

Natasha's Law Checklist

Natasha's Law requires that all pre-packaged foods for direct sale must have a complete ingredients list while emphasising all food allergens in the product.

Use this checklist to determine if your team is compliant with the law:

- All employees are familiar with the law.**
 - Staff training on food allergen handling is updated.
 - Staff knows how to monitor allergenic materials.
 - Staff understands first-aid solutions to allergic reactions.

- All allergens are presented on the labels of pre-packaged for direct sale foods.**
 - Package labelling has a complete and updated ingredients list.
 - Present food allergens are emphasised on the list.

- Suppliers are compliant with the law and provide necessary allergen information.**
 - Suppliers provide a complete and detailed list of raw material ingredients.
 - Suppliers declare any presence of food allergens.
 - Suppliers regularly update and communicate any change in ingredients with your team.

- The allergen control program is up-to-date.**
 - The monitoring system for food allergens is established.
 - An allergen matrix is present in the working area.
 - Food allergen warning signs are present.

- The team is updated with new food safety regulations related to allergen handling.**
 - The monitoring system includes verification of Food Law updates.