Farm Allergen Control Plan

An allergen control plan for a farm food business, used by processors to prevent cross-contact and mislabeled products. Use it each season and keep completed copies where the whole crew can find them.

Farm / unit: _____ Date: _____ By: _____

Allergens present in the facility

Ingredient receiving checks

Storage separation methods

Production scheduling practices

Cleaning between products

Label review steps

Staff training topics

Rework handling rules

Plan review notes

TIP Review the plan whenever you change an ingredient or supplier, and retrain staff on any new allergen steps.