

Food allergies can be serious

Even a tiny amount of the allergy-causing food can be harmful

The nine most common allergy-causing foods are:



Peanuts



Eggs



Tree Nuts



Milk



Fish



Wheat



Shellfish



Soy



Sesame

When a customer informs a server of a food allergy, the server should:

- **Ask the chef or manager if the allergy-causing food is in or came into contact with the dish ordered.**
- **Tell the customer what the chef or manager said.**
- **Never guess! Ask questions!**

To prevent cross-contamination, kitchen staff and servers should:

- **Check all ingredients and read the labels on packaged foods.**
- **Wash their hands.**
- **Change their gloves.**
- **Clean work surfaces.**
- **Never use any equipment or utensils that were used to prepare other foods.**
- **Never use oils that were used to prepare other foods.**
- **Prevent splashes and spills.**
- **Keep the finished dish separate from other dishes.**