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:
   - ☐ Food Product Manufacturer (consumer goods)
   - ☐ Food Ingredient Manufacturer
   - ☐ Food Product / Ingredient Importer/Distributor
   - ☐ Food Retailer
   - ☐ Allergic Consumer Support/Advocacy services
   - ☐ Consultancy Services
   - ☐ Analytical Services
   - ☐ Other:

2. If supplying Food products / ingredients, please indicate which allergens are handled:
   - ☐ Cereals containing gluten
   - ☐ Egg
   - ☐ Crustacea
   - ☐ Sesame
   - ☐ Fish (including molluscs)
   - ☐ Milk
   - ☐ Peanut
   - ☐ Lupin
   - ☐ Added Sulphite (> 10 ppm)
   - ☐ Soybean
   - ☐ Tree nuts
   - ☐ 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.

   - ☐ Raw Mat. Specification
   - ☐ Raw Mat. Purchasing
   - ☐ Raw Material Receipt
   - ☐ Raw Material Storage
   - ☐ Production Scheduling
   - ☐ Material Staging & Batch Assembly
   - ☐ Design of premises & equipment
   - ☐ Maintenance & Engineering
   - ☐ Cleaning
   - ☐ Label Artwork
   - ☐ Packaging controls
   - ☐ Rework
   - ☐ People & Training
   - ☐ Product Development
   - ☐ Analysis and Testing
Please list the reasons how this recipient has contributed 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.

Please send to NZIFST <rosemary@nzifst.org.nz> by 15 May 2020