

FOOD ALLERGIES: KEEP YOUR GUESTS SAFE

EVERY 3 MINUTES A FOOD ALLERGY REACTION SENDS SOMEONE TO THE EMERGENCY ROOM.

THE "TOP EIGHT" COMMON FOOD ALLERGENS:



Peanuts



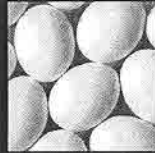
Tree Nuts



Fish



Shellfish



Eggs



Milk



Wheat



Soy

Food allergies are serious. AN ALLERGIC REACTION TO FOOD CAN CAUSE DEATH. When you are serving a person with a food allergy:



AVOID CROSS-CONTACT FROM THE START.

Clean the dining area with clean soap and water and a clean towel between each guest.



MAKE SURE YOU UNDERSTAND THE ALLERGY.

Write down the guest's allergy to record the conversation. If you have questions, ask the guest.

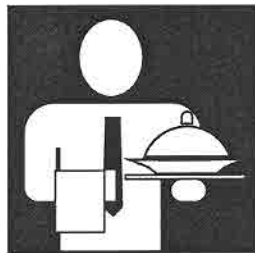


TAKE ALL FOOD ALLERGY REQUESTS SERIOUSLY.

Refer the allergy to the chef, manager or person in charge.

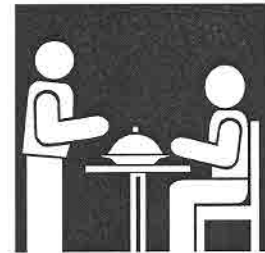


USE ONLY FRESH INGREDIENTS, INCLUDING COOKING OIL.



GET IT THERE SAFELY.

Double check with the chef to make sure you have the right meal. Don't let anyone add garnishes. Carry the special meal to the table separately.



CHECK WITH THE GUEST TO MAKE SURE THEY ARE SATISFIED WITH THEIR MEAL.

AVOID CROSS-CONTACT! All food equipment that is used in the handling and processing of allergy-safe foods must be properly cleaned and sanitized before use.

CALL 911 AT THE FIRST SIGN OF A REACTION!

Provided courtesy of:

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