



## Allergen Checklist

Big Foods Corporation / Michael Atkins / 31 May 2023

Complete

Score	84%	Flagged items	4	Actions	4
<b>Company Name</b>	Big Foods Corporation				
<b>Conducted on</b>	31.05.2023 14:28 PST				
<b>Conducted by</b>	Michael Atkins				
<b>Company address</b>	El Paso, TX 79938, USA (31.8403844, -105.92299)				

## Flagged items & Actions

4 flagged, 4 actions

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4 flagged, 4 actions

Inspection / General Points

#### Do those working with food production receive regular allergen training?

No

Upon reviewing the records, last allergen training for staff was last year. Numerous of changes in production procedures were made but no training has been conducted.

To Do | Priority Medium | Due 07.06.2023 14:28 PST | Created by SafetyCulture Staff

Plan allergen control training for staff

Inspection / General Points

#### Are there procedures in place on how recipe changes are to be handled in production including information to production staff?

No

HACCP programs may need to be reviewed. Changes to product numbers for raw materials, intermediate goods, and finished products may be needed. New packaging should be used, etc.

To Do | Priority Medium | Due 07.06.2023 14:30 PST | Created by SafetyCulture Staff

Do a review

HACCP programs, changes to product numbers for raw materials, intermediate goods and finished products and new packaging

Inspection / Production, premises and equipment

#### Do production staff carry out a continuous review of possible situations for cross-contamination between products or production lines?

No

There is confusion among records regarding which personnel have the responsibility and authority to do so. Records show different personnel from different positions conducting the review.

To Do | Assignee SafetyCulture Staff | Priority Medium | Due 07.06.2023 14:31 PST | Created by SafetyCulture Staff

Set one or two personnel responsible

Inspection / Production, premises and equipment

#### Are there procedures in place for the use of rework (internally recycled product)?

No

- It is important that rework ends up in the right product and does not contaminate other products.
- Products containing an allergen should only be used in products where that allergen is already present. How and when rework may be used should be documented.
- Rework must be correctly labeled for proper identification and handling.

To Do | Priority High | Due 07.06.2023 14:31 PST | Created by SafetyCulture Staff

Review and plan out solutions

Set up meeting with respective managers and personnel responsible

**Other actions**

0 actions

## Inspection

4 flagged, 4 actions, 84%

## General Points

2 flagged, 2 actions, 66.67%

**Are HACCP programs in place covering allergen risks in the total production chain – from receiving and storage of raw materials to finished product?**

Yes

**Do those working with food production receive regular allergen training?**

No

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Do a review

HACCP programs, changes to product numbers for raw materials, intermediate goods and finished products and new packaging

**Are there procedures in place to ensure that prior approval by the responsible persons within the company is needed before changes are made to suppliers of raw materials, processing aids, etc?**

Yes

**Are employees encouraged to immediately report suspected contamination, incorrect labeling, etc., and are there procedures in place?**

Yes

**Are regular internal audits conducted to ensure compliance with the general requirements for control of allergens?**

Yes

## Raw materials: Receiving, storage, weighing

100%

**Is the risk for allergen contamination considered prior to purchasing and receiving new raw materials?**

Yes

**Are there procedures in place at reception of raw materials, ingredients and intermediate goods to verify that the correct material has been delivered?**

Yes

**Are allergenic raw materials, ingredients and intermediate goods kept separate from each other and from other foods so the risk of contamination is minimized?**

Yes

Good job for keeping separate areas for storage and weighing of allergenic raw materials and for putting up labels.



Photo 1

## Production, premises and equipment

2 flagged, 2 actions, 84.62%

**Are instructions on how to prevent contamination clearly presented or readily available in the production area?**

Yes

**Are premises, equipment, and work tools designed so that they are easy to clean and that contamination between products and production lines is minimized?**

Yes

**Do maintenance personnel have knowledge about hygiene design to minimize the risk of contamination, e.g., through proper design of piping, elbows and bends, pumps, etc.?**

Yes

**Are schedules for maintenance of the premises and equipment in place?**

Yes

**Are there hygiene rules for all personnel, covering, e.g., clothing, hand-washing and hand contact with foods?**

Yes

**Are there procedures in place to ensure that the correct raw materials are always used?**

Yes

**Are there procedures in place to ensure that the correct recipe is always used?**

Yes

**Are there clear procedures in place for production sequencing and how this is determined?**

Yes

**Are there procedures in place to ensure that the packaging material used is correct for the product?**

Yes

**Do production staff carry out a continuous review of possible situations for cross-contamination between products or production lines?**

No

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**Is there a procedure in place for traceability of rework used in the finished product?**

Yes

**Are there procedures in place for handling products that do not fulfill specifications?**

Yes

## Cleaning and controls

100%

**Are there clear instructions in place for the cleaning of premises, equipment and work tools?**

Yes

**Are there clear instructions for the cleaning required between production of different products on the same production line?**

Yes

**Are there procedures for, when relevant, testing a food after manufacturing, in order to confirm that no unintentional exposure to allergen has occurred?**

Yes

## Completion

**Name & Signature of Assigned Personnel**



Michael Atkins  
31.05.2023 14:32 PST

## Media summary



Photo 1