





# ALLERGEN MANUFACTURERS



## MODULE 6

#### **Self-Evaluation**

Questions



#### QUESTIONS

- 1. Which of the following steps are involved in preventing labelling errors?
  - a.Label design
  - b.Reception of packaging materials
  - C.Line clearance between products
  - d.All of the above
- 2. Labelling errors only occur during the application of product labels
  - a.True
  - b.False
- 3.Allergen information communicated through websites, social media platforms and/or applications should be consistent with the allergen information on the product's label
  - a.True
  - b.False

#### QUESTIONS

- 4. In Canada, different health and safety requirements apply to food products manufactured for online sales and those sold in retail stores
  - a.True
  - b.False
- 5. Cleaning procedures targeting hazards like microbial pathogens always remove allergens
  - a.True
  - b.False
- 6. What is the process of assuring that a cleaning procedure is effective at removing or reducing a specific allergen residue to a specified level considered acceptable to control allergen risk?
  - a.Cleaning validation
  - b.Cleaning verification
  - C.None of the above

#### QUESTIONS

- 7. What is the ongoing process demonstrating that a previously validated cleaning procedure is effectively carried out each time?
  - a.Cleaning validation
  - b.Cleaning verification
  - C. None of the above
- 8.Adherence to a visually clean standard is one of the most reliable tools for cleaning validation and verification
  - a.True
  - b.False
- 9. Why are records related to allergen control measures important?
  - a.To demonstrate that the products are safe and comply with regulations
  - b.To facilitate traceability
  - C.All of the above

### QUESTIONS & ANSWERS

- 10. Which of the following are required when conducting analytical testing for allergens?
  - a. Using an analytical method validated for use in the specific food product / allergen
  - b.Collecting samples based on a representative sampling plan
  - C.All of the above