1. All of these are major allergens, except:
   1. eggs
   2. sesame
   3. bananas
   4. fish
2. What activities may take place inside a facility to control allergens:
   1. separate storage for allergens
   2. cleaning between production runs
   3. pre-operational inspection between runs
   4. all the above
3. What is the number one reason for a food recall in the United States?
   1. out of specification product
   2. mold
   3. listeria contamination
   4. mis-labeled allergens
4. Allergen cross-contact may occur in the following situations**:**
   1. improper storage in the warehouse
   2. sharing ingredient storage bins
   3. between production runs
   4. in allergen-free facilities
   5. all the above
5. When is allergen labeling required?
   1. on all products with one of the nine major allergens
   2. only for products sold in the grocery store
   3. only on products sold in Canada
   4. allergen labeling is optional
6. List any allergens present in your facility: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_