

## NZIFST / Allergen Bureau Best Practice Food Allergen Management Award - 2020 Nomination Form



In accordance with the [Allergen Bureau Mission](#), the Award Committee will decide the recipient based on their contribution to a consistent, science-based approach to food allergen risk assessment, management and communication that guides industry best practice; and assists allergen sensitive consumers to make informed choices based on label information.

The nominee does not have to be a member of NZIFST, and all companies or organisations supporting the NZ Food Allergic consumer (Food Manufacturing, Importing/Distribution, Retailing, Analytical, Consultancy, Support) are eligible. Nominees for this award must be a resident in New Zealand or a company with a New Zealand site location.

Nominee Name: \_\_\_\_\_

Nominee Company: \_\_\_\_\_

Nominee Email: \_\_\_\_\_

Nominee Phone/Mobile No: \_\_\_\_\_

**1. Please indicate the scope of operations of this company / organisation:**

- |   |  |
|---|--|
| <input type="checkbox"/> Food Product Manufacturer (consumer goods)     | <input type="checkbox"/> Allergic Consumer Support/Advocacy services |
| <input type="checkbox"/> Food Ingredient Manufacturer                   | <input type="checkbox"/> Consultancy Services                        |
| <input type="checkbox"/> Food Product / Ingredient Importer/Distributor | <input type="checkbox"/> Analytical Services                         |
| <input type="checkbox"/> Food Retailer                                  | <input type="checkbox"/> Other:                                      |

**2. If supplying Food products / ingredients, please indicate which allergens are handled:**

- |  |                                  |                                    |                                 |
|--|----------------------------------|------------------------------------|---------------------------------|
| <input type="checkbox"/> Cereals containing gluten | <input type="checkbox"/> Egg     | <input type="checkbox"/> Crustacea | <input type="checkbox"/> Sesame |
| <input type="checkbox"/> Fish (including molluscs) | <input type="checkbox"/> Milk    | <input type="checkbox"/> Peanut    | <input type="checkbox"/> Lupin  |
| <input type="checkbox"/> Added Sulphite (> 10 ppm) | <input type="checkbox"/> Soybean | <input type="checkbox"/> Tree nuts |                                 |
| <input type="checkbox"/> Others:                   |                                  |                                    |                                 |

**3. Have key staff attended VITAL® training?** (add comments to clarify who and when)

\_\_\_\_\_

\_\_\_\_\_

- Yes  
 No

**4. Has a VITAL® Risk Assessment been completed for all products being sold?**

\_\_\_\_\_

\_\_\_\_\_

- Yes  
 No  
 NA

**5. If supplying Food products / ingredients please complete the nomination outline on the next page, considering items identified in the [Risk Review website](#).**

Please attach examples of Procedures, Work Instructions, Labels and Forms to demonstrate how these risks are controlled. N.B. All details and attached documents will be considered confidential and not disclosed outside the award committee without prior approval from the award nominees.

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> Raw Mat. Specification | <input type="checkbox"/> Material Staging & Batch Assembly | <input type="checkbox"/> Packaging controls   |
| <input type="checkbox"/> Raw Mat. Purchasing    | <input type="checkbox"/> Design of premises & equipment    | <input type="checkbox"/> Rework               |
| <input type="checkbox"/> Raw Material Receipt   | <input type="checkbox"/> Maintenance & Engineering         | <input type="checkbox"/> People & Training    |
| <input type="checkbox"/> Raw Material Storage   | <input type="checkbox"/> Cleaning                          | <input type="checkbox"/> Product Development  |
| <input type="checkbox"/> Production Scheduling  | <input type="checkbox"/> Label Artwork                     | <input type="checkbox"/> Analysis and Testing |

