

Allergen Cross-Contact Log

एलर्जन क्रॉस-कॉन्टैक्ट लॉग

Code: ALLERGEN_001 • Allergen • Daily • FSMS — HACCP / FSSAI compliance record

LOGO

(affix / print here)

Outlet / Kitchen: _____ Date: _____ Shift / Meal: _____

WHY / PURPOSE	Per-shift declaration of allergen-item preparation with cleaning between allergens. FSSAI Labelling & Display Regulations 2020.
	एलर्जन (नट्स, ग्लूटन, डेयरी, अंडा) को अलग रखे, कुकगि और सर्विस में क्रॉस-कॉन्टैक्ट न हो।
REQUIRED BY	FSSAI Schedule 4, cl. 8.2 (records retention)
	कौन भरे: शेफ

#	Allergens handled this shift	Dedicated utensils / scoops used per allergen	Clean-down between allergen preparations	Prep containers labelled with allergen	Any guest allergen request served today	Details of guest request (if any)	Shift lead PIN (verification)	Init.	CA#
1									
2									
3									
4									
5									
6									

One row = one entry / batch. Record the value or tick each column. Note any fail in the Corrective Action Log and reference its CA#.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

CA#	Date	Item / Area	Problem found	Corrective action taken	By

Recorded by: _____ Verified by / Supervisor: _____ Date: ____ / ____ / ____

ALLERGEN_001 • FSMS – Culirect • Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.