

ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

Training Course



MODULE 5

Self-Evaluation

- Answers



QUESTIONS & ANSWERS

1. Identification and segregation are effective allergen control strategies during receiving and storage of raw materials

- a. True
- b. False

2. Which of the following are examples of allergen control strategies that could be implemented in a food manufacturing process?

- a. Having dedicated lines for prepackaged products that do not contain allergens
- b. Minimizing the amount of allergen changeovers
- c. Avoiding crossover points between lines with and without allergens
- d. Controlling airflow to ensure that allergens are not transported in different areas of the facility
- e. All of the above

3. Which of the following are examples of allergen control measures focused on personnel?

- a. Function-specific training
- b. Identification of employees by color based on allergen manipulated
- c. Establishing traffic patterns for employees
- d. Avoiding last minute replacements
- e. All of the above

QUESTIONS & ANSWERS

4. Rework containing allergens can be reused in batches of different products as long as it is traceable
- a. True
 - b. False
 - i. Rework containing allergens can be reused only in batches of the same product
5. Allergen control measures should be considered for maintenance employees interacting directly with the processing environment
- a. True
 - b. False
6. Verifying the integrity of incoming packages is an example of an allergen control strategy during the reception of materials
- a. True
 - b. False