

# ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

*Training Course*





# MODULE 5

## Self-Evaluation

- Questions



# QUESTIONS

- 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

- 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