

How to Prevent Allergic Reactions

1

Store allergenic ingredients separately



2

Ask customers if they have food allergies

3

Be open with customers about food allergy policies



4

Double-check the ingredient labels for allergens



5

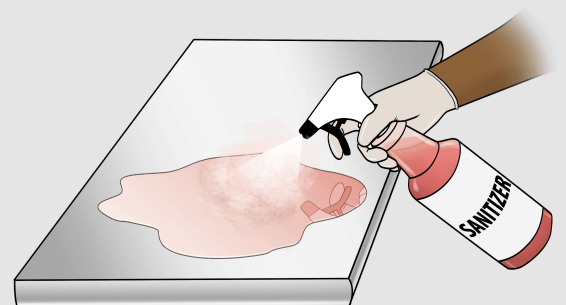
Wash hands and change gloves after handling allergens



6

Use separate utensils and surfaces for food allergens

7 **Sanitize all utensils and surfaces that touch allergens**



8

Alert all staff involved when an allergy-free order is placed

