



Wiskerchen Cheese Inc.

Title: TM-Allergen Awareness Training

#5.017

I. Background

Up to 12 million Americans and many more people worldwide suffer from food allergens. These individuals have adverse immune responses to proteins in foods which cause up to 30,000 emergency room visits and 100-200 deaths each year in America alone.

Food allergens in America are grouped into the "big eight:"

1. Milk

Milk, whey, cheese, yogurt, butter

2. Eggs

Egg whites, egg yolks

3. Peanuts

All types, butters, oils

4. Tree nuts

Walnuts, almonds, coconut

5. Fish

All species

6. Crustacean Shellfish

Shrimp, crab, lobster

7. Soy

Tofu, miso, hydrolyzed vegetable protein

8. Wheat

Wheat gluten, germ, farina

Our facility only has one allergen present in the production areas. That allergen is milk and milk proteins. Our facility has seven allergens in our vending machines, they are: milk, peanuts, tree nuts, egg, fish, soy and wheat.

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II. Practices

We require that all employees wash their hands after eating food products from the vending machines, brought in from home, provided by the company, etc., due to food allergens that may be present in that food that are not present in the facility otherwise.

Proper washing of hands and storage of lunches prevents the spread of undeclared allergens from the break and vending machine areas, out into the plant and helps protect our customers as well as other employees who may have food allergens.

III. Symptoms

Symptoms of an allergic reaction can take many forms including, but not limited to: swelling of breathing passages, redness and itching of skin, sneezing, coughing, wheezing, and in some cases triggering asthma, abdominal pain, bloating, vomiting or death.

Approved By: _____ Date: _____

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