

# Food Allergies

⚠️ What you need to know ⚠️

Millions of people have food allergies that can range from mild to life-threatening.



**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; Have them administer their epinephrine, call 911 and alert management.**