

Consultative Report

Allergen Control Verification & Validation; Food Safety Plan Preventive Control: Sanitation (B. Kraus, 2016)

Allergen control is a growing concern among human food manufacturers challenging them to implement robust sanitation programs to control potential cross contact and properly label finished products to alert consumers affected by food allergies. Furthermore, the new regulatory “landscape” created by the recently enacted Food Safety Modernization Act (FSMA) along with the recent findings by the CDC¹ indicating food allergies among children increased 50% from 1997 to 2011 has added to food manufacturers’ concerns. This applied project evaluated the cleaning/sanitation component of allergen control programs used by a large, multi-facility US ice cream manufacturer. The data generated from this validation process was a component of the company’s Prevent Controls Food Safety Plan required by FSMA. The allergen validation process provided a step by step systematic approach to verifying/validating the sanitation and cleaning processes demonstrating the efficacy in controlling allergen cross contact. However, the manual cleaning processes of a few complex production lines indicated food allergen cross contact may not be appropriately controlled and warranted allergen precautionary labeling.

¹FARE. (2014). Food Allergy Facts and Statistics for the U.S, Retrieved from <http://www.foodallergy.org/>