

ACCP/03: PREPARATION OF ALLERGEN-FREE DISHES

Hazards

1. *Accidental inclusion; of food-allergens in dishes as a result of residues being present*
2. *Accidental inclusion; of food allergens in dishes as a result of 'hidden' ingredients in subsidiary ingredients*

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Prepared in designated area	Visual checks	Ad-hoc basis		Identify and designate suitable area (LM) Discard foods contaminated with food-allergens (FH)
Prepared on designated work surface	Visual check	Ad-hoc basis		Identify and designate suitable work surface (LM) Discard foods contaminated with food-allergens (FH)
Prepared on designated chopping board	Visual check	Ad-hoc basis		Identify and implement system for chopping boards (LM) Discard foods contaminated with food-allergens (FH)
Surfaces and equipment cleaned	Visual check	Prior to use		Clean contaminated surfaces and equipment (FH) Discard foods contaminated with food-allergens (FH)
Specific allergens not stored or used in area	Visual check	Ad-hoc basis		Remove allergens from immediate area (FH) Clean down immediate area (FH)
Marinades, sauces etc. checked for allergens	Visual check	Ad-hoc basis		Discard foods contaminated with food-allergens (LM) Review allergen information on ingredients listing (LM)
Allergens not removed from foods and offered as 'allergen-free'	Visual check Competence-based questions	Ad-hoc basis		Discard foods contaminated with food-allergens (LM) Review process for preparation of allergen-free foods (LM)

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- Section 4: Food Allergens - FA/05: Control of allergenic ingredients

Version	Date of issue	Author	Endorsed by
V1	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser