

1.4.3 ALLERGEN CONTROL PROCEDURE

OBJECTIVE

To ensure that allergenic materials are effectively managed and that the risk of allergenic contamination is minimised so far as is reasonably practicable.

DEFINITIONS

Allergen – a known component of food, which causes physiological reactions due to an immunological response.

Cross-contamination – the unwanted transfer of a contaminant from one thing to another; e.g. food to another food, food to surface or people to food etc either directly or indirectly.

SCOPE

This procedure applies to all packing and storage areas.

This procedure includes consideration to the following known allergens.

- Cereals containing gluten: (wheat, rye, barley, oats, spelt, khorasan wheat and their hybridised strains)
- Gluten free cereals: wheat
- Crustaceans and products thereof.
- Egg and products thereof.
- Fish and products thereof.
- Peanuts and products thereof.
- Milk and products
- Nuts – Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof.
- Soya and products thereof.
- Sesame seeds and products thereof.
- Celery and products thereof.
- Mustard and products thereof.
- Lupin and products thereof.
- Molluscs and products thereof.
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO₂.

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INSTRUCTIONS AND RESPONSIBILITIES

All employees are responsible for adhering to the requirements of this procedure.

Incoming Products

The company has conducted an assessment of incoming products to identify the presence of allergens and the potential for cross-contamination. Suppliers must verify what allergens they handle or allergens that their products may contain.

At present Zazou Emporium do not handle any allergen containing products.

No eating is permitted in the re-packing / storage areas. This includes any allergens.

Risk Assessment for Cross-Contamination

The allergen risk assessment incorporates the following stages and will be carried out prior to the sale or introduction of any new product.

Stage One

Identify all ingredients and acquire up-to-date allergen information from suppliers.

Stage Two

Document all ingredients on the supplier approval list and identify any products which contain or may contain any allergenic ingredients.

Stage Three

Assess the risk for each allergen, taking into consideration, but not limited to:

The process steps.
The flow of raw materials and products.
The allergen physical form e.g. powder, liquid, solid.
Ingredient specifications.
Allergen swab test and / or product testing results.
Worldwide allergic reaction prevalence.
Allergic reaction thresholds (if known).

Stage Four

Document all assessment findings and use the information to determine labelling requirements.

FOOD SAFETY AND QUALITY MANUAL

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Document Change Log

Date	Issue Number	Reason for Change	Issued By	State Location
17.11.21	1	Original	S. Sullivan	Quality Manual
24.11.22	2	Review of procedure - slight update to wording.	S. Sullivan	Quality Manual