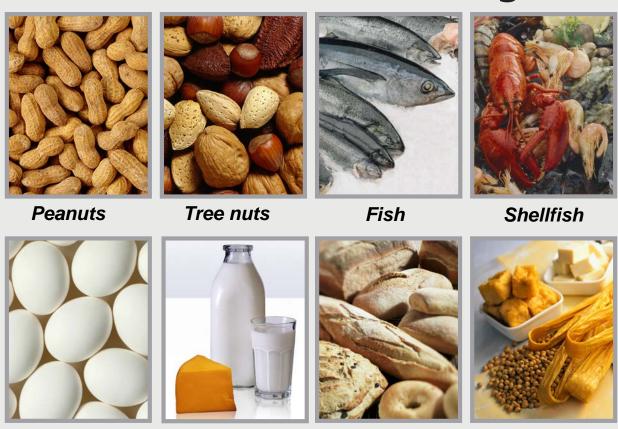
Food Allergies

what you need to know



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

Most Common Food Allergens



* Always let the customer make their own informed decision.

Milk

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

Wheat

- 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.

X Sources of Cross-Contact:

Eggs

• Cooking oils, splatter, and steam from cooking foods.

When any of the below come into contact with food allergens all must be thoroughly cleaned and sanitized.

- All utensils (spoons, knives, spatulas, tongs, etc.), cutting boards, bowls and hotel pans.
- Sheet pans, pots, pans and DON'T FORGET FRYERS AND GRILLS.



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





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Soy