

Allergen Safety: Tips for Retail Food Inspectors

Washing & Sanitizing

Confirm that retail food facility staff:

- Wash hands and change gloves after contacting allergens
- Wash, rinse, and sanitize thermometer between temping foods with different allergens to avoid cross contact

Cross Contact & Storage

Cross contact can occur from improper thermometer use, dirty equipment, or confusion caused by bulk, unlabeled food ingredients. Confirm that staff:

- Check hard-to-clean equipment
- Wash, rinse, and sanitize procedure is followed, including for thermometers
- Properly label, store, and separate allergens and allergen containing foods

Allergen Knowledge

Confirm that retail food facility staff:

- Can identify the top 9 allergens.
- Are able to identify symptoms of an allergic reaction
- Know how allergens are identified when foods have been removed from their original container
- Have access to posters and resources about allergens

Customer Orders