

FOOD ALLERGIES

HOW TO KEEP GUESTS SAFE AND INCLUDED!

EVERY 10 SECONDS, A FOOD ALLERGY REACTION SENDS A PATIENT TO THE EMERGENCY ROOM.

THE TOP 9 COMMON FOOD ALLERGENS



PEANUT



TREE NUT



WHEAT



MILK



EGG



SOY



FISH



SHELLFISH



SESAME

Food allergies are serious. AN ALLERGIC REACTION TO FOOD CAN CAUSE DEATH.
When you are serving a person with a food allergy:



BE KIND TO GUESTS WHO HAVE FOOD ALLERGIES.

They may feel uneasy about dining outside their home.



GIVE OPEN, HONEST ANSWERS WHEN GUESTS ASK YOU QUESTIONS.

This can help them make safe decisions.



CREATE A SAFE SPACE FOR FOOD HANDLING SO THAT SAFE FOODS AND ALLERGENS DO NOT TOUCH.

All food equipment that is used in the production of allergy-safe foods must be properly cleaned and sanitized before use.



GIVE YOUR GUESTS MANY CHANCES TO TELL YOU ABOUT THEIR ALLERGIES.



MAKE SURE THE INFORMATION YOU SHARE WITH GUESTS IS SIMPLE AND ACCURATE.

Menus, signs, and labels must be up to date.



KEEP YOUR FOOD ALLERGY TRAINING UP TO DATE.

Knowing how to recognize and respond to a food allergy reaction can save a life!



CALL 911 AT THE FIRST SIGN OF A REACTION!



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