

Single Point Lesson: Undeclared Allergens

Step 1

WHY did hazelnut chocolate not contain an allergen warning?

The wrong packaging was used to wrap the nut product.

Step 2

WHY was the wrong packaging used?

The packaging machine had not been cleared of packaging declaring “free from nuts” from a previous run.

Step 3

Why had the packaging machine not been cleared?

The operator was not familiar with the process.

Step 4

WHY was the operator unfamiliar with the process?

There was no specific procedure in place and the operator had not been trained.

Step 5

WHY was the operator untrained?

An allergen risk assessment had not been conducted so the procedure was not identified as requiring the operator to be trained.

Best Practice:

Food safety management systems should take into account all risks associated with allergens.
