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!

<u>Cross Contact is Serious!</u>

These can contaminate other food unless thoroughly cleaned:

mitts & aprons

bowls

utensils

boards

pots &pans

storage

equipment

fryers

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