

Company Name

Document Reference: #5

PC/Pre Document

Document Type: Allergen Control

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The only allergen present at our facility is milk. An allergen statement is included in the Food Safety plan.

All labels state milk as a present allergen and are reviewed at time of receipt and checked off by the packaging operator at time of use. Allergen statements 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.

Employee's are trained in the importance of managing allergen contamination.

Reference: Allergen Assessment (Food Safety Manual)

END

Date	Action	Approved By
	New Document	