## LLERGY AWARE **KNOW YOUR MENU 9 ALLERGENS**















**MII K** 

1

FGGS

FISH (e.g., bass. cod, flounder)

CRUSTACEAN SHELLFISH (e.g., crab, lobster, shrimp) TREE NUTS PEANUTS (e.g., almonds, walnuts, pecans)

WHFAT

**DIZZY, FAINT** 

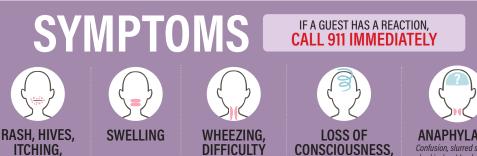
SOY

SFSAMF

## WHEN A CUSTOMER INFORMS YOU **OF A FOOD ALLERGY**

1 Refer food allergy concern to Person in Charge.

- Remember to check the food preparation procedures for ANY possible cross contact, which ~ can include frying the item in question in the same oil as an item that contains an allergen.
  - If a food item is returned to the kitchen due to an allergen, DO NOT attempt to remove the allergen and send the food back. Trace amounts of allergens can trigger an allergic reaction.



BRFATHING

ANAPHYLAXIS Confusion, slurred speech, pale skin. low blood pressure, tightening of the throat, difficulty swallowing



**TINGI ING** 

FOOD ESTABLISHMENT RESOURCE LIBRARY www.SNHD.info/ferl

