

Survey Name: CFP Allergen Committee Survey
Response Status: Partial & Completed
 Created January 28, 2019
 10 Responses To Date

1. Does your brand have its own food allergy training class?

3 Yes
 7 No

2. Does your brand believe you teach enough about food allergies within your food safety program such as a food manager or food handler class?

6 Yes
 3 No
 1 N/A

3. Have you used an allergy training class by a 3rd party?

4 Yes
 6 No

4. If YES than which training class have you used? (Check any/all that apply)

AllerTrain or AllerTrain Lite (MenuTrinfo)	1	25.0%
Allergen or Allergy Awareness (TAP, Always Food Safe or A Plus)	0	0.0%
Basics of Food Allergy Training (Diversys)	0	0.0%
Food Allergen (NRA)	2	50.0%
Food Allergen Training Program (Institute of Food Safety)	0	0.0%
Food Safety Allergen (State Food Safety)	1	25.0%
Total	4	100%

5. Any additional comments about food allergy training classes?

- FARRP, FARE
- I've always wondered why there was a need for a separate allergen training course. Why not update the Manager certification and food handler courses to contain sufficient allergen training rather than create separate courses.
- I strongly believe that while there should be better allergen communication be that labeling or verbal communication at the point of sale I strongly feel the consumer should have the responsibility to educate themselves and make responsible decisions when choosing foods to eat. In other words.. consumer allergen classes as well.
- Our goal is to get every PIC certified.
- We have developed our own Allergen Training Program that focuses heavily on the allergens we have within our operation. The training program is required for all employees.