

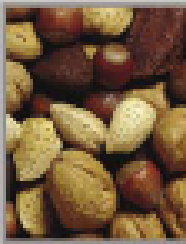
FOOD ALLERGIES

Many foods can be potential allergens
and cause allergic reactions.
Some reactions can be life-threatening!

Most Common Food Allergens



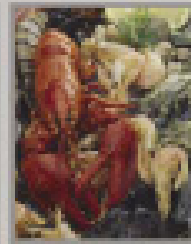
Peanuts



Tree nuts



Fish



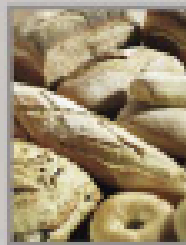
Shellfish



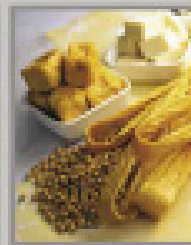
Eggs



Milk



Wheat



Soy

Always let the guest make their own informed decision

When a guest informs you of a food allergy, you can check with the chef, manager or person in charge for preparation procedures, ingredients, and potential cross-contact.

IF YOU DON'T KNOW, DON'T GUESS!

Cross Contact is Serious!

These can contaminate other food unless thoroughly cleaned:



mitts & aprons



bowls



utensils



boards



pots & pans



storage



equipment



fryers



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