



FOOD ALLERGY PREVENTION BEGINS WITH YOU.

BE PROACTIVE.



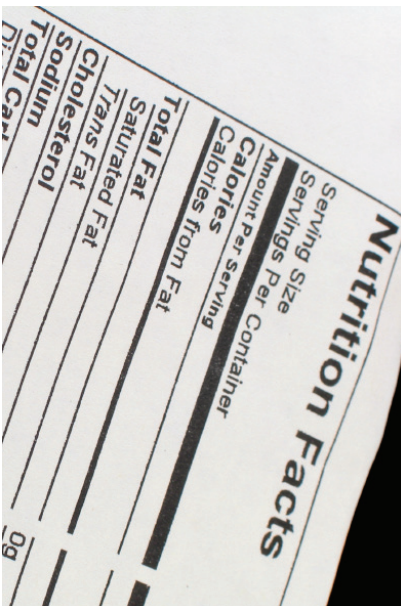
INQUIRE.

Ask your guests if they have food allergies.



CONSULT.

Refer any concerns to the cook or manager in charge.



VERIFY.

Read ingredient labels.

AVOID CROSS-CONTAMINATION.

Know the hot spots of accidental cross contamination.

2



UTENSILS.



FRYER.



GLOVES.

THE COMMON CULPRITS.

Eight foods account for 90% of all allergic reactions.

3



SOY



SHELLFISH



PEANUTS



EGGS



WHEAT



DAIRY



FISH



NUTS

IF A GUEST HAS AN ALLERGIC REACTION
CALL 911 IMMEDIATELY.



Illinois Food Allergy Education Association



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This poster is to provide general information and guidance. Appropriate safeguards and procedures should be followed to avoid and deal with food allergy reactions. In the event of an allergic reaction, emergency medical assistance should be obtained immediately. The Illinois Food Allergy Education Association (IFAEEA) disclaims any responsibility for any adverse effects resulting from the information presented. Under no circumstances, including negligence, shall IFAEEA be liable for any direct, indirect, incidental, consequential, special or punitive damages that result.

We are dedicated to educating the Illinois community about food allergies. Protect your business and customers.

For further information, contact us at illinoisfoodallergy@gmail.com.
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