

ALLERGENS

An allergen risk assessment determined that all eight common food allergens are stored in the DiCarlo Warehouse. Allergen cross contamination is well controlled as all items containing Allergens are in sealed containers and handled as Allergens with notices posted in the warehouse.

Allergens that are in soft or fragile packaging are kept in their own segregated area and are stored below other items (on the bottom). Examples of these products include eggs, milk cartons & bibs, fresh fish and shellfish, wheat and soy bagged flour and bagged dry milk.

Allergen cross contamination may also occur when accidental spills and damage occurs to outer casing or boxes of products. All precautions are taken to ensure exposed product is properly segregated until disposal and SSOPs for Allergen Cross Contamination are followed.

