

# Medical certificate for specific dietary prescription

## “Hypoallergenic meal tray” service

(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 one or more food allergen(s).

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

- Secondary school    Primary school    Nursery school

I hereby request the "hypoallergenic meal tray" service, enabling the following allergens to be excluded

(Tick the box(es) for the allergen(s) to be excluded).

<input type="checkbox"/> additives*	<input type="checkbox"/> mushrooms	<input type="checkbox"/> rabbit	<input type="checkbox"/> coconut	<input type="checkbox"/> yellow peas
<input type="checkbox"/> garlic	<input type="checkbox"/> shellfish	<input type="checkbox"/> lentils	<input type="checkbox"/> pecan nuts	<input type="checkbox"/> fish
<input type="checkbox"/> almonds	<input type="checkbox"/> spelt	<input type="checkbox"/> yeast	<input type="checkbox"/> Brazil nuts	<input type="checkbox"/> raw apple
<input type="checkbox"/> pineapple	<input type="checkbox"/> fennel	<input type="checkbox"/> flax	<input type="checkbox"/> macadamia nuts	<input type="checkbox"/> pork
<input type="checkbox"/> peanuts and products derived from peanuts	<input type="checkbox"/> fenugreek	<input type="checkbox"/> lychee	<input type="checkbox"/> eggs and egg products	<input type="checkbox"/> buckwheat
<input type="checkbox"/> avocado	<input type="checkbox"/> broad beans	<input type="checkbox"/> lupin	<input type="checkbox"/> barley	<input type="checkbox"/> rye
<input type="checkbox"/> oats	<input type="checkbox"/> raw raspberry	<input type="checkbox"/> mango	<input type="checkbox"/> papaya	<input type="checkbox"/> sesame and products derived from sesame
<input type="checkbox"/> banana	<input type="checkbox"/> bread wheat	<input type="checkbox"/> melon	<input type="checkbox"/> raw peach	<input type="checkbox"/> soya and products derived from soya
<input type="checkbox"/> durum wheat	<input type="checkbox"/> passion fruit	<input type="checkbox"/> molluscs	<input type="checkbox"/> peas	<input type="checkbox"/> sulphites (E220 to E228)
<input type="checkbox"/> cinnamon	<input type="checkbox"/> gluten	<input type="checkbox"/> mustard	<input type="checkbox"/> pine nuts	<input type="checkbox"/> sunflower and products derived from sunflower
<input type="checkbox"/> celery	<input type="checkbox"/> kidney beans	<input type="checkbox"/> hazelnuts	<input type="checkbox"/> chilli	<input type="checkbox"/> vanilla
<input type="checkbox"/> cherry	<input type="checkbox"/> kiwi	<input type="checkbox"/> walnuts	<input type="checkbox"/> pistachio	<input type="checkbox"/> vanillin
<input type="checkbox"/> chestnuts	<input type="checkbox"/> milk (all milk of animal origin and dairy products)	<input type="checkbox"/> cashew nuts	<input type="checkbox"/> chickpeas	

\* additives:

- Colourings (E100 to E181) especially Tartrazine (E102), Cochineal Red A (E124), Patent Blue V (E131)
- Benzoates (E210 to E219)
- Metabisulfites (E220 to E228)
- Nitrites (E249 to E252)
- Butylated hydroxyanisole (BHA)(E320), Butylated hydroxytoluene (BHT)(E321)
- Glutamates (E600 to E625)
- Balsam of Peru

Definition of a "hypoallergenic meal tray"

One of a large range of complete meal trays, including starter, main course and dessert. Sodexo undertakes to ensure that the range is rotated.

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 child's legal representative shall send SODEXO a medical certificate for a "specific dietary prescription –hypoallergenic meal tray service" for each child who will consume a hypoallergenic meal produced by the company Clarélia, seven working days before the child's first hypoallergenic meal is due to be served.
- Guest identification by Sodexo staff for the primary and secondary school students in question.
- The customer will not be able to choose menu types per individual child. Sodexo manages their distribution depending on supply and the rotation of the existing range.
- The hypoallergenic meal tray is accompanied by an information leaflet and a set of cutlery. The whole tray is sealed with plastic film.
- The hypoallergenic meal trays will keep for 12 months at room temperature away from light.
- The meal trays shall be reheated in 1–2 minutes in a microwave or in 10 minutes in a bain-marie by Sodexo staff. Sodexo staff shall not unwrap the dishes.
- Sodexo does not provide a complete hypoallergenic meal 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.