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:

1. **AVOID CROSS-CONTACT FROM THE START.** Clean the dining area with clean soap and water and a clean towel between each guest.
2. **MAKE SURE YOU UNDERSTAND THE ALLERGY.** Write down the guest's allergy to record the conversation. If you have questions, ask the guest.
3. **TAKE ALL FOOD ALLERGY REQUESTS SERIOUSLY.** Refer the allergy to the chef, manager or person in charge.
4. **USE ONLY FRESH INGREDIENTS, INCLUDING COOKING OIL.**
5. **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.
6. **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!

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