



Successful Allergen Control Plan

1

Receiving

- Verify Suppliers
- Verify Ingredients

2

Storage

- Store Allergenic Products/Ingredients Separately (different storage containers)
- Label Allergenic Ingredients (specific mark or color coded)
- Designate Separate Storage Areas

3

Scheduling Runs (Processing)

- Schedule Length of Allergenic Product Runs to Minimize Change-Over
- Schedule Non-Allergenic Production Prior to Allergenic

4

Run (Processing)

- Dedicated Equipment/Tools/Containers Clearly Tagged/Color Coded
- If Able Have Similar Products on the Same Line
- Physical Barriers Between Allergenic and Non-Allergenic Lines
- Limit Flow of Raw Materials/Supplies/Employees to Reduce Cross-Contact

5

Rework/Work in Progress

- Record: When Produced or Re-Entry Onto Line, Storage, What Reworked Into, Amount of Product Used
- Product Storage How and Where- Items Tagged/Color Coded
- Rework into Same Formulations

6

Maintenance & Engineers

- Maintain Equipment Optimal Operation
- Traffic/Air/Product Flow -Minimize Cross-Contact
- Scheduled Maintenance to Prevent Cross-Contact

7

Sanitation

- Procedures/Documentation for Sanitation Process/Spills
- Validate Procedures on Regular Basis

8

Validation

- Product Testing

9

Labeling/Training

- Compliant Labeling for Products
- Training on Allergen Basic



*Source: Food Allergy Research & Resource Program