**Company Name Document Reference:**

**Program Document**

**Document Type: Allergen Control – Multiple allergens Page: 1 of 1**

There is more than one allergen at our facility. Ingredients used in various product formulation, contain allergens that may not be present in other product formulations. The 9 major allergens in the United States are: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. Cross contact is controlled by:

* Allergen Label Compliance is verified when labels are received and prior to entering into inventory
* Allergen statements and cleaning validations are required from all suppliers of ingredients, raw materials and product contact packaging materials.
* Unintentional allergen contamination is managed by barrier control between employee break rooms and processing areas. This includes garment control, hand washing and sanitizing and foot sanitizer.
* Finished product Food Allergen Label Verification Listing
* Allergen equipment cleaning and sanitary design SOP
* Product scheduling
* Process controls
* Allergenic ingredient inventory and ingredient handling controls
	+ Only storing “like” allergens above one another
	+ Proper spacing between containers
	+ Segregated areas if possible
	+ Allergen designations on electronic/manual inventory
* Rework management – Only adding “Like” allergens together
* Personnel practices
* Employee training relevant to the above
* Swabbing “Residual Testing” for specific allergen/total protein or for cleanliness (ATP)

Reference: Allergen Assessment (Food Safety Manual)

 Allergen Infographic – list of allergens and icons

**END**