

# SOP Template: Cross-contamination Prevention and Allergen Control

This SOP details **cross-contamination prevention and allergen control** measures, including identification of allergenic ingredients, proper cleaning and sanitization protocols, segregation of allergen-containing products, employee training and hygiene practices, labeling and storage requirements, and monitoring and verification processes. The objective is to minimize the risk of allergen exposure and ensure product safety for consumers with food allergies or sensitivities.

## 1. Purpose

To establish procedures that prevent cross-contamination and control allergens during food handling, preparation, processing, storage, and distribution.

## 2. Scope

This SOP applies to all personnel, processes, and equipment involved in the food production, handling, and storage areas.

## 3. Responsibilities

- **All Employees:** Adhere to allergen control measures and report deviations.
- **Supervisors:** Ensure implementation, training, and verification of SOP adherence.
- **Quality Assurance:** Monitor compliance and conduct verification audits.

## 4. Allergen Identification

- Maintain an up-to-date list of allergens handled onsite (e.g., peanuts, tree nuts, milk, eggs, wheat, soy, fish, shellfish, etc.).
- Ensure suppliers provide allergen information for all ingredients.

## 5. Segregation and Storage of Allergenic Ingredients

- Store allergenic ingredients in clearly designated, labeled areas.
- Use sealed, labeled containers; do not store allergens above non-allergens to prevent spills.
- Schedule allergen product processing at the end of production runs where possible.

## 6. Cleaning and Sanitization Protocols

- Follow validated cleaning procedures to remove traces of allergens after handling allergenic ingredients.
- Use separate cleaning equipment for allergen-containing areas and non-allergen areas.
- Visually inspect and, if feasible, verify cleaning with allergen test kits.

## 7. Employee Training and Hygiene

- Provide initial and ongoing training on allergen awareness and handling procedures.
- Enforce strict handwashing and glove-changing protocols between tasks with different allergens.
- Provide PPE as required and ensure single-use aprons, gloves, and hairnets in relevant zones.

## 8. Labeling and Documentation

- Label all allergen-containing products and work-in-progress materials clearly.
- Maintain documentation of allergen handling, cleaning records, and verification activities.
- Regularly review supplier labels for changes in allergen content.

## 9. Monitoring and Verification

- Supervisors to routinely inspect storage, handling, and cleaning activities.
- Conduct periodic allergen swab or residue testing on equipment and surfaces.
- Document deviations, corrective actions, and outcomes in an allergen control log.

## 10. Corrective Actions

- If cross-contact is detected, isolate affected product and assess risk.
- Notify Quality Assurance and follow procedures for disposal or reprocessing.
- Investigate root causes and implement corrective actions.

## 11. References

- Local food safety regulations and guidelines
- Company allergen management policy

## 12. Revision History

Date	Revision No.	Summary of Changes	Prepared by
2024-06-01	1.0	Initial SOP release	QA Manager