

## CROSS CONTAMINATION PREVENTION HOUSE RULES

Enter a statement of your **Cross Contamination Prevention House Rules** in the table below :

Describe	
<ul style="list-style-type: none"> <li>• Control Measures and Critical Limits</li> <li>• Monitoring including frequency</li> </ul>	
Personnel	
Delivery Vehicles	
Storage <ul style="list-style-type: none"> <li>• Refrigerated</li> <li>• Frozen</li> <li>• Ambient</li> </ul>	
Defrosting of Raw Meat	
Cooling of Foods	
Equipment <ul style="list-style-type: none"> <li>• Utensils</li> <li>• Work Surfaces</li> <li>• Sinks</li> <li>• Cleaning Cloths/Equipment</li> <li>• Boards</li> <li>• Thermometers</li> <li>• Chefs' Cloths</li> </ul>	
Salad Washing	
Use of Tongs, Serving Spoons	
Monitoring/checking and any other appropriate records used by your business	<ul style="list-style-type: none"> <li>• Weekly Record</li> </ul>

Signed

Position in the business

Date

**The Cross Contamination Prevention House Rules are an essential component of your HACCP based system and must be kept up to date at all times.**

## ALLERGEN IDENTIFICATION TABLE

Write a list of the food used in your business which contains these allergens.

Allergen	Foods used which contain this allergen
<b>Cereals containing Gluten</b> e.g. wheat, rye, barley, oats	
<b>Celery and Celeriac</b> e.g. stalks, seeds and leaves	
<b>Eggs</b>	
<b>Fish, Crustaceans and Molluscs</b> e.g. all fish, prawns, lobster, crab, clams, langoustines, mussels, oysters	
<b>Milk</b>	
<b>Mustard</b>	
<b>Peanuts</b>	
<b>Other Nuts</b> e.g. walnuts, cashews, pecan, Brazil, pistachio, macadamia, Queensland nuts	
<b>Sesame Seeds</b>	
<b>Soya</b> e.g. flour, tofu or beancurd, textured soya protein, soy sauce, edamame beans.	
<b>Sulphur Dioxide and Sulphites</b>	
<b>Lupin Seeds and Flour</b>	

## ALLERGEN MANAGEMENT HOUSE RULES

Enter a statement of your **Allergen Management House Rules** in the table below:

<b>Allergen Management House Rules</b> Describe • Control Measures and Critical Limits • Monitoring including frequency	
Deliveries and labels	
Storage and avoiding cross contamination	
Preparing dishes	
Staff Training	
Communicating with your customers	
What to do in the event of an emergency	
Monitoring/checking and any other appropriate records used by your business	• Weekly Record

Signed

Position in the business

Date

**The Allergen Management House Rules are an essential component of your HACCP based system and must be kept up to date at all times**