

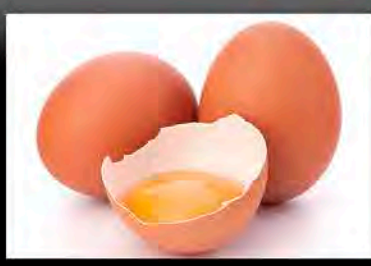
# FOOD ALLERGY

## Reactions can be life-threatening

**Milk**



**Egg**



**Peanut**



**Tree Nut**



**Sesame**



**Fish**



**Shellfish**



**Wheat**



**Soy**

## MAJOR 9 FOOD ALLERGENS

*Remember that any food can be a potential allergen*



### Every time a patron tells you about a food allergy:

- Alert the manager
- Read all ingredient labels
- Prevent cross contact
- Ensure that allergen controls are used from start to finish

## PREVENT CROSS CONTACT

Any contact is enough to cause a reaction including steam and splatter



See food protection manager for cleaning protocol

**If a mistake is made, start from scratch!**

## KNOW WHAT TO DO IN AN ALLERGIC EMERGENCY

- Alert the manager
- Follow your establishment's allergy emergency plan
- Encourage the patron to follow the advice of their healthcare provider
- Do not have the patron stand!

**Call 911 or local emergency services**

**Phone #:**

To learn how to read labels, prevent cross contact, and handle allergic emergencies, please visit [AllergyCertifiedTraining.com](https://AllergyCertifiedTraining.com). Online Manager and Staff Training is available.