



ALLERGEN AUDIT REPORT

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By

Food Safety Auditor

AIB International

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RATING

An allergen audit was conducted at this facility on _____. The writer was accompanied throughout the audit by Mr. **(AUDITOR FILL IN)**.

Based on the observations made, information obtained, and criteria set forth in the *Allergen Audit Criteria*, the overall food safety level of this facility was considered to be:

(0)

The AIB International states that the report as given herein is to be construed as its findings and recommendations as of the date of this report. The AIB International accepts no responsibility and does not assume any responsibility for the food safety program in effect with (customer). That further AIB International is only making report of the food safety conditions of (customer) as of the date of this report and assumes no responsibility or liability as to whether (customer) carries out the recommendations as contained in this report or does not carry out the recommendations as contained in this report.

RATING ANALYSIS

DATE OF AUDIT:

TYPE OF AUDIT:

OVERALL RATING:

CHEMICAL SENSITIVITIES	-
HACCP PLAN	-
CROSS-CONTAMINATION AND CLEANING	-
REWORK	-
SUPPLIER APPROVAL	-
REFORMULATION	-
EMPLOYEE AWARENESS	-
LABELING	-
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TOTAL:	0

AIB ALLERGEN FOOD SAFETY CHECKLIST

2/02

40 = No discrepancies 0 = Program failure
 20 = Program omissions N/A = Not applicable

INGREDIENTS	40	20	0	N/A	Comments
1. The plant uses any or all of the eight listed allergens: peanuts, tree nuts, eggs or egg products, milk or dairy products, crustaceans, fin fish, soy and wheat. (Not scored, information only)					
2. List, which of the eight allergens from item #1 is included in a product, produced at the facility. (Information only, not scored).					

CHEMICAL SENSITIVITIES	40	20	0	N/A	Comments
3. The plant uses sulfites and/or FD&C Yellow #5 in branded products. List the food colorings and/or sulfites used in the product selected. (Information only, not scored)					
4. Examine one or two labels from products produced at the facility. Compare the label to the ingredient formulation or batch sheet for that product. The color or sulfite listed as used in the formula or batch sheet must be listed on the ingredient legend.					
POINTS AVAILABLE (40)					
POINTS EARNED					

HACCP PLAN	40	20	0	N/A	Comments
5. Food allergens are addressed as part of the HACCP plan. (Peanuts, tree nuts, eggs or egg products, milk or dairy products, crustaceans, fin fish, soy and wheat)					
6. Allergens are included as part of the ingredient hazard analysis.					
7. Ingredient specifications indicate that the ingredient is an allergen.					
8. Ingredient specifications are periodically reviewed to ensure those allergenic ingredients or ingredients containing allergens are identified.					
9. Processing aids and incidental additives have been considered as part of the hazard analysis.					
POINTS AVAILABLE (200)					
POINTS EARNED					

CROSS-CONTAMINATION AND CLEANING	40	20	0	N/A	Comments
10. State where the allergenic ingredient is added to the process. (For example, at the mixer, by a depositor at the oven in-feed, etc.) (Information only, not scored)					
11. Procedures are in place to prevent cross-contamination between allergen and non-allergen containing products or ingredients.					
12. Allergen cleaning must be verified. List method used to do verifications. (ELISA, bioluminescence, visual examination or other method)					
13. A documented monitoring process must be provided. This must be included in documentation of findings and corrective actions. Corrective action must be documented when an allergenic residue is either detected by visual examination, ELISA, bioluminescence etc.					
14. Separate labeled ingredient bins and scoops are used to prevent cross-contamination.					
15. Separate pans are used for allergen versus non-allergen products. If the use of separate pans is not possible, pans should either be washed between allergen and non-allergen runs. If pans are not washed between use, verification of allergen residue testing must be performed with no visible residue observed in pans.					
16. Separation of products containing allergens from non-allergen products must be provided. List the form of separation used. (Catch cloths between conveyors, dedicated process lines, run scheduling of allergens at the end of the week, segregation of line sampling devices, etc.)					
17. Allergenic ingredients are labeled in the warehouse. Allergenic ingredients are handled and stored to prevent cross-contamination. (Like above like, stored on the bottom rack or pallet, etc.)					
POINTS AVAILABLE (280)					
POINTS EARNED					

REWORK	40	20	0	N/A	Comments
18. Policies and procedures are in place to address the use of allergen containing rework in products. (Like into like)					
19. Separation by color coding or other means between allergen containing rework and non-allergen containing rework is provided. The color-code system or methodology is followed.					
POINTS AVAILABLE (80)					
POINTS EARNED					

SUPPLIER APPROVAL	40	20	0	N/A	Comments
20. The supplier allergen program has been reviewed and is included as part of the supplier approval process.					
21. The allergen program is included as part of the temporary approval process when an emergency supplier is used that may produce an allergenic ingredient.					
22. Verify that the ingredient suppliers for one product produced at the facility are approved per the plant approval process or by inclusion on the approved ingredient supplier list.					
POINTS AVAILABLE (120)					
POINTS EARNED					

REFORMULATION	40	20	0	N/A	Comments
23. Reformulation procedures must be on file and current.					
24. Ingredient specification changes are part of a written procedure. New specifications are dated, and old copies of the specifications are accounted for.					
25. Obsolete packaging materials are controlled/destroyed after product reformulation.					
POINTS AVAILABLE (120)					
POINTS EARNED					

EMPLOYEE AWARENESS	40	20	0	N/A	Comments
26. Allergen awareness is communicated to employees either during HACCP or GMP training. This is completed upon hiring and at least on an annual basis.					
27. Review the documentation of training on one person who handles allergen containing product to determine the level of training given. Training must be appropriate to the task required of the employee.					
POINTS AVAILABLE (80)					
POINTS EARNED					

LABELING	40	20	0	N/A	Comments
28. Allergens used in a products produced at the facility are included on the ingredient legend. Verify that the label that is used to produce the product selected is the appropriate label. Match the batch sheet to the ingredient legend for the selected product.					
29. Provide the allergen statement on the product label. (An example would be “may contain peanuts” or “manufactured on a line where allergenic product is manufactured”.)					
POINTS AVAILABLE (80)					
POINTS EARNED					