

# Know Your Food Allergens

Many different food items can cause dangerous allergic reactions amongst customers. The most common food allergens are caused by these nine food items:

The Big

9



Milk



Wheat



Eggs



Soy



Crustacean  
Shellfish



Sesame



Peanuts



Fish



Tree Nuts

## Serving Customers with Food Allergies

- Tell a customer exactly how each dish is made and include any special ingredients. If you aren't sure, ask a manager.
- Suggest menu items that do not contain the allergen.
- Identify the allergen special order on your order ticket and tell kitchen staff about the allergen.
- Hand deliver the allergen special order to the guest separate from other food to prevent cross-contamination.



If cross-contamination occurs **DO NOT** serve the contaminated dish to the customer. Set it aside and ask your manager for assistance.

If a severe allergic reaction occurs call 9-1-1 and tell your manager.