

WHAT YOU NEED TO KNOW ABOUT CREATING AN ALLERGEN SAF-T-ZONE™



1 REVIEW



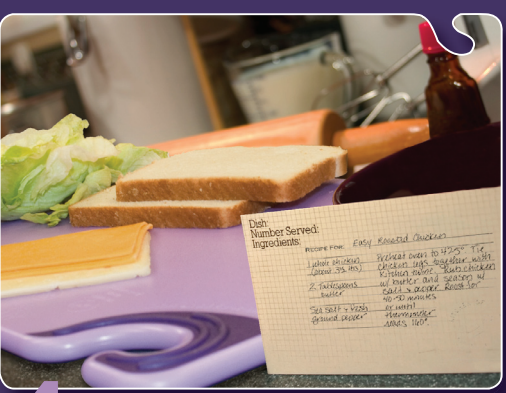
2 REFER



3 RESPOND

Steps the whole staff needs to follow to reduce the risk of anaphylactic shock from food allergy...

- 1. REVIEW** the guests allergy concerns
- 2. REFER** the guests allergy information to the manager and back-of-the house personnel
- 3. RESPOND** to the guest informing them of your operations' procedures to address their allergy concerns
- 4. REMEMBER** to check the ingredient list and procedures, take every precaution to keep allergy causing ingredients away from prep and plate areas
- 5. SEGREGATE** from contamination sources, create an Allergen Saf-T-Zone™. Wash designated tools after use and store in designated area



4 REMEMBER



5 SEGREGATE



THE PURPLE BOARD™

Keep all **purple tools** dedicated to Allergen-Free preparation, clean and separate from others

Protect tools from contamination between use

Follow procedures and regularly review the symptoms of an Allergic Reaction

THE 8 MOST COMMON ALLERGENS

PEANUTS
MANI

TREE NUTS
ARBOL DE NUEZ

FISH
PESCADO

CRUSTACEA
CRUSTÁCEO

EGGS
HUEVO

MILK
LECHE

WHEAT
TRIGO

SOY
SOYA



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If symptoms of an allergic reaction appear notify the person in charge and **CALL 911.**

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Smart ♦ Safe ♦ Sanitary