OpsAuditHub opsauditihub.com	DOC ID: **SAF-0101**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & FALCPA Compliance**	AUDIT FREQUENCY: **Daily Pre-Shift**

Food Allergen Management Daily Log Sheet

Operational Scope: This log sheet establishes mandatory daily verification protocols for preventing cross-contact of major food allergens in commercial kitchens. It mitigates the risk of severe allergic reactions and ensures strict regulatory compliance with current food safety legislation.

MANDATORY PPE:	Nitrile Gloves (Color-Coded for Allergen Handling), Hairnet / Beard Restraint, Clean Single-Use Apron, Non-Slip Commercial Footwear
PREREQUISITES:	Verify all designated allergen-free prep zones and dedicated utensils are sanitized and isolated. | Ensure all kitchen staff have completed daily pre-shift allergen briefing and cross-contact awareness review.

PRE-OPERATION STATION SETUP & SANITIZATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Dedicated Allergen Prep Equipment**	Purple-coded cutting boards, knives, and pans are physically separated and confirmed sanitized prior to service.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Sanitizer Concentration Check**	Quat/Chlorine sanitizer test strips confirm active concentration meets FDA Food Code specifications (e.g., 200-400 ppm for quaternary ammonium).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Handwashing Stations**	Handwash sinks are fully stocked with hot water (minimum 100°F), antibacterial soap, single-use paper towels, and prominent allergen-safe signage.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Raw Ingredient Storage Segregation**	Allergenic ingredients (e.g., tree nuts, dairy, shellfish) are stored in sealed, labeled containers on lower shelves to prevent dripping or contamination onto allergen-free items.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

ACTIVE SERVICE & CROSS-CONTACT CONTROLS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Order Ticket Allergen Flagging**	POS and physical kitchen display tickets accurately highlight guest allergy alerts and match customer order specifications.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Glove and Utensil Change Protocols**	Line cooks and prep staff perform mandatory handwashing and change gloves/aprons immediately before handling special allergen-free orders.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Fryer and Cooking Surface Integrity**	Dedicated allergen fryers/grills are utilized and verified free from shared oil usage with allergen-containing products (e.g., gluten, shellfish).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Packaging & Expediting Inspection**	Allergen-restricted meals are packed in distinct, tamper-evident containers with explicit allergen-free warning labels attached before leaving the kitchen.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Kitchen Supervisor / Lead Cook Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Executive Chef / General Manager Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

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