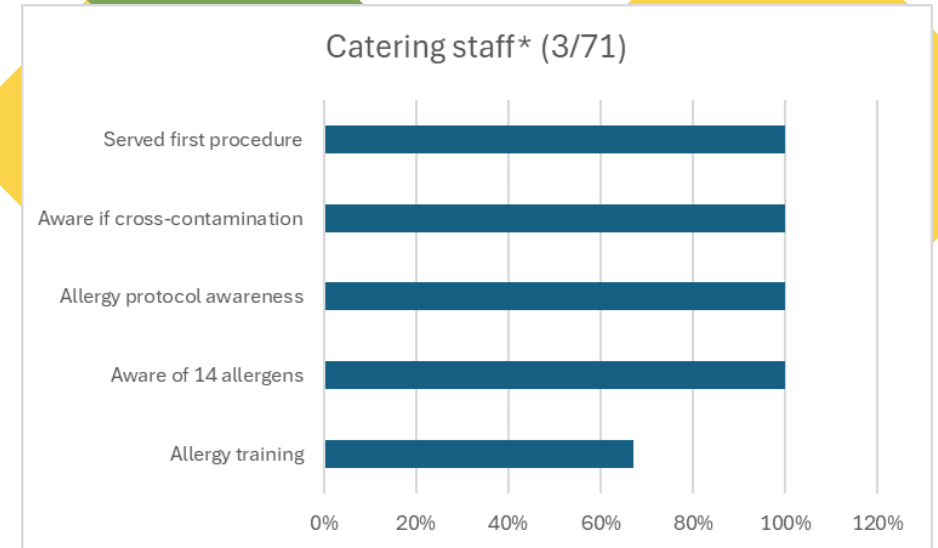
b) Staff
(n=5)



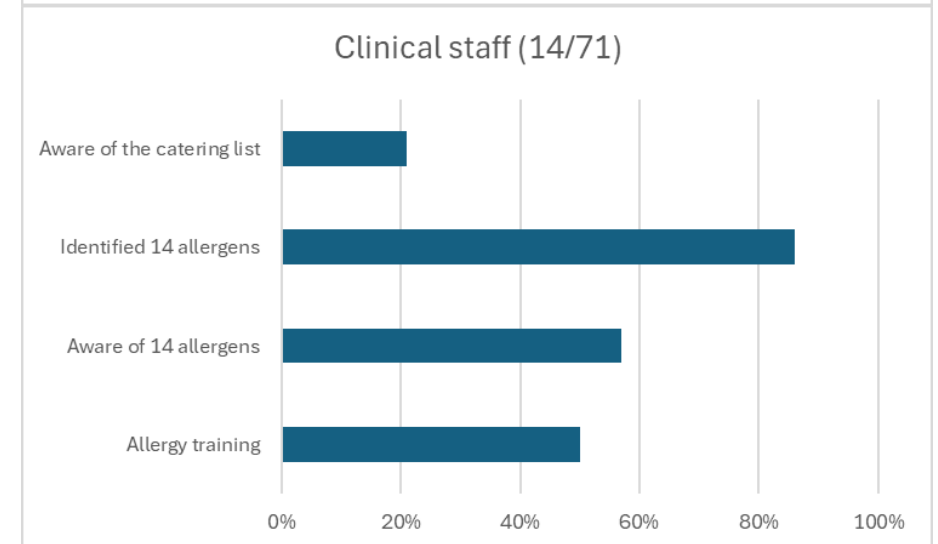
Bar Graphs 2.

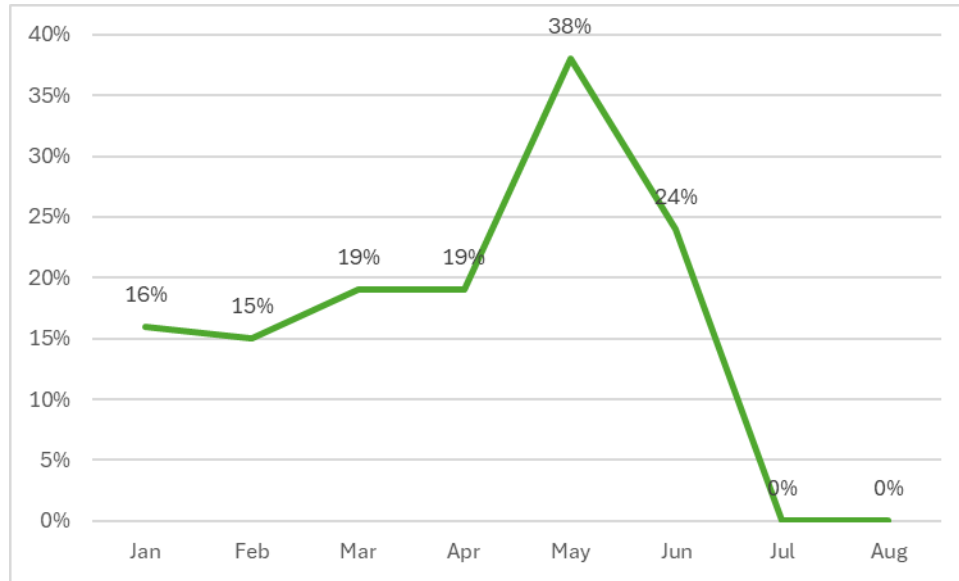
• Post-launch survey for staff (n=17/71, 24%)

• a)



• b)





Line graph 3. Allergies identified on the catering list over 8 months

Conclusion

Nutrition and Allergy Procedure

- Increase the knowledge of clinical staff
- Increased identification of allergies.
- Catering staff demonstrated they had up-to-date training and experience with managing allergies.

Ongoing knowledge training programs for clinical and kitchen staff are crucial for implementing this change.

Audits are planned to support change.



Acknowledgement

In honour of Hellen's memory RIP 1973- 2025

Development and implementation of a food allergy procedure in a rehabilitation hospital

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