

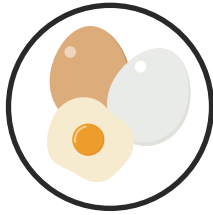
# Allergy Aware

## Know your menu

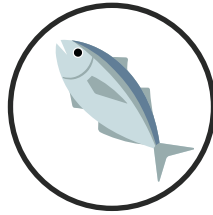
### 9 ALLERGENS



MILK

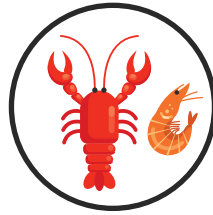


EGGS



FISH

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



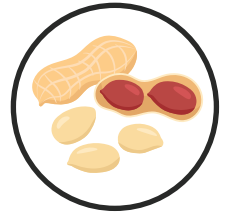
CRUSTACEAN  
SHELLFISH

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



TREE NUTS

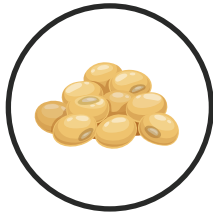
(e.g., almonds,  
walnuts, pecans)



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