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Allergen Control Program

FDA has identified 9 major food groups that are responsible for 90% of all food allergies. These are: ***milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and sesame***. Additionally, some countries have identified sesame and celery products as well as sulphites as allergens. Any product that contains one of these as an ingredient should be labeled accordingly.

Facilities manufacturing or storing products with these allergens are required to take special care to see that no cross contamination occurs and must create an Allergen Control Label.

Christopher Ranch stores and distributes one product which contains almonds, a tree nut and cheese blend flavorings and milk powder (jarred Pesto) and several processed chopped and crushed garlic items in jars and pail which contain a small amount of a soy oil blend. This soy oil blend is highly refined and therefore not considered an allergen. All of these items are produced at Pacific Choice Brands in Fresno, Ca.

There are several vending machines located in the employee break room that may at times contain food items with known allergens. The machine is labeled with a warning that items may contain allergens. Employees receive training on allergens and how they may be spread. They are trained to read labels in order to identify allergens. Employees are allowed to bring food items from home and store them in the break rooms. Therefore, employees are trained to wash their hands after eating and prior to entering the repack room or warehouse.

Storage

All Allergen packs are kept in designated storage areas, away from other products, thereby eliminating any threat of cross contamination. If it is necessary to store in an undesignated area, the allergen products must be stored with a clearance of at least 1 foot on all sides from the non-allergenic products. If shelving is used, the allergen products may only be stored on the bottom racks.

Receiving of products containing allergens:

When allergen items are received, receiving personnel will visually check for any damaged allergen container for possible contamination. If packages are found to be damaged, notification to Jeff Stokes or Janette Codiga will be made for assessment and for corrective action. All Pesto product pallets will be tagged with Green Allergen Label for easy recognition.



Shipping

Allergenic items must be kept separate from non-allergenic when shipping by stacking allergens on separate pallets from non-allergens. If stacking of pallets is necessary, always place allergen containing pallets on the bottom (never stack these items above or on top on non-allergens). If pallets must be mixed with allergen and non-allergens, the allergens will be wrapped and marked with green "Allergen" stickers.

Spillage

All products are checked on a regular basis while being stored and at shipping times for breakage and leaks. Any products found to be leaking will be dumped and any items used to clean up will also be discarded. Standard Hold and Dump procedures will be followed in these situations. If spillage occurred on a wooden pallet, the pallet must be exchanged and either sanitized or disposed.



Warning – Food Items in this Machine May Contain Ingredients that Are Known Allergens

The FDA has identified 9 major food groups that are responsible for 90% of all food allergies. These are: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and sesame. Celery and sesame seeds and sulphites have also been known to cause food allergies.

Please read labels carefully and always remember to wash your hands after eating and before returning to work.

Advertencia – Los artículos alimenticios en esta máquina pueden contener ingredientes conocidos como alergénicos

La Administración de Alimentos y Drogas ha identificado 9 grupos importantes de alimentos que son responsables por el 90% de todas las alergias alimenticias. Estos productos son: leche, huevos, pescado, mariscos, nueces, cacahuates, trigo, sesame y soja. Apio y semillas de ajonjolí y sulfatos también son reconocidos como causantes de alergias en la comida.

Favor de leer las etiquetas con mucho cuidado y recuerden que siempre deben lavarse las manos después de comer y antes de volver a trabajar.