

Food Allergies

what you need to know



Millions of people have food allergies that can range from mild to life-threatening.



Shellfish



Tree Nuts



Wheat



Egg



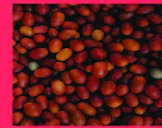
Milk



Peanuts



Fish



Soy

* Always let the guest make their own informed decision.

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 chef, manager, or person in charge.
- **Review** the food allergy with the guest and check ingredient labels.
- **Remember** to check the preparation procedure for potential cross-contact.
- **Respond** to the guest and inform them of your findings.

* Sources of Cross Contact :

- Cooking oils, splatter and steam from cooking foods.
When any of below come into contact with food allergens, all must be washed thoroughly in hot, soapy water :
- All utensils (spoons, knives, spatulas, tongs, etc), cutting boards, bowls and hotel pans.
- Sheet pans, pots, pans, and **DON'T FORGET FRYERS AND GRILLS.**

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

