

# 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.

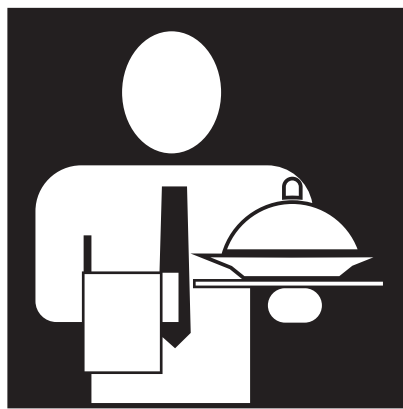


### TAKE ALL FOOD ALLERGY REQUESTS SERIOUSLY.

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

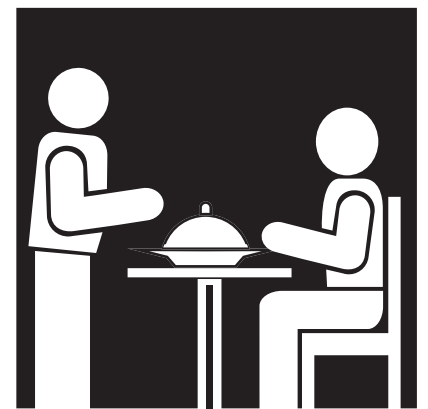


### USE ONLY FRESH INGREDIENTS, INCLUDING COOKING OIL.



### 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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