



Food Manufacture

# Allergens in Food Manufacture

## Lesson 7

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.





Only a small amount of an allergen can cause a major problem for someone with an allergy so it is vital that a factory is kept clean to a level which removes or reduces the potential for any allergen cross contamination to occur.





**Cleaning procedures are followed to make sure no cross contamination from allergens occurs. The order in which lines are cleaned will also ensure no cross contamination occurs.**



**Some allergens can become an airborne risk, so it is important that there is enough extraction and ventilation in the factory.**

Extraction ventilation systems form a positive air flow system and are fitted in appropriate areas/departments within the factory.



The cleaning effectiveness will be verified and documented. Verification can be performed through visual inspections, swabs, other tests and audits.

A schedule is followed for swab tests and audits.





**There is specific cleaning equipment which is used to only clean allergens.**

This equipment is colour coded to distinguish it from other cleaning equipment.

It should be single use or be able to be cleaned effectively after use.



**There will be a allergen spillage procedure which must be followed should any allergen spillages occur. The operative cleaning the spillage must be trained on how to do this correctly.**

**Any contaminated products or ingredients will need to be placed under quarantine and management informed.**





# Revision Activity 7

**Why should a food factory have sufficient extraction and ventilation?**