



Food Manufacture

# Allergens in Food Manufacture

## Lesson 4

This course is ideal for all people working in food manufacture or wanting to work in food manufacture as it gives the learner in depth knowledge of allergens and how to control them.





In a food factory allergens can pose a large risk if they are not managed effectively. Every factory will have a system in place which manages allergens and minimises any risk of allergen contamination.





# Training

**All factory staff must undertake allergen training to ensure they understand the consequences of someone who has allergies eating an allergen by mistake.**

All training records are kept by the factory for due diligence purposes.



# Staff allergen training includes:

- Cross contamination
- Importance of handwashing
- Clothing and personal protective equipment (PPE) requirements
- Reworked product
- Waste control of allergens
- Cleaning procedures
- Allergen equipment



**Staff should fully understand and follow the company procedures when preventing cross contamination from occurring.**



Staff will be trained on how to wash their hands effectively and the importance of washing hands after handling or working with allergens.





**Specific clothing and PPE will be worn when working with allergens which will be changed immediately after. Clothing and PPE is a different colour to the standard clothing and PPE to identify it as only to be used with allergens.**



**Staff will be aware of the potential to contaminate any reworked product with allergens and what they should do to prevent this from occurring.**





There will be training given to staff on how to dispose of allergenic products/ingredients safely. This involves making sure the products are in sealed bags/containers which cannot contaminate any other products.





Staff will be trained on how to clean after allergens and understand the importance of doing this to prevent any contamination.





**Some Factories have specific process lines which only handle none allergenic products, staff will be trained on the reasoning behind this and understand which lines are for allergens and which aren't.**





**Staff will be trained on which equipment and utensils are to be used for allergen use only.**

**A colour coding system is used to identify the equipment/utensils required for allergens.**



# Revision Activity 4

**Name two things that are included in staff allergen training?**