FOOD ALLERGIES

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



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



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