

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:



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.

For more information and resources on food safety, visit: foodsafetyfocus.com

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