



MILLIONS OF AMERICANS HAVE FOOD ALLERGIES.

LEARN MORE ABOUT HOW TO BE PREPARED.

Always let the guest make their own informed decision.

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

Refer the food allergy concern to the chef, manager or person in charge

Review the food allergy with the guest and check ingredient labels

Remember to check the preparation procedure for potential cross-contact

Respond to the guest and inform them of your findings

Sources of Cross-Contamination

- cooking oils
- airborne dust
- appliances
- contaminated utensils (spoons knives, spatulas, tongs, etc.)
- splatter and steam from cooking foods
- cooking equipment
- food
- flour

When any tools, utensils or appliance come into contact with food allergens, **wash thoroughly in hot, soapy water.**



PEANUTS



SESAME



SHELLFISH



TREE NUTS



EGGS



WHEAT



DAIRY



SOY



FIN FISH

IF A CUSTOMER HAS AN ALLERGIC REACTION, CALL 911 AND NOTIFY MANAGEMENT

To learn more, visit foodallergens.com