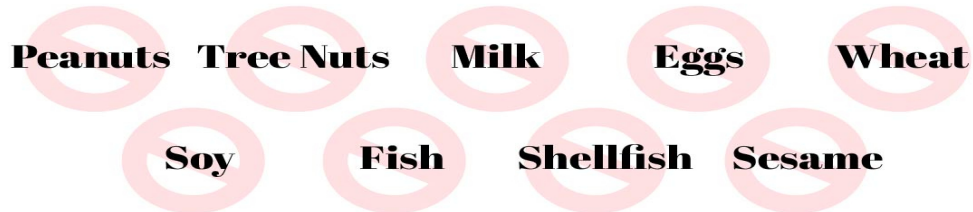


RESTAURANT FOOD ALLERGIES SAFETY

COMMON FOOD ALLERGENS



STAFF SAFETY CHECKLIST

- ✓ Read allergy tickets carefully
- ✓ Notify the kitchen about allergy orders
- ✓ Wash hands before handling meals
- ✓ Use fresh gloves and clean aprons
- ✓ Use separate utensils for allergy-safe food
- ✓ Avoid cross-contact with shared fgrills
- ✓ Keep allergen ingredients sealed and labeled
- ✓ Verify ingredients before serving

IF A CUSTOMER HAS A FOOD ALLERGY

- Listen carefully to the allergy concern
- Inform the kitchen immediately
- Check ingredients and methods
- Avoid cross-contact during preparation
- Confirm the order before serving

SIGNS OF AN ALLERGIC REACTION

- Hives or rash
- Swelling of lips or throat
- Trouble breathing
- Vomiting or stomach pain
- Dizziness or fainting

EMERGENCY RESPONSE

Call emergency services immediately
Use epinephrine (EpiPen) if available

Stay with the person until help arrives
Inform the manager immediately