

## Most Common Food Allergens



**Eggs**



**Fish**



**Milk**



**Peanuts**



**Shellfish**



**Soy**



**Tree Nuts**



**Wheat**

## 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.

## Prevent Cross Contamination



**Boards**



**Bowls**



**Equipment**



**Fryers**



**Mitts & aprons**



**Pots & pans**



**Storage**



**Utensils**



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