

Allergen Control SOP

Cross contamination is the inadvertent transference of a substance from one to another. It also includes the inadvertent mixing or contamination of one product containing a known allergen with another.

Purpose

To prevent cross contamination by putting policies and procedures in place to avoid cross contamination of most common and known allergens including but not limited to wheat, dairy, soy, eggs, tree nuts, peanuts, fish, and shellfish.

Scope

This procedure applies to foodservice employees who prepare or serve food.

Key Words

Cross-Contamination, Allergen

Instructions

1. Train Food Service Staff on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Take the following steps to avoid cross-contamination of allergens:
 - a. Supplier information: Ensuring suppliers use up to date and clear labeling of all products that may contain potentially harmful allergens. Keep specification sheets containing specific allergen information on hand. Check any new products routinely.
 - b. Identification of allergens on the majority of received products through nutrition labels.
 - c. When necessary, separation of allergens during preparation and cooking process.
 - d. Ensure proper cleaning and sanitizing procedures

- e. Receiving and storing control where products are checked during the receiving process and properly stored in their designated locations.
- f. Ensure proper finished product control which includes following standardized recipes and avoiding cross contamination by using sanitized utensils and single use gloves.
- g. Employee training on cross contamination and allergens.
- h. Published information on website of allergens in menu items

Date Implemented _____ By _____

Date Reviewed _____ By _____

Date Revised _____ By _____