

	Yes	No	N/A
Hazard Analysis Inspection of Incoming Ingredients			
Are non-meat or non-poultry ingredients from a supplier in the products?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is there a written list of the non-meat or non-poultry ingredients used by a supplier in the product at the establishment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do suppliers of ingredients have a documented allergen control program?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do non-meat or non-poultry ingredients contain allergens or other ingredients of public health concern?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are ingredient specifications reviewed for formula changes?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is there a system in place to verify that purchased ingredients are correct when received?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are incoming ingredient labels addressed for accuracy?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are ingredients labeled if they contain an allergen?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the product codes of purchased ingredients monitored for changes?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevent and Control: Equipment, Sanitation, and Processing			
Are there preventive measures in place in the HACCP plan or other prerequisite program that prevent the presence of undeclared allergens? If so, describe what measures are applied in the Comments section at the end of this checklist.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are ingredients stored and transported through the establishment in a manner that prevents cross-contact?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the labeling and identification of allergenic ingredients maintained throughout establishment processing (from receiving to shipment)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is it possible to process products with allergens with dedicated supplies and equipment? If not, are allergenic products separated to prevent cross-contact?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is rework that contains allergenic ingredients only used with "like" items?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Does the establishment have standardized procedures for sanitation for food allergens?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Does the establishment have an established procedure for verification of the sanitation effectiveness for food allergens?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Declare: Packaging, Labeling, and Storage			
Is the accuracy of outgoing final packaged product evaluated?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Does the finished product label, including sub-ingredients, match both the final label and formulation data on the non-meat or non-poultry ingredient label?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is there a system in place for traceback of non-meat and non-poultry ingredients in the event of a concern, investigation, or recall?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is it ensured that employees responsible for labeling are aware if there are formulation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No	N/A
changes?			
Overall			
Have employees been trained on how to properly inspect, process, store, and label allergenic products?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do employees have an understanding of the establishment's allergen control program?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are control procedures for allergens being applied appropriately and verified for their effectiveness?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>