

How CAN WE control allergens?

Stop them from entering Segregate products the factory and ingredients **NEW PRODUCTS FREE** FROM NON-ESSENTIAL **ALLERGENS** DEDICATED STORAGE **DEFINE PROHIBITED** AREAS FOR EACH SITE ALLERGENS **ALLERGEN** APPROVED AND TRUSTED SUPPLIERS **CLEAR & CORRECT** LABELLING CATERING/CANTEEN **CONTROLS** PACKAGING & LABEL **CONTROLS** DON'T BRING ALLERGENS TO WORK E.G. **CHOCOLATE AND PEANUT BARS** MINIMISE MOVEMENT VERIFY CONTROL **OF INGREDIENTS** AND PEOPLE **VALIDATE CLEANING** PROCESS AND VERIFY **ROUTINE CLEANING USE ALLERGENS LAST IN PRODUCTION PLAN** TRAINED STAFF **DEDICATED PRODUCTION DEDICATED WASTE UTENSILS** THOROUGH INSPECTION HANDLING **PROCESS DEDICATED CLEANING** EQUIPMENT & PHYSICAL BARRIERS & DETERGENTS MANAGE AIRFLOW **USE OF COLOUR CODED PPE** Prevent from Removal of spreading around allergens from surfaces