Collaborating to Establish Best Practices

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What is a QSR?





115,000 + Employees



\$1b + Annually on local produce, products & ingredients

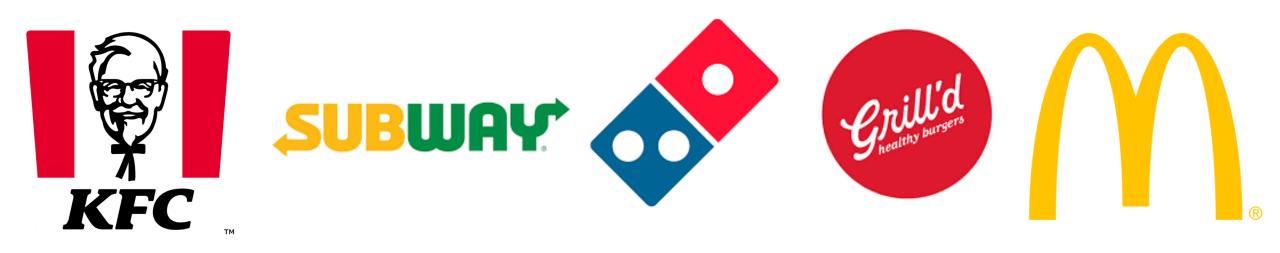








Key Collaborators



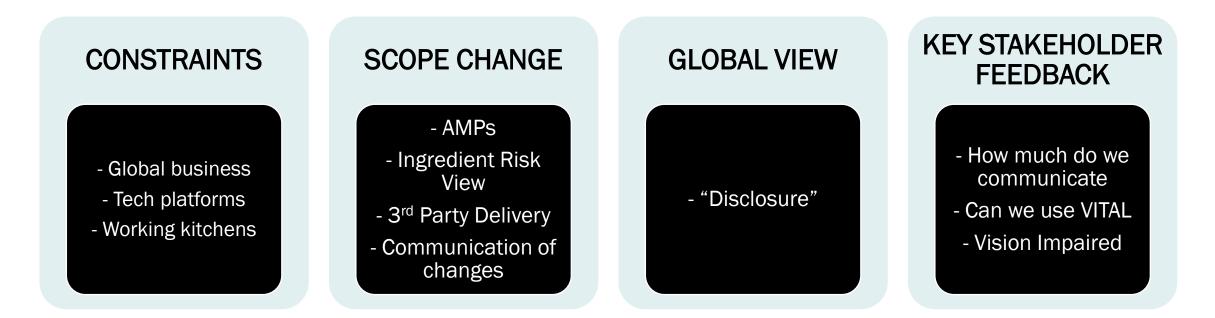
Allergen Bureau

Informing the food industry



The Journey to Best Practice





BEST PRACTICE vs MINIMUM STANDARDS







Objective

To create a **Best Practice Guideline** for communication of allergen information in a **QSR** setting, for both intentionally present allergens and unintentional allergen presence (UAP).

Problems to Solve

Inconsistent Precautionary Allergen Labelling

- Consideration given to PAL statements from suppliers
- Is cross contact restaurant captured
- Broad disclaimer statements used as a catch all

Complex Operational Environments

- Fast paced work environments
- Relatively "young" workforces
- "Allergen Cleans" are not a control measure available

Speed of Service

- Order Accuracy opportunity
- Difficult to communicate specific allergen requests

Challenges to be Considered

Tech Capability & Limitations

- Differences in IT Platforms
- Digital Menu Boards/Apps/Kiosks
- 3rd Party Delivery providers

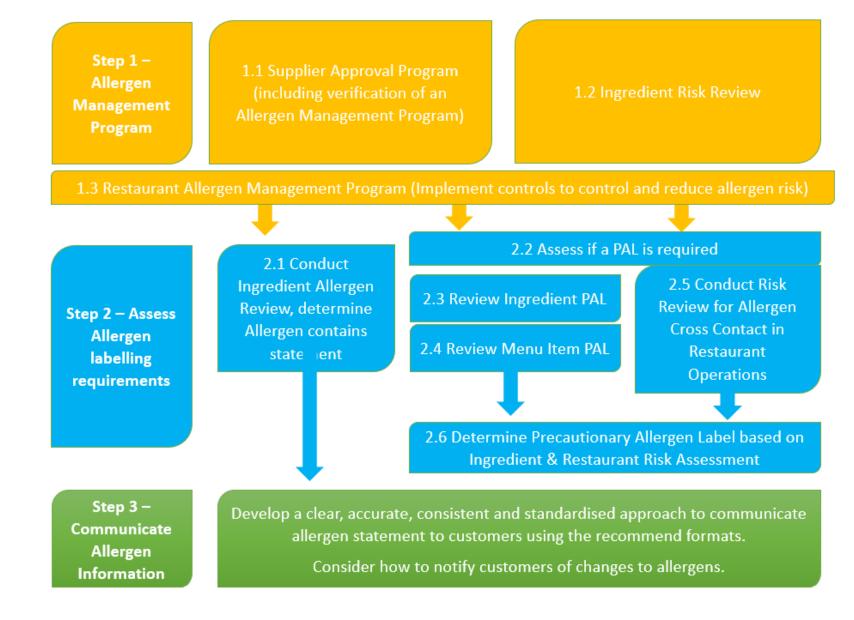
Customer Expectations

- Information required for diagnosed food allergies & dietary preferences
- Increase expectation around transparency of allergen risk
- Information required down to the ingredient level not just the menu item
- Ability to disclose allergens

Menu Complexity

- Promotional & Limited Time Offers can impact
- Individual menu customisation
- Menu changes across different dayparts i.e. eggs feature heavily at breakfast

Preview of the Guide



Thank You