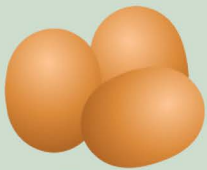


TOP 8 ALLERGENS:



Eggs:



Fish:



Milk:



Peanuts:



Shellfish:



Soy:



Tree nuts:



Wheat:

FOOD ALLERGEN CHECKLIST

Food allergens can cause serious illness or death. Take customer requests seriously and practice proper safety precautions.

EFFECTS OF ALLERGEN EXPOSURE: HIVES OR ITCHY SKIN; SWELLING OF LIPS, TONGUE, OR THROAT; NASAL CONGESTION OR RUNNY NOSE; PASSING OUT; CHEST PAINS; OR DEATH.

TAKING ACTION:

ALERT FOOD HANDLERS IN THE KITCHEN:

- 1) Check food labels and be aware of unexpected allergens
- 2) Avoid cross-contact:
 - Separate allergen and non-allergen ingredients during storage
 - Use separate prep stations and utensils for all allergen and non-allergen ingredients if possible
 - Wash and sanitize all equipment and surfaces used for preparing food
 - Wash hands after handling allergen foods
 - Use latex-free gloves when handling food
 - Simply visually removing allergens from a plate can still cause problems
 - Do not reuse containers

ALERT CUSTOMERS:

- 1) List allergen ingredients on served foods
- 2) Post all allergen warning signs
- 3) Ask customers if they are allergic to any ingredients
- 4) Have a list of ingredients for each menu item at point of sale or on a label for pre-packaged items
- 5) Check with chef or manager if you are unsure of ingredients
- 6) Offer alternatives if available

CHOCOLATE

INGREDIENTS: MILK CHOCOLATE (SUGAR, MILK, COCOA BUTTER) PURE VANILLA, LECITHIN EMULSIFIERS.

ALLERGEN INFO - CONTAINS: MILK, SOY (LECITHIN)

CALL 911 AT FIRST SIGN OF REACTION!



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