

**GET VACCINATED BEFORE
THE HOLIDAYS!**

Flu vaccines and updated COVID-19 vaccines are recommended for everyone 6 months old and older.

[Learn more](#)

Back

What do restaurant owners/operators need to know about food allergies?

The Michigan Modified Food Code requires the person in charge to be able to describe the eight foods identified as major food allergens and the symptoms that major food allergens could cause in a sensitive individual. The eight major food allergens are:

- Milk
- Egg
- Fish
- Peanuts
- Shellfish
- Soy
- Tree Nuts (such as almonds, pecans or walnuts)
- Wheat

In addition, food safety certified managers at food service establishments (e.g., restaurant, school or hospital inspected by a Michigan local health department) shall do both of the following:

- Complete allergen training. Each food service establishment must have at least one certified manager that has also completed additional allergen training.
- Post an allergen poster in the establishment staff area.

Select Language 
[Google Translate](#)

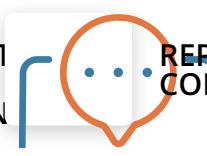
See more information about the allergen requirements.



CONTACT
US



HELP WITH
HEALTH
INSURANCE



REPORT A
CONCERN



SEARCH
PERMIT
RECORDS



RSV,
& FL
HOS

