

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.

Proper handling of food allergens and monitoring of allergenic food products is part of everyday food hygiene practices.



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