

# Allergen Awareness Certification

## ANSI Accredited Allergen Awareness Certificate

Always Food Safe uses video-based learning to give managers in-depth knowledge of food safety and help them run a safer restaurant.

- Online, video-based format
- Prices range depending on state with no supporting materials to purchase
- The course takes around 1 hour to complete
- Course available in English and Spanish
- Available for all 50 states

For more details, view our [course guidelines](#).

## Who Needs Allergen Awareness Training?

Regulations differ by state, and by selecting your state from the drop-down box above it will break down exact regulations for your state/county.

However, everyone who works within the food industry has a legal and moral obligation to have a basic knowledge of food allergies, and this is why this course is highly recommended to everyone within the industry.

## What States Require Food Allergen training?

Each passing year sees more states bring in legislation that makes allergen training a legal requirement. Currently, 5 states and 1 county require allergen training, including:

- Illinois
- Michigan
- Rhode Island
- Massachusetts
- Virginia
- Montgomery County, Maryland

If your state currently does not have any legal requirement, under federal law, FDA Food Code 2013, you still have a legal responsibility to serve food that is safe and do everything possible to protect the consumer. Protecting an allergy sufferer falls within this Food Code.

We strongly recommended that anyone who works within the food industry completes an allergen training course.

Remember a basic mistake could result in a severe allergic reaction and health risks.

### **Learning Objectives**

- Describe how individuals can take personal responsibility to help protect an allergy sufferer from a food allergy-related incident
- Identify the 8 major allergens, hidden allergens, and the importance of clear labeling
- State the importance of keeping work areas clean and hygienic and the role of personal hygiene
- Define the steps required to keep allergenic free food safe from cross-contact

### Course Contents

This course gives you the knowledge to protect your customers from allergens, covering areas such as common food allergies, risks of cross-contamination, and proper storage techniques. It is broken down into 6 chapters:

#### Chapter 1: Allergens and the Law

What are the laws surrounding allergens and allergen training?

#### Chapter 2: Introduction to Allergens

Get introduced to what allergens actually are and how they could affect your customers if exposed.

#### Chapter 3: The 8 Named Allergens

Learn about the 8 most common allergens.

#### Chapter 4: Recipe Creation to Storage

How to create recipes and store food to prevent allergen contamination.

#### Chapter 5: Preparation Through to Service

Prevent a customer's food from coming into contact with an allergen while preparing and serving.

#### Chapter 6: Cleaning & Personal Hygiene

Keep everything clean to prevent cross-contamination



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