Allergen Program

An Allergen program should include a list of allergens that could impact the supplier’s materials, equipment, processes and products including potential cross-contact allergens.

A list of materials and ingredients containing allergens should be in the plan. Methods should be outlined to include ways to prevent any unintentional allergen contamination.

Risk assessments for raw materials containing allergens should be conducted and documented.

Allergen management should be included in the Food Safety Plan(s). (HACCP plan)

Detail on how cleaning, sanitation and inspection of equipment are completed prior to changeover of allergen products should be included. Cleaning of equipment containing allergens is verified prior to product changeover.

The allergen cleaning process should be validated and verified. This should be documented.

Equipment segregation for allergen control is conducted and effectively manages the risk of cross-contact allergens. If this is not possible, then a procedure must be in place for a run matrix, cleaning procedures and verification of cleaning.

Specific procedures have been developed for the storage of allergen containing ingredients. The product identification system addresses materials, ingredients, work-in-progress and products containing allergens.

Products containing allergens are properly labeled to identify them as allergens, and meet regulatory requirements for allergen labeling.

Note: even if the only allergen in the facility is milk and it is in all products produced, the facility must have a program stating this.

Staff is aware of the risk of allergens and the allergen management procedures.