

Allergen Control Procedures

The Allergen Control Procedures section provides comprehensive guidelines for managing allergens within our facilities. These procedures are critical to ensuring the safety of our products and protecting consumers with food allergies. The following documents outline the specific practices and training necessary to effectively identify, handle, store, and clean up allergens.

6.5.1 Allergen Identification, Handling, Storage, and Clean Up

This document details the protocols for identifying allergens in our products and facilities, proper handling techniques to prevent cross-contamination, appropriate storage methods, and effective clean-up procedures to maintain a safe environment.

6.5.1.1 Allergen Identification, Handling, Storage, and Clean-Up Training

This training module is designed to educate employees on the importance of allergen control, covering identification, handling, storage, and clean-up practices. It ensures that all personnel are adequately trained to follow allergen control procedures.

6.5.2 Allergen Control Procedures - GWSI Charleston

Specific allergen control procedures tailored for the GWSI Charleston facility.

6.5.3 Allergen Control Procedures - GWSI Chester

Specific allergen control procedures tailored for the GWSI Chester facility.

6.5.4 Allergen Control Procedures - GWSI Jacksonville

Specific allergen control procedures tailored for the GWSI Jacksonville facility.

6.5.5 Allergen Control Procedures - GWSI Langhorne

Specific allergen control procedures tailored for the GWSI Langhorne facility.