

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 guest make their own informed decision.



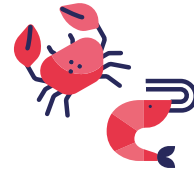
PEANUTS



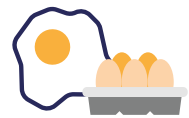
TREE NUTS



FISH



SHELLFISH



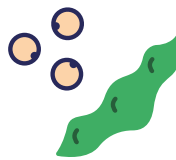
EGGS



MILK



WHEAT



SOY



SESAME*

WHEN A GUEST INFORMS YOU THAT SOMEONE IN THEIR PARTY HAS A FOOD ALLERGY, FOLLOW THE FOUR R'S BELOW:

- **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.

SOURCES OF CROSS-CONTACT:

- Cooking oils, splatter, and steam from cooking foods.
- Allergen-containing foods touching or coming into contact with allergy-free foods (i.e. a nut-containing muffin touching a nut-free muffin).

ANY FOOD EQUIPMENT USED FOR THE PROCESSING OF ALLERGY-FREE FOODS MUST BE THOROUGHLY CLEANED AND SANITIZED PRIOR TO USE.

- All utensils (i.e., spoons, knives, spatulas, tongs), cutting boards, bowls, pots, food pans, sheet pans, preparation surfaces.
- Fryers and grills.
- Wash hands and change gloves after handling potential food allergens.

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