

Allergen Plan (Diagram A)

		Monitoring				Corrective Action		Records	Verification
Activity	What	How	Frequency	Who	What	Who	How	Location	Who What When
Receiving	Label allergen containing	Apply sticker to pallet tag and	Every receipt of goods	Receiver and/or lab technician	No "allergen" sticker on goods,	Distribution manager or	Apply "allergen" sticker or tag.	Receiving Report Accounting	Food safety Manager record is complete/
	ingredients	to tank or silo Use color-coded totes or keep allergen-containing materials in a designated area of the warehouse			tank or silo	department manager	Retrain individual responsible		correct on quarterly basis
Ingredient Storage	Allergen containing ingredients segregated	Walking tour	Daily	Inventory control and plant management	Ingredients contaminated with unauthorized allergens	Department manager	Isolate contaminated goods and discard	Inventory Control Log	Food safety Manager record is complete/ correct on quarterly basis
Processing	Unauthorized allergen group mixing	Computerized batching and/or manual ingredient addition	Every Product	Pasteurizer	Unauthorized allergen containing ingredient in batch	Department manager	Stop processing, clean and sanitize Put product on hold	Batch Sheet Accounting	Food safety Manager record is complete/ correct on quarterly basis
Packaging	Unauthorized allergen group mixing	Changeover checklist	Every product	Filler operator	Unauthorized allergen containing ingredient in product	Department manager	Stop packaging, clean and sanitize Put product on hold	Filler log Department manager	Food safety Manager record is complete/ correct on quarterly basis
Sanitation	Cleaning effectiveness	Visual inspection and CIP procedures	Every cleaning	Sanitation operator	Food residue after cleaning and sanitizing	Department Manager	Clean and sanitize again until no residue is detected	Cleaning/CIP charts	Food safety Manager record is complete/ correct on quarterly basis
Rework	Unauthorized allergen group mixing	Computerized batching and/or manual ingredient addition	Every batch	Pasteurizer	Unauthorized allergen in batch	Department manager	Stop processing, clean and sanitize Put product on hold	Batch sheet Accounting	Food safety Manager record is complete/ correct on quarterly basis

