

Allergen Label Compliance Checklist



For premises-packed food under New York's allergen labeling law (§199–G), effective November 12, 2026.

1 · Does this item require a label?

- 1 Is this food prepared on-site? ☐ Yes ☐ No
- 2 Is it packaged before the customer orders it? ☐ Yes ☐ No
- 3 Does it contain at least one of the nine major allergens? ☐ Yes ☐ No

If you checked "Yes" to all three — this item needs an allergen label under §199–G.

2 · What the label must contain

- ☐ Product name
- ☐ All nine major allergens declared (milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame)
- ☐ Label affixed to the package or included on the packaging
- ☐ Allergen info reflects the current approved recipe — not a prior version
- ☐ Label updated any time the recipe, formulation, or supplier changes

3 · Is your process compliant, or just good-faith?

- Can you demonstrate when a label template was last updated? ☐ Yes ☐ No
- Does your allergen declaration trace to an approved recipe — not a manually maintained template? ☐ Yes ☐ No
- If a recipe changes today, how long before the label at every location reflects it? _____ days
- Do you have a record of that update? ☐ Yes ☐ No
- Could you show that record to a health inspector in under five minutes? ☐ Yes ☐ No

A "no" on any of those isn't a failure — it's a gap you can close.

BOHA! Labeling ties every declaration to the approved recipe – audit ready by default.

[See how it works →](#)