

Allergen Awareness Process Tree for Inspections

1. Check documentation, then inspect receiving & storage of *raw materials* and

Check ingredient storage spec sheets & recipes (for use of any allergens).

2. Inspect *production process* for cross-contact.

Check for:

- Common equipment
- Sequencing & schedule

3. Inspect *sanitation* for cross-contact.

Is equipment cleaned post-allergen & pre-non-allergen?
If so, how?

4. Inspect *rework, storage & processing* for use, then misuse.

Is rework used?
Is rework labeled?
Is rework misused?

5. Compare *documentation with observations* during the inspection.

Labels reflect final products? ACP?
Trained staff?
Recall plan?

6. When an undeclared allergen is documented in a food, *retain or hold* the product.

• Document any use of eggs, fish, milk, peanuts, shellfish, soy, tree nuts and/or wheat.
• Act on misuse.