

Medical certificate for specific dietary prescription

"Allergen-avoidance meal"

(to be completed by the medical specialist or allergist)

Please note that this certificate must be fully completed in order to be taken into consideration.

School: European School - Luxembourg

Child's surname:

Child's first name:

has a food allergy or intolerance requiring strict avoidance of allergens.

List of foods to avoid (Please tick the appropriate box(es))

- | | |
|-------------------------------------|--|
| <input type="checkbox"/> peanuts | <input type="checkbox"/> milk and dairy products |
| <input type="checkbox"/> tree nuts | <input type="checkbox"/> eggs |
| <input type="checkbox"/> gluten | <input type="checkbox"/> fish and seafood (molluscs and shellfish) |
| <input type="checkbox"/> kiwi fruit | |

This child has his/her meals at: (Please tick the appropriate box)

- ☐ Secondary school
- ☐ Primary school
- ☐ Nursery school

I hereby request the provision of an "allergen-avoidance" meal for the aforementioned child.

Definition of an "allergen-avoidance meal"

An allergen-avoidance meal offered by Sodexo is a meal prepared by Sodexo staff. Based on ingredients from the raw materials used for these meals (information available on the product label and the product datasheet); only the relevant allergens are excluded.

Sodexo undertakes to produce only meals free from the following allergens: Eggs // Peanuts // Tree nuts // Milk and dairy products // Fish and seafood (molluscs and shellfish) // Kiwi fruit // Gluten.

This meal can only be served to allergic children who can tolerate any possible traces of the above allergens.

This specific dietary prescription must be renewed each year, and whenever the situation changes.

This certificate is valid for the school year

Date:

Signature and stamp of physician:

General Terms and Conditions

- The legal representative shall send SODEXO a medical certificate for a “specific dietary prescription – hypoallergenic meal tray service” for any guest who will consume a hypoallergenic meal produced by the company Clarélia, seven working days before meal is due to be served
- During production of the allergen-avoidance meal, Sodexo undertakes to respect and implement the proper application of the food safety and hygiene rules.
- The child will not be offered a choice of menus.
- For children in nursery school:
The meal shall be given to the supervisor.
- For students in primary and secondary school:
The child must be identified by the kitchen staff.
- The hot parts of the meal (the soup and main dish) shall be packaged in individually labelled thermoports. The dessert and the crudités shall be distributed separately.
- Sodexo does not produce meals for food allergies or intolerances other than those listed on the medical certificate.
- In this regard, the parties agree that insofar as the school is responsible for supervising the children at meal times, Sodexo shall be held harmless from any liability resulting from contact, inhalation or absorption of the proscribed allergen by the child in question.