

# **Food, Drink & Allergy Policy**

This policy explains guidelines for food and drink brought into the venue and clarifies responsibilities relating to allergies and safe consumption. It helps reduce risk and ensures a safe environment for all guests.

---

## **1. Food & Drink Brought by Guests**

Guests are welcome to bring their own food and refreshments.

- All food and drink must be prepared, stored, and served safely.
  - Supervising adults are responsible for food hygiene and safe consumption.
  - Please ensure food is suitable for the ages attending.
- 

## **2. Allergy Awareness & Responsibility**

Guests are responsible for managing allergies within their group.

- Supervising adults should check ingredients and food suitability.
- Care should be taken when sharing food among children.
- Tovah cannot guarantee an allergen-free environment.

If a child has severe allergies, supervising adults should take appropriate precautions.

---

## **3. Food Safety & Cleanliness**

To maintain hygiene standards:

- food should be kept within designated eating areas
- spills should be cleaned promptly
- leftovers and food waste should be disposed of appropriately
- surfaces should be wiped after use

Cleaning materials are provided for convenience.

---

## **4. Hot Food & Hot Drinks**

Hot food and drinks are permitted with caution.

- Hot beverages should be kept out of children's reach.
  - Care should be taken when transporting or serving hot items.
  - Supervising adults are responsible for preventing burns or spills.
  - Hot drinks to be kept upstairs during self led events
- 

## **5. Prohibited Food & Drink Items**

For safety and cleanliness, the following are not permitted:

- chewing gum

- glass containers where possible
- items that may cause staining or damage
- alcohol during self-led events
- illegal substances

If you are unsure about an item, please contact us before your booking.

---

### **✓ Agreement**

By attending a booking, supervising adults accept responsibility for food safety, allergy management, and safe consumption.