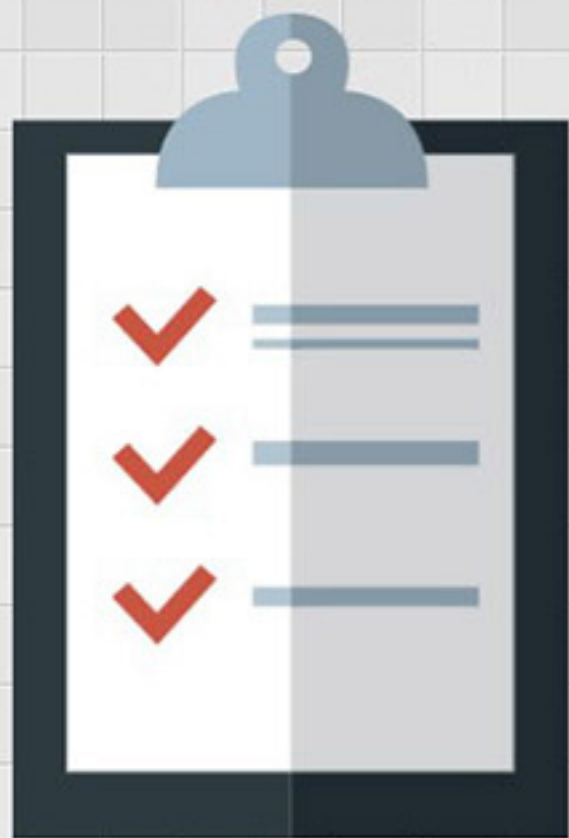


Avoid **cross-contact**!

Utilize different food stations during prep
Ensure each station has its own set of utensils
Wash and sanitize all equipment used for preparing food
Use latex-free gloves when handling food

Call 911 at the first sign of a reaction!



You can also use our **FREE** food allergy checklist!

<http://cms.ctahr.hawaii.edu/kiss>

With the right tools and information, we can help to keep our customers with food allergies safe!



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