Let's Make This a Food Allergy-Aware Workplace!

- Food allergy can be protected as a disability under Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. This means that employees with food allergy can request accommodations to help keep them safe and included.
- A food allergy reaction can range from mild to severe, and a severe type of reaction—known as anaphylaxis—can be deadly. The only way to treat anaphylaxis is with the medication epinephrine. If you carry epinephrine, let people know where you keep it!

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Did you know that 1 in 10 adults in the U.S. have food allergy?

- Does your office have a shared snack cupboard? Do you gather for meals or serve food at office celebrations? Don't forget to provide options for employees with food allergy.
- Keep the office kitchen inviting to everyone by cleaning up after you cook and eat. Avoid cross-contact, which happens when one food touches another food, making the safe food unsafe. Even a tiny amount of food can cause an allergic reaction!





Myth: Food allergy is a diet or a matter of being a picky eater.



Fact: Food allergy is a disease that can cause life-threatening reactions.

Get more "Food Allergy Myths and Facts"!





Want to learn more? Read up at **FoodAllergy.org** or visit FARE's **Food Allergy Academy** for trainings such as "Save a Life: Recognizing and Responding to Anaphylaxis." Our trainings and webinars are free and updated regularly.

