

Allergen Management

The following foods and their derivatives are subject to allergen control in this kitchen:

- Eggs
- Milk
- Mustard
- Peanuts
- Tree Nuts
- Fish
- Shellfish
- Sesame
- Soy
- Sulfites
- Wheat

Store allergens in clean covered containers with clear labeling.

The kitchen operates an allergen control program to prevent allergic reactions for food handlers and consumers. Food handlers must adhere to the following standards:

- Allergens must be stored in clean covered containers with clear labeling.
- Allergens are handled separate from each other as well as all ingredients and finished products;
- Utensils designated for use with a specific allergen or allergen-free must be labeled and/or stored in a labeled, covered container;
- Equipment designated for use with allergen-free ingredients and products must be labeled and/or stored in a labeled, covered container;
- Allergens must be prepared separate from incompatible ingredients and finished product, i.e. scheduled to prevent cross-contamination;
- Sanitizing alone does not remove allergens – always clean, sanitize and inspect utensils and equipment