

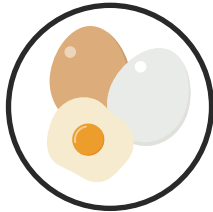
Allergy Aware

Know your menu

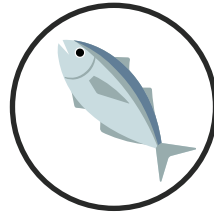
9 ALLERGENS



MILK

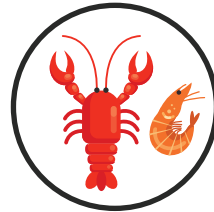


EGGS



FISH

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



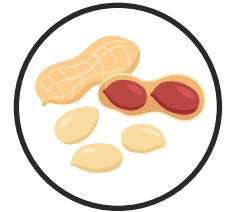
CRUSTACEAN SHELLFISH

(e.g., crab, lobster, shrimp)



TREE NUTS

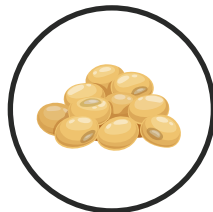
(e.g., almonds, walnuts, pecans)



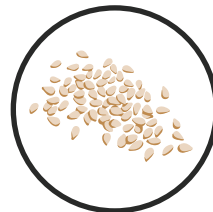
PEANUTS



WHEAT



SOY



SESAME

When a customer informs you of a food allergy

- ✓ 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 items 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.

SYMPTOMS

If a guest has a reaction, **CALL 911 IMMEDIATELY**



Rash, hives, itching, tingling



Swelling



Wheezing, difficulty breathing



Loss of consciousness, dizzy, faint



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