





Root Cause	Best Practice Controls	Links
Accidental Cross Contamination from Production	<ul style="list-style-type: none"> ✓ Production Scheduling supported by an allergen matrix which determines best production order to minimise cross contact, and decrease product change overs <ul style="list-style-type: none"> • Ensure SOPs to manage allergen cross contact include instructions for any alterations to scheduling • State the allergen status on daily schedule, so rationale is clear in case of break downs or, production teams needing to deviate from schedule unexpectedly ✓ Cleaning the equipment & production lines to eliminate potential for allergen cross contact <ul style="list-style-type: none"> • Consider Hang Up points in pipework, pumps, mixers, conveyors, utensils etc • A cleaning schedule outlining methodology and frequency • Cleaning validation which confirms, effectiveness in removing the allergenic protein from the equipment or line. • Cleaning verification to check cleaning steps are taking place and are meeting the standard • Spills of allergenic material are cleaned up promptly, and correctly disposed of. • Cleaning personnel are trained, experienced and consistent. • Dedicated colour coded cleaning tools for allergen cleaning • Cleaning tools and equipment are also cleaned to prevent allergen cross contact. ✓ Staff are trained, and assessed, in their understanding food allergens, the risk to consumers with food allergy, the identification of cross contact allergens and the management of food allergens 	<p>https://info.allergenbur eau.net/infographic/pr oduction-scheduling/</p>  <p>https://info.allergenbur eau.net/infographic/cle aning/</p> 
Lack of staff skills and knowledge to fulfil labelling requirements	<ul style="list-style-type: none"> ✓ Staff are trained, and assessed, in their understanding food allergens, the risk to consumers with food allergy, the identification of cross contact allergens and the management of food allergens 	<p>https://info.allergenbur eau.net/infographic/tr aining/</p> 
Incorrect packaging / mislabelling /mispackaging / labelling.	<ul style="list-style-type: none"> ✓ Include change over processes to ensure all labels removed from equipment between different products. ✓ Ensure multiple sign offs to ensure the correct label is being used ✓ Checks to ensure front, back, neck, lid & outer labels are all correct for the same product. ✓ Limit the number of labels printed / issued to production to match the required quantity of the production run ✓ Ensure left over printed packaging is disposed of, defaced, destroyed, to avoid being inadvertently & incorrectly used ✓ Clearly identify / code pre-printed labels & packaging with correct version ✓ Have a formal review / approval process for label artwork by a competent technical person checking allergen declarations & claims. ✓ Keep different product labels / packaging visibly separated in warehouse ✓ Implement procedures to reconcile product packed and number of labels used ✓ Design labels for products with different allergen statuses to have obvious differences e.g. Colours, images, icons etc. 	<p>https://info.allergenbur eau.net/infographic/pa ckaging-control/</p> 
Supplier Verification	<ul style="list-style-type: none"> ✓ Understand the regulatory requirements FSC 1.2.3, which may be different to country that the ingredient is sourced from. ✓ Request Specification / Product Information Form (PIF) for every ingredient, but don't assume PIF details are always correct ✓ Seek confidence in supplier information and allergen knowledge ✓ Ask questions about potential unexpected allergens in Food ✓ Ensure process implemented to manage updated Specification / PIF details when changes occur 	<p>https://info.allergenbur eau.net/infographic/ra w-material-specification-assessment/</p> 