OpsAuditHub opsaudithub.com	DOC ID: **SAF-0099**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **FDA Food Code & HACCP Allergen Control Standards**	AUDIT FREQUENCY: **Monthly Audit**

Food Allergen Management Safety Audit Checklist

Operational Scope: This audit specification governs the operational verification of cross-contamination prevention and allergen declaration systems within food preparation areas. Its primary objective is to mitigate severe anaphylactic risks and ensure absolute compliance with statutory food safety mandates.

MANDATORY PPE:	Nitrile Gloves (Powder-Free, Color-Coded), Hairnet and Beard Restraint, Clean Single-Use Apron, Non-Slip Food Service Footwear
PREREQUISITES:	Verify all active ingredient specification sheets and supplier allergen disclosures are updated. | Ensure all designated allergen-free preparation stations have been thoroughly cleaned and sanitized.

STORAGE AND INVENTORY SEGREGATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Allergen Ingredient Storage**	All major food allergens (milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and sesame) are stored on lower shelves or in dedicated sealed bins to prevent biological drip onto non-allergen items.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Labeling and Identification**	All decanted ingredients, bulk bins, and prep containers feature explicit, legible allergen warning labels matching supplier specifications.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Dedicated Storage Zones**	Physical barriers or distinct shelving units are established and enforced separating gluten-free and allergen-sensitive stock from general inventory.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

FOOD PREPARATION AND CROSS-CONTACT PREVENTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Color-Coded Utensils and Equipment**	Purple-coded cutting boards, knives, and spatulas are exclusively utilized for allergen-free and special dietary orders, with no evidence of wear that could trap residue.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Sanitization Station Compliance**	Allergen sanitizing buckets test within the required chemical concentration parts-per-million (PPM) range using verified test strips.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Fryer and Deep-Heat Separation**	Dedicated fryers used exclusively for gluten-free or allergen-free items show zero shared oil usage with breaded or allergen-containing products.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Glove Changing and Handwashing Protocols**	Kitchen staff execute mandatory hand hygiene and glove replacement immediately prior to assembling any declared allergen-free ticket.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

FRONT-OF-HOUSE AND COMMUNICATION WORKFLOW

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**POS Allergen Flagging System**	Point-of-Sale (POS) terminals correctly prompt servers to input dietary restrictions and explicitly transmit allergy warnings to kitchen display screens (KDS).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Menu and Ingredient Transparency**	Current menus, allergen matrices, and back-of-house binder references are completely accurate and instantly accessible to serving staff.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Expo Plating Verification**	Expeditors physically verify that finished meals carrying allergen flags are marked with designated allergen picks or covers before leaving the pass.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

OpsAuditHub Certified Quality & Safety Inspector Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Restaurant General Manager / Executive Chef Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

COMPLIANCE NOTICE: This document must be archived for a minimum of 12 months in accordance with workplace safety recordkeeping guidelines.