ALDEVRA / FOOD SAFETY RESOURCES

2026 FDA FOOD CODE

STAFF QUICK-REFERENCE POSTER | Food Defense • Allergens • Gloves

01 FOOD DEFENSE | Know what to report

F Follow your facility food-defense procedures.
I Inspect your work area and surroundings.
R Recognize anything unusual or suspicious.
S Secure ingredients, supplies, and finished foods.
T Tell the person in charge immediately.

Food defense focuses on intentional contamination. Follow facility instructions rather than investigating on your own.

02 ALLERGENS | Prevent cross-contact

1. Confirm the allergy and notify the person in charge.
2. Check ingredient labels, recipes, and substitutions.
3. Wash hands; use clean utensils, equipment, and prep surfaces.
4. Avoid shared fry oil and other cross-contact sources.
5. Never guess. If safe preparation cannot be verified, say so.

Cross-contact is an allergen transferring to another food. Removing an ingredient after contact does not make the meal safe.

03 GLOVE USE | Clean hands first

1. Wash hands at required times, including when changing tasks.
2. Use appropriate barriers or utensils for ready-to-eat foods.
3. Replace gloves when damaged, dirty, or changing tasks.
4. Wash hands when required before putting on new gloves.
5. Double gloving is not automatic permission: follow approved procedures.

A glove is not a substitute for handwashing. Any 2026 double-glove exception depends on approval and specific conditions.

THE NINE MAJOR FOOD ALLERGENS

Milk	**Eggs**	**Fish**
Crustacean shellfish	**Tree nuts**	**Peanuts**
Wheat	**Soybeans**	**Sesame**

Training reminder: Follow your establishment's approved SOPs and jurisdictional requirements. This quick reference is not a substitute for required certification or a facility-specific policy.

ALDEVRA / TRAINER FACILITATION GUIDE

10-MINUTE FOOD SAFETY HUDDLE

Use this discussion with new hires and as a refresher for food preparation, warewashing, receiving, and service teams.

0–2 MIN	**Food defense awareness** Review FIRST. Ask employees who receives reports of suspicious activity or possibly tampered food. Identify the local reporting contact.
2–6 MIN	**Allergen cross-contact** Review the nine major allergens. Walk through the location of ingredient lists, clean utensils, designated preparation areas, and the allergy communication procedure.
6–8 MIN	**Gloves and bare-hand contact** Demonstrate changing tasks from raw food to ready-to-eat food. Emphasize handwashing, clean barriers, and glove replacement.
8–10 MIN	**Check understanding** Use the three scenarios below. Correct misconceptions and document any training follow-up.

Three quick scenario questions

1. **An employee notices a delivery seal is broken and the container looks unusual.**
   Expected: Do not use the item; follow the facility receiving/hold procedures and notify the person in charge promptly.
2. **A customer reports a sesame allergy, but the prep station was used for sesame-containing food.**
   Expected: Stop and notify the person in charge; confirm ingredients and a safe prep process, including cross-contact controls. Never promise safety without verification.
3. **A cook handles raw chicken and then needs to prepare a ready-to-eat salad.**
   Expected: Remove and discard gloves, wash hands as required, and use new gloves/clean utensils and a sanitary preparation area.

Free training posters and videos

- **FDA Employees FIRST posters + videos:** Open resource
- **FARE restaurant allergen training posters:** Open resource
- **FDA retail food employee posters, including glove use:** Open resource
- **FDA summary of 2026 Food Code changes:** Open resource

Trainer note: 2026 Food Code is a model code. Requirements and effective dates depend on jurisdictional adoption. Double gloving is a limited, approval-dependent exception, not a standard practice for every kitchen.

ALDEVRA / TRAINING RECORD

STAFF TRAINING SIGN-IN

Food Defense • Allergen Cross-Contact • Glove Use

Facility / department: _____

Trainer / person in charge: _____

Training date: _____ Duration: _____ Shift: _____

Topics reviewed

[ ] FDA Employees FIRST [ ] Nine major allergens [ ] Cross-contact prevention

[ ] Glove use and handwashing [ ] Facility reporting procedures [ ] Scenarios / Q&A

#	Employee printed name	Signature / initials
1		
2		
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Follow-up / corrective actions

_____

_____

_____

Training completion should be recorded in accordance with your organization's procedures. This is an educational job aid; it is not an FDA certification, HACCP plan, or a substitute for local regulatory requirements.