

Food Allergy Safety Tips

For managers

You and your staff play an important role in keeping customers with food allergies safe.

Take food allergies seriously.

Staff should know

- The 9 major food allergens
- How to prevent cross-contact with allergens
- Cooking does not kill allergens
- Trace amounts of allergens can cause an allergic reaction
- How to communicate about allergens with customers and staff



Peanuts



Tree nuts



Wheat



Sesame



Eggs



Dairy



Soy



Fish



Seafood

Training

- Include allergens in your food safety plan
- Assign a person to be responsible for your food allergen management plan
- Train staff to wash hands and change gloves when preparing allergen-free foods
- Follow best practices to avoid cross-contact contamination
- Train staff what to do if a customer has a severe allergic reaction
- Display food allergen information for staff

Menu items

- Keep onsite accurate recipes listing all ingredients
- Ask customers to tell their server if they have a food allergy
- Provide allergen information for your customers. Consider putting it on your menu.

Labeling and storage

- Accurately label all prepackaged foods for self-service with ingredients and major food allergens
- Store bulk ingredients with major food allergens separately from other foods

minneapolismn.gov/food-allergens

For reasonable accommodations or alternative formats please contact Environmental Health at health@minneapolismn.gov or 612-673-2301. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-263-6850.

Para ayuda, llame al 311. Rau kev pab 311. Hadii aad Caawimaad u baahantahay wac 311.

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