# **What you need to know**

Millions of people have food allergies that can range from mild to life-threatening.

### Let the guest decide

When a guest tells you someone in their party has a food allergy, follow the 4 Rs:

- **Refer** the food allergy concern to the chef, manager, or person in charge
- If a guest has an allergic reaction, tell the manager and call 911!
- Review the food allergy with the guest and check ingredient labels
- Remember to check the preparation procedure for potential cross-contact
- Respond to the guest and tell them what you found out

#### Avoid cross-contact

Cross-contact sources include cooking oils, splatter, and steam from cooking foods.

When these items come in contact with food allergens, wash them thoroughly in hot, soapy water:

- All utensils (spoons, knives, spatulas, tongs, etc.)
- Sheets pans, pots, pans
- Fryers and grills

#### Most common food allergens





Rhode Island Department of Health, Center for Food Protection For more information, call 401-222-2750 ADAPTED FROM THE FOOD ALLERGY & ANAPHYLAXIS NETWORK JANUARY 2023

## Food Allergy Reactions

How to recognize and respond to suspected or active food allergy reactions (anaphylaxis)



Gut

Mild nausea

or discomfort

Nose Itchy or runny nose, sneezing

Mouth Itchy mouth



Skin A few hives, mild itch





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