Food Allergies

***What you need to know***

***Millions of people have food allergies that can range from mild to life-threatening.***

Most Common Food Allergens

***Peanuts*** ***Tree nuts Fish Shellfish***

***Eggs*** ***Milk Wheat Soy***









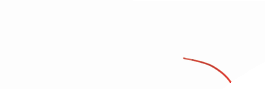




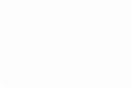














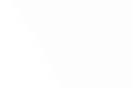


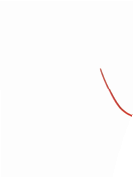


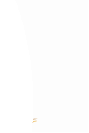


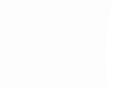


















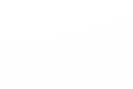


































***Always let the guest make their own informed decision.***

When a guest informs you that someone in their party has a food allergy, follow the four R's below:

**Refer** the food allergy concern to the department manager, or person in charge. **Review** the food allergy with the customer and check ingredient labels. **Remember** to check the preparation procedure for potential cross-contact. **Respond** to the customer and inform them of your findings.

***Sources of Cross-Contact:***

Cooking oils, splatter, and steam from cooking foods.

Allergen-containing foods touching or coming into contact with allergy-free foods

(i.e. a nut-containing muffin touching a nut-free muffin).

Any food equipment used for the processing of allergy-free foods must be thoroughly cleaned and sanitized prior to use.

All utensils (i.e.,spoons, knives, spatulas, tongs), cutting boards, bowls, pots, food pans, sheet pans, preparation surfaces.

Fryers and grills.

Wash hands and change gloves after handling potential food allergens.

***If a guest has an allergic reaction, call 911 and notify management.***

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