












PORTAGE COUNTY HEALTH DISTRICT FOOD PROGRAM

ALLERGEN AWARENESS: PROTECTING OUR COMMUNITY

The food rule 3717-1-03.5(D)(6) mandates that food establishments provide written notification to customers about the presence of major food allergens in unpackaged foods.

THE BIG 9 FOOD ALLERGENS

-  Milk
-  Egg
-  Fish
-  Crustacean Shellfish
-  Tree Nuts
-  Peanuts
-  Wheat
-  Soy
-  Sesame

WHERE TO DISPLAY NOTIFICATIONS

- Menus (physical or digital)
- Table Tents (small signs on tables)
- Placecards (larger signs posted in the restaurant or at the point of sale)
- Deli Case Labels (signs on food items or deli displays)
- Brochures (physical or digital)
- Food Labels (for unpackaged foods)

Important: Notification must be clear, visible and accessible to customers before they make their food choice.

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"MAJOR FOOD ALLERGENS" MEANS:

Milk, egg, fish (such as bass, flounder, cod, and including crustacean shellfish such as crab, lobster, or shrimp), tree nuts (such as almonds, pecans, or walnuts), wheat, peanuts, soybeans, and sesame; or

A food ingredient that contains protein derived from a food, as specified in paragraph of this rule.

WHY THIS IS IMPORTANT

Food allergies can be dangerous and even life-threatening. Food operators are responsible for identifying signs and symptoms of an allergic reaction.

Keeping people with food allergies safe is everyone's job. Allergy warnings that are clear, simple and easy-to-find assist with:

- Customer safety
- Regulatory compliance
- Building trust in food services