



Back of House Allergen Control Checklist

25 Jan 2026 / Robert Crosby

Complete

Score	61 / 65 (93.85%)	Flagged items	3	Actions	0
Conducted on	25.01.2026				
Location	Linden Blvd, New York, NY, USA (40.6580058, -73.8961685)				
Prepared by	Robert Crosby				
Role/Position	Prep Cook				
Department/Team					

Flagged items

3 flagged

Back of House Allergen Control / Cleaning and Sanitation

Are food preparation surfaces cleaned and sanitized before each task?

No

Work station is clean, but ingredients are not properly cleared before each task. Must address to prevent potential cross contamination.



Photo 1

Back of House Allergen Control / Cleaning and Sanitation

Are food preparation surfaces cleaned and sanitized after each task?

No

See previous note for details on working stations.

Completion Page

Are operations meeting internal standards and regulatory expectations for allergen safety?

No

Some work stations are noncompliant with ingredient segregation and clean up before/after tasks.

Back of House Allergen Control		2 flagged, 60 / 63 (95.24%)
Receiving and Storage		10 / 10 (100%)
Are all incoming ingredients correctly labelled upon receipt?		Yes
Do all labels clearly identify allergens?		Yes
Do all labels include dates?		Yes
Do all labels include supplier information?		N/A
Are allergen ingredients segregated in sealed packages?		Yes
Are allergen ingredients stored away from other ingredients?		Yes
Are raw foods kept separate from ready-to-eat foods to prevent cross-contamination?		Yes
Are all food packages sealed after opening?		Yes
Are all food packages relabeled after opening?		Yes
Are all food packages dated after opening?		N/A
Are opened food packages stored in approved containers and designated locations?		N/A
Is storage organised using a defined order (e.g. First-In First-Out, First-Expired First-Out)?		Yes
Are all items stored off the floor and away from walls as required?		Yes
Preparation and Kitchen Practices		23 / 23 (100%)
Is a dedicated workspace used for allergen-free or special-diet preparation?		Yes
Is the dedicated workspace clearly protected from cross-contact?		Yes
Are color-coded utensils available?		Yes
Are color-coded utensils used consistently for allergen management?		Yes
Do all color-coded utensils follow company procedures and		Yes

color-coding guidelines?	
Are color-coded utensils properly cleaned and ready for use?	Yes
Are color-coded utensils properly washed, rinsed, and sanitized after each use?	Yes
Are color-coded utensils free from food residue and stains?	Yes
Are color-coded utensils free from cracks, chips, or other damage?	Yes
Are color-coded utensils used correctly to prevent cross-contamination?	Yes
Are color-coded utensils used only for their assigned food type or area?	Yes
Are color-coded equipment used consistently for allergen management?	Yes
Are shared equipment (i.e. fryers) excluded from use for allergen-safe orders?	Yes
Are allergen-free items prepared first to minimize exposure risk?	Yes
Are ingredients verified against the correct recipe and customer order before preparation?	Yes
Are allergen declarations checked and confirmed before using any ingredient?	Yes
Are labels, tags, or markers used to clearly identify allergen-sensitive orders?	Yes
Are customer orders clearly separated throughout preparation?	Yes
Is the allergen risk assessed and communicated when shared equipment is unavoidable?	Yes
Is the risk of cross-contact evaluated before use?	Yes
Is the risk communicated to relevant staff?	Yes
Are alternative tools or equipment recommended where possible?	Yes
Are allergen advisories documented when risks cannot be	Yes

eliminated?

Cleaning and Sanitation

2 flagged, 9 / 12 (75%)

Are validated cleaning procedures followed between allergen changeovers?

Yes

Select all cleaning procedures followed during changeovers:

Wash



Rinse



Sanitise



Air-Dry



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No

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Photo 1

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No

See previous note for details on working stations.

Are approved cleaning agents used according to manufacturer instructions?

Yes

Are protein or allergen swabs used to verify cleaning effectiveness?

N/A

Are swab results recorded before resuming production?

N/A

Are swab results reviewed before resuming production?

N/A

Are swab results approved before resuming production?

N/A

Are proper handwashing practices followed at all required times?

Yes

Are handwashing stations fully stocked at all times?

Yes

Are handwashing stations accessible at all times?

Yes

Are all cleaning and verification records completed and retained?	Yes
Communication and Staff Training	18 / 18 (100%)
Are back-of-house allergen handling procedures clearly defined and followed?	Yes
Are back-of-house changeover procedures clearly defined and followed?	Yes
Do all staff members demonstrate understanding of the menu and associated allergens?	Yes
Are staff able to confidently answer customer questions about ingredients and allergen risks?	Yes
Are all recipe or ingredient changes documented?	Yes
Are all recipe or ingredient changes communicated to customers promptly?	Yes
Are current recipes and allergen controls easily accessible to staff?	Yes
Is clear communication maintained between front-of-house and kitchen staff for allergen-safe orders?	N/A
Are allergen changeover kits (i.e. tools and PPE) clearly labelled?	Yes
Are allergen changeover kits complete?	Yes
Are allergen changeover kits checked and verified during opening audits?	Yes
Are missing or damaged kit components replaced without delay?	N/A
Are allergen-handling practices observed in real work and corrected when needed?	Yes
Are allergen incidents, near-misses, and risks properly reported and managed?	Yes
Are mistakes, near-misses and allergen risks reported immediately?	Yes
Are corrective actions documented, reviewed and completed after issues occur?	Yes

Is staff competency and training centrally tracked and maintained?	Yes
Are staff competencies and sign-offs recorded in a central system?	Yes
Are retraining outcomes documented and monitored?	Yes
Is refresher training scheduled and completed as required?	Yes

Are allergen management and food safety controls consistently implemented across operations?

Yes

Are operations meeting internal standards and regulatory expectations for allergen safety?

No

Some work stations are noncompliant with ingredient segregation and clean up before/after tasks.

Additional Comments

Consider refresher courses on workstation hygiene for better implementation.

Inspector Signature

Robert Crosby

Robert Crosby
19.02.2026 17:20 PST

Supervisor Signature (if applicable)

Media summary



Photo 1