



Allergen Risk Assessment and Control

Copy No. Uncontrolled

September 4, 2018
Revision 1

Canadian Grain Commission
Process Verification and Accreditation Office
Industry Services
800-303 Main Street
Winnipeg, Manitoba
Canada R3C 3G8

Allergen Risk Assessment and Control

Instructions:

1. Complete the risk assessment matrix below for each product.
2. Determine the method of control to address the risks identified by:
 - the presence of allergens in incoming grain,
 - the presence of allergens in the facility and storage areas, and
 - where there are shared (non- dedicated) receiving pits, processing lines and/or bagging areas.
3. Identify the control measures used to reduce the risk of allergen contamination in the finished product.
4. Identify customer specifications (i.e. either CGC grade specifications, bulk grain specifications or controlled-allergen specifications).
5. Indicate if the control is complete.
6. If control is incomplete, indicate further cleaning, processing and allergen control will be addressed by the buyer
7. If control is complete, indicate records verifying complete allergen control.

	Allergen is present in:			There are shared:			Method of Control	Control Complete?	Comments, including intended use of the product.
	Incoming grain	Facility	Storage area	Receiving Pits	Processing Lines	Bagging Lines			
Allergens:									
Wheat									
Soybeans									
Mustard									
Others*									

*Add others as needed, depending on country of destination