

BOTH BILL SAMPLE SIGNAGE

FOOD ALLERGIES CAN BE SERIOUS

EVEN TRACE AMOUNTS OF AN ALLERGEN CAN BE HARMFUL

9 MOST COMMON FOOD ALLERGENS



PEANUTS



EGG



WHEAT



MILK



SESAME



SHELLFISH



TREE NUTS



FISH



SOY

SYMPTOMS OF AN ALLERGIC REACTION INCLUDE:

- Loss of consciousness
- Shortness of breath
- Hives
- Swelling of the face, eyelids, tongue, lips, hands or feet
- Tightening of the throat
- Sudden onset of vomiting, cramps or diarrhea
- Itching or tingle in or around the mouth, face, scalp, hands & feet



WHEN A PATRON INFORMS OF A FOOD ALLERGY:

- Ask the chef or manager if the allergen is in the food or may have come in contact with that allergen
- Introduce the manager to the patron or follow the designated allergy communication protocol

NEVER GUESS.

ALWAYS ASK.

ALWAYS INFORM.

HOW KITCHEN STAFF AND SERVERS CAN PREVENT CROSS-CONTACT

- Check all ingredients, read labels on packaged food from suppliers
- Wash hands
- Change gloves
- Clean work and preparation surfaces
- Never share equipment or utensils used to prepare other foods
- Never use oils that were used to prepare other foods
- Prevent over splash and spills
- Keep finished dishes separate from other dishes

**Call 911
if someone
has an allergic
reaction.**

This entity has designated _____ employee(s) as (a) Certified Food Protection Manager(s) (CFPM) who completed a food allergen-training program approved by the Commissioner of the King County Department of Health. If you have a food allergy or special dietary requirement, please advise a member of staff.