

Food allergies can be serious

Even a tiny amount of the allergy-causing food can be harmful

The nine most common allergy-causing foods are:



Peanuts



Eggs



Tree Nuts



Milk



Fish



Wheat



Shellfish



Soy



Sesame

When a customer informs a server of a food allergy, the server should:

- Ask the chef or manager if the allergy-causing food is in or came into contact with the dish ordered.
- Tell the customer what the chef or manager said.
- Never guess! Ask questions!

To prevent cross-contamination, kitchen staff and servers should:

- Check all ingredients and read the labels on packaged foods.
- Wash their hands.
- Change their gloves.
- Clean work surfaces.
- Never use any equipment or utensils that were used to prepare other foods.
- Never use oils that were used to prepare other foods.
- Prevent splashes and spills.
- Keep the finished dish separate from other dishes.