FOOD ALLERGIES

Many foods can be potential allergens and cause allergic reactions. Some reactions can be life-threatening!

**Most Common Food Allergens:**

- Peanuts
- Tree Nuts
- Fish
- Shellfish
- Eggs
- Milk
- Wheat
- Soy

*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!**

Cross Contact is Serious!

These can contaminate other food unless thoroughly cleaned:

- mitts & aprons
- utensils
- pots & pans
- equipment
- bowls
- boards
- storage
- fryers

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