



DINING AT YORK RACECOURSE

MANAGING FOOD SAFETY & ALLERGEN AWARENESS

Every aspect of food safety is of the highest importance to our organisation, and we take every care to ensure that you can eat safely whilst visiting our venue. In addition to strict hygiene procedures, we have embarked upon an extensive allergen awareness campaign. This includes high levels of staff training, and implementation of policies, procedures and processes, in line with the Food Information Regulations. We are continually reviewing and improving every aspect of our Food Safety Strategy, this includes ensuring up to date information on allergens is shared with our teams, reducing the possibility for allergen exposure.



FOOD ALLERGIES AND INTOLERANCES

We have strict procedures in place for taking and preparing allergen orders, but you should be aware that allergenic ingredients are present on our premises and those of our suppliers. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee that any of our dishes are 100% free of allergens. Please ask our staff for further information.

CGC Event Caterers Limited, Trading as York Racecourse Hospitality

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