



222 BELL BOULEVARD, PO BOX 997, BELLEVILLE, ON K8N 5B6 • PH 613-967-1970 • FX 613-968-2005

PEANUT-FREE FACILITY – ALLERGEN AWARENESS POLICY

As a result of the increasing number of consumers that have food-based allergies, Reid's Dairy Company Ltd. has declared that our manufacturing facility is officially Peanut-Free.

The CFIA recognizes that the most adverse reactions are caused by the following foods and their derivatives: peanuts, tree nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts, pistachios, walnuts), sesame seeds, milk, eggs, fish, and crustaceans (crab, crayfish, lobster and shrimp) and shellfish (clams, mussels, oysters, scallops), soy, and wheat.

- All areas of Reid's Dairy will be **Peanut-Free** including the lunchroom, the office, store, parlour, and any company vehicle. Absolutely zero products containing peanuts will be permitted to enter the facility at any time.
- Employees, contractors and visitors must not bring any products containing peanuts or tree nuts in their lunches. It is essential that if an employee goes out for lunch that they take every precaution possible to ensure that they do not bring even a trace amount of peanut product back into our facility.
- All incoming trailers will be inspected by the receiver prior to unloading for any potential allergen cross-contamination of the product/ingredient and all observations will be documented in the Daily Receiving Log. Any concerns, call a supervisor and do not unload. The supervisor will contact management immediately.
- A certificate of the previous wash is required for all ingredients being shipped by tanker truck (i.e. liquid sugar).
- The following allergic products must be stored in a clearly identified and isolated area: eggs, liquid eggs, tree nuts (walnuts, pecans, cashews, almonds etc.). These items must not be stored above any non-allergenic items.
- Clean up all spills immediately. When there is a spill involving eggs, liquid eggs, and/or tree nuts a supervisor must be notified immediately. An assessment must be made to determine the risk of other products being contaminated and a thorough cleaning of the area must be performed.



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- Schedule production to manufacture products with allergenic ingredients on a separate day. If this is not possible always manufacture allergenic products at the end of production run.
- Excess 'rework' that contains allergenic ingredients will be reworked only into products that contain that allergen.
- To minimize the risk of allergens being involved in cross-contamination of other products, employees must wash their hands prior to commencing work, after each break and/or lunch and after handling any allergen containing ingredients or product.

David Franks,
VP Operations

Trevor Rikley,
Quality Assurance Manager





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