Hertfordshire Safe Food



8.5 ALLERGEN MANAGEMENT HOUSE RULES

Enter a statement of your Allergen Management House Rules in the table below:

Describe your Control Measures and Critical Limits and the Monitoring including frequency			
Deliveries and labels			
Storage			
Preparing dishes			
Staff Training			
Communicating with your customers			
What to do in the event of an emergency			
Monitoring/checking and any other appropriate records used by your business	Weekly Record		
Name: (Print)	Signature:	Job Title:	Date

The Allergen Management House Rules are an essential component of your HACCP based system and must be kept up to date at all times.