# FOOD ALLERGIES: KEEP YOUR GUESTS SAFE 

EVERY 3 MINUTES A FOOD ALLERGY REAGTION SENDS SOMEONE TO THE EMERGENGY ROOM.
THE "TOP EICHT" COMMON FOOD ALLERGENS:


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.


USE ONLY FRESH INGREDIENTS, INCLUDING COOKING OIL.


MAKE SURE YOU UNDERSTAND THE ALLERGY.
Write down the guest's allergy to record the conversation. If you have questions, ask the guest.


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.


TAKE ALL FOOD ALLERGY REQUESTS SERIOUSLY. Refer the allergy to the chef, manager or person in charge.


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.

## GALL 911 AT THE FIRST SIGN OF A REAGTIONE

