Food Allergies
what you need to know

Millions of people have food allergies that can range from mild to 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 that someone in their party has a food allergy, follow the four R’s below:

- **Refer** the food allergy concern to the chef, manager, or person in charge.
- **Review** the food allergy with the guest and check ingredient labels.
- **Remember** to check the preparation procedure for potential cross-contact.
- **Respond** to the guest and inform them of your findings.

Sources of Cross Contact:

- Cooking oils, splatter and steam from cooking foods.

When any of the below come into contact with food allergens, all must be washed thoroughly in hot, soapy water:

- All utensils (spoons, knives, spatulas, tongs, etc.), cutting boards, bowls and hotel pans.
- Sheet pans, pots, pans and DON’T FORGET FRYERS AND GRILLS.

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