**Food Allergies**

**Always let the customer make their own informed decision.**

- Some allergic reactions can be life-threatening.

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

- If you do not know, do not guess. Cross contamination is serious.

- Properly clean the following items to prevent cross contamination: mitts, aprons, bowls, utensils, boards, pots, pans, storage, equipment, and fryers.

**Most Common Food Allergens**

- Eggs
- Fish
- Milk
- Peanuts
- Shellfish
- Soy
- Tree Nuts
- Wheat

**Prevent Cross Contamination**

- Boards
- Bowls
- Equipment
- Fryers
- Mitts & aprons
- Pots & pans
- Storage
- Utensils

Wisconsin Department of Agriculture, Trade and Consumer Protection
Division of Food and Recreational Licensing
2811 Agriculture Drive, PO Box 8911
Madison, WI  53708
datcp.wi.gov