

Internal Audit - Form

Date:	2012-May-2
Auditor:	Irwin Pronk
Plant / Location:	ABC Foods, Hometown.

Area to be audited:

Allergen Training

Procedure: (Evaluate the written procedure.)

The Allergen Program at the ABC Foods process plant is program "SOP222- Allergen Control Program." At the time of this audit, it is revision B updated 2011Oct12. The allergen program states that our products and ingredients are considered non-allergenic. Allergen questionnaires are required to be filled out by all processing aid and ingredient suppliers. An allergen risk assessment has been performed for the plant and this is part of the HACCP plan. Employees are required to be trained annually in the allergen program. Specifically, employees must be informed that no allergenic products are produced at this facility and awareness training must be performed on the hazards of allergens brought in by vending machine products and lunches. It is noted in the program that should this facility ever start handling allergens, a new risk assessment would need to be performed prior to processing.

Practices: (Observe the work done.)

Employees were observed in the Production. They were asked whether the facility produces any allergens to which they correctly replied "no." They were also asked about potential sources for allergens. They were aware that the plant does not accept any allergenic processing aids or ingredients and that their personal lunch could be a source of allergen. There are no vending machines in the lunch room.

Paperwork: (Check records.)

Employee training records were examined. Employees has been tested after their last allergen training. All employees got all the answers correct in the allergen section of the training quiz. When examining the production area it was noticed that a trash can contained a candy bar wrapper that listed peanuts as as an ingredient was found. This violated two policies, not eating in the plant as well as keeping production areas free of allergens.

Additional comments and Observations:

There was deemed to be extremely low risk to product contamination since very little product is exposed in the production area (contained within pipelines). A CAR will be opened and forwarded to the Production Manager so the issue can be investigated and resolved.

Conclusion: Compliance, Observation, Minor, Major, Critical

Minor non-conformance.

* CAR-NCR-CAPA # 2012-27
(if Minor, Major or Critical)