

8. Checklist for those working with:**Food Inspection and Control**

Purpose: To help to improve the safety of food handling from an allergy perspective.
To help consumers with allergies and food intolerances.

Requirements: To be aware that consumers expect and demand that all food handlers have the knowledge and insight required to supply safe foods of high quality. Consumers can not be responsible for mistakes and errors at the production and distribution stage.
To read and understand the Food Sector Guidelines and have insight on what “allergy and intolerance” involves! It is important to be aware of the level of sensitivity, reactions and consequences.

In this document, *allergens* refers to allergens and other food intolerance-causing substances. The substances and products thereof listed below are those that most often cause allergic and adverse reactions. These are also the foods and ingredients for which special requirements regarding labelling and food information to consumers apply (Regulation (EU) No. 1169/2011 and Swedish National Food Agency regulation LIVSFS 2014:4).

<p>1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof, except:</p> <p>a) wheat based glucose syrups including dextrose¹;</p> <p>b) wheat based maltodextrins¹;</p> <p>c) glucose syrups based on barley;</p> <p>d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.</p>	<p>2. Crustaceans and products thereof.</p> <p>3. Eggs and products thereof.</p> <p>4. Fish and products thereof, except:</p> <p>a) fish gelatine used as carrier for vitamin or carotenoid preparations;</p> <p>b) fish gelatine or Isinglass used as fining agent in beer and wine.</p> <p>5. Peanuts and products thereof.</p>
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<p>6. Soybeans and products thereof, except:</p> <p>a) fully refined soybean oil and fat¹;</p> <p>b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;</p> <p>c) vegetable oil derived phytosterols and phytosterol esters from soybean sources;</p> <p>d) plant stanol ester produced from vegetable oil sterols from soybean sources.</p> <p>7. Milk and products thereof (including lactose), except:</p> <p>a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</p> <p>b) lactitol.</p>	<p>8. Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> [Wangenh.] K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.</p> <p>9. Celery and products thereof.</p> <p>10. Mustard and products thereof.</p> <p>11. Sesame seeds and products thereof.</p> <p>12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.</p> <p>13. Lupin and products thereof.</p> <p>14. Molluscs and products thereof.</p>
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¹ And the products thereof in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the authority for the relevant product from which they originated.

Control Point	Example of problem	Yes	No	Notes – Evaluation results
<p>1. Hazard analysis</p> <p>1.1 Has the risk of allergy and intolerance been addressed in the hazard analysis?</p> <p>1.2 Critical control points (CCP)</p>	<p>Only one type of substance, i.e. nuts, is considered; the company uses “may contain” labelling with no thorough analysis or without having taken the necessary measures; allergens and intolerance-causing substances on the EU list are not discussed at all.</p> <p>Critical limits, procedures for corrective actions, verification procedures.</p> <p>Have appropriate preventive measures been taken in handling, storage and labelling?</p>			
<p>2. Supplier assessment</p> <p>2.1 Are there established procedures?</p> <p>2.2 Are they appropriate for the purpose?</p> <p>2.3 Are they followed?</p> <p>2.4 Are they updated as needed?</p>	<p>Critical review of the supplier’s claims.</p> <p>Proper certificates/product specifications.</p> <p>Is the supplier’s information assessed to be accurate?</p>			
<p>3. Training and supervision of employees?</p> <p>3.1 Are there established procedures?</p> <p>3.2 Are they appropriate for the purpose?</p> <p>3.3 Are they followed?</p> <p>3.4 Are they updated as needed?</p>	<p>Is the problem of allergens and food intolerances addressed in the training content?</p> <p>Training of different personnel groups, including also product developers, purchasers, sales staff, dishwashers and cleaning staff, and temporary workers.</p>			

Control Point	Example of problem	Yes	No	Notes – Evaluation results
<p>4. Product development and new recipes</p> <p>4.1 Are there established procedures?</p> <p>4.2 Are they appropriate for the purpose?</p> <p>4.3 Are they followed?</p> <p>4.4 Are they updated as needed?</p>	<p>Clear labelling.</p> <p>New recipe contains allergens – clearly marked by changes to the consumer packaging.</p>			
<p>5. Raw materials</p> <p>5.1 Are there established procedures?</p> <p>5.2 Are they appropriate for the purpose?</p> <p>5.3 Are they followed?</p> <p>5.4 Are they updated as needed?</p>	<p>Carriers for herb/spice mixes.</p> <p>Compound ingredients, e.g. roasted bread crumbs and mixes.</p> <p>Separate storage of opened packages and food carts.</p>			
<p>6. Rework</p> <p>6.1 Are there established procedures?</p> <p>6.2 Are they appropriate for the purpose?</p> <p>6.3 Are they followed?</p> <p>6.4 Are they updated as needed?</p>	<p>Included in the product flowchart.</p> <p>Clear labelling to distinguish rework/recycled food containers and containers for waste.</p>			

Control Point	Example of problem	Yes	No	Notes – Evaluation results
<p>7. Labelling of raw materials during production and handling</p> <p>7.1 Are there established procedures?</p> <p>7.2 Are they appropriate for the purpose?</p> <p>7.3 Are they followed?</p> <p>7.4 Are they updated as needed?</p>	<p>Intermediate goods stored before further processing (e.g. in open food tubs/carts) are properly labelled.</p>			
<p>8. Cleaning</p> <p>8.1 Are there established procedures?</p> <p>8.2 Are they appropriate for the purpose?</p> <p>8.3 Are they followed?</p> <p>8.4 Are they updated as needed?</p>	<p>Production planning.</p> <p>Cleaning with respect to allergens.</p> <p>Documented post-cleaning control.</p> <p>Has someone been assigned responsibility for the control?</p>			
<p>9. Labelling</p> <p>9.1 Are there established procedures?</p> <p>9.2 Are they appropriate for the purpose?</p> <p>9.3 Are they followed?</p> <p>9.4 Are they updated as needed?</p>	<p>Clear labelling with large enough print and contrast. Are there procedures in place for providing ingredient information for food products at all stages before final packaging?</p> <p>Allergens in the recipe's raw materials included in the ingredient list.</p> <p>New recipes, new raw materials, labelling controls.</p>			

Control Point	Example of problem	Yes	No	Notes – Evaluation results
<p>10. Finished product and post-production controls</p> <p>10.1 Are there established procedures?</p> <p>10.2 Are they appropriate for the purpose?</p> <p>10.3 Are they followed?</p> <p>10.4 Are they updated as needed?</p>	<p>Analyses of sufficient precision and sensitivity.</p> <p>Representative sampling.</p>			
<p>11. Is “free from” used on product label?</p> <p>11.1 Are there established procedures?</p> <p>11.2 Are they appropriate for the purpose?</p> <p>11.3 Are they followed?</p> <p>11.4 Are they updated as needed?</p>	<p>How should product safety work be conducted to meet the requirements of “free from” labelling?</p> <p>Product registered with the National Food Agency.</p>			
<p>12. Is “may contain” used on product label?</p> <p>12.1 Are there established procedures?</p> <p>12.2 Are they appropriate for the purpose?</p> <p>12.3 Are they followed?</p> <p>12.4 Are they updated as needed?</p>	<p>How should product safety work be conducted to meet the required standards and still permit the use of “may contain” labelling?</p>			

Control Point	Example of problem	Yes	No	Notes – Evaluation results
<p>13. Premises and equipment</p> <p>13.1 Are there established procedures?</p> <p>13.2 Are they appropriate for the purpose?</p> <p>13.3 Are they followed?</p> <p>13.4 Are they updated as needed?</p>	<p>Maintenance.</p> <p>Ventilation.</p> <p>Tidiness and order in storerooms and temporary storage areas.</p>			
<p>14. Handling procedures for product alerts</p> <p>14.1 Are there established procedures?</p> <p>14.2 Are they appropriate for the purpose?</p> <p>14.3. Are they followed?</p> <p>14.4 Are they updated as needed?</p>	<p>The company’s internal procedures should always be followed first.</p> <p>People involved in alerts are often those working with consumer contact, purchasing, and marketing and distribution managers.</p> <p>Corrective measures.</p> <p>Access to decision-makers.</p> <p>Traceability.</p>			
<p>15. Consumer complaints</p> <p>15.1 Are there established procedures?</p> <p>15.2 Are they appropriate for the purpose?</p> <p>15.3. Are they followed?</p> <p>15.4 Are they updated as needed?</p>	<p>Carefully review incoming complaints.</p> <p>Corrective measures for products and raw materials.</p>			

Date:

Name of person who completed checklist:

Name of object of supervision: