



Food Allergy Awareness

The Eight Major Food Allergens

- Milk
- Eggs
- Fish
- Crustacean Shellfish
- Wheat
- Soybeans
- Peanuts
- Tree nuts

Symptoms of an Allergic Reaction

- Loss of consciousness
- Shortness of breath
- Itching or tingling in or around the mouth, face, scalp, hands and feet
- Hives (welts)
- Wheezing or difficulty breathing
- Swelling of the face, eyelids, tongue, lips, hands or feet
- Tightening off the throat (difficulty swallowing)
- Sudden onset of vomiting, cramps or diarrhea

If a customer informs you of a food allergy:

- Refer the food allergy concern to the Person in Charge (PIC).
- Review the food allergy with the customer and check the ingredient labels.
- Respond to the guests request and inform them of your findings.
- Remember to check the food preparation procedures for **ANY** possible cross contamination, which could include frying the item in question in the same grease as an item that contains an allergen.
- If a food items is returned to the kitchen due to an allergen, **DO NOT** attempt to remove the allergen and send the food back. *Trace amounts of allergens can trigger an allergic reaction.*

Notify the Person in Charge immediately if a customer has an allergic reaction!