

FOOD ALLERGIES

Many foods can be potential allergens and cause allergic reactions.
Some reactions can be life-threatening!

Most Common Food Allergens:

Peanuts

Tree Nuts

Fish

Shellfish

Eggs

Milk

Wheat

Soy

Always let the guest make their own informed decision

When a guest informs you of a food allergy, you can check with the chef, manager or person in charge for preparation procedures, ingredients, and potential cross-contact.

IF YOU DON'T KNOW, DON'T GUESS!

Cross Contact is Serious!

These can contaminate other food unless thoroughly cleaned:

mitts & aprons

bowls

utensils

boards

pots & pans

storage

equipment

fryers

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