ATTENTION Please read PRIOR to entering the processing area

Allergens: Any substance that causes a person’s immune system to overreact. The majority of food allergens are proteins, but there are other substances that may illicit an immune reaction. There is no tolerance for any amount of cross contact of allergens present in a product that isn’t labeled with that particular allergen.

The Big 9 Allergens: Allergens that require labeling in the United States

- WHEAT
- MILK
- PEANUTS
- FISH
- TREE NUTS
- EGGS
- CRUSTACEAN / SHELLFISH
- SESAME
- SOY

WHAT CAN YOU DO?
1. Check the “Contains Statements” on incoming ingredients
2. Verify allergen labeling of outgoing products
3. Be aware of lubricants cross contact concerns (Pam has a soy allergen)
4. Wash your hands after eating items in the breakroom!
5. Follow Color Code/Designated Equipment/Tool Programs
6. Proper Production Scheduling/Planning: have your allergens besides milk be scheduled at the end of the run/day
7. Proper sanitation after allergens have been run on equipment / surface
8. Proper storage of allergens: Store “like above like” and don’t have containers touching each other of differing allergens

Thank you for helping us maintain the quality and safety of our products!

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