

Food-Allergy SMS

SERVE MEALS SAFELY



Peanuts



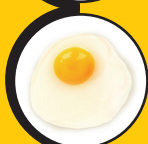
Tree nuts



Fish



Crustacea



Eggs



Milk



Sesame



Soy



Sesame



Soy



Wheat

**RISKY TYPES
OF FOODS:**

- Desserts, sauces, meals with many ingredients, salad bars, buffets.

Possible causes of cross-contamination:

- Shared pans, fryers, grills, counters, dishes, slicers, trays, blenders, food processors, chopping boards and utensils.
- Improperly cleaned equipment, storage containers, tables, server/preparer's hands or utensils.
- Shared utensils or accidental mixing at salad bars, garnishing stations and buffets.
- Removing an allergy-causing food from a meal without replacing the whole meal (such as scraping cheese from a hamburger).
- Spills or splattering while cooking.

For some people, just a trace amount of the offending food can cause a life-threatening allergic reaction.

For more information call **1300 728 000**

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Food-Allergic **CUSTOMER?**

TAKE THESE PRECAUTIONS



- Activate your procedure for handling special requests.
- Listen to the customer CAREFULLY.
- Notify the manager, chef or designated person.
- Answer questions honestly and accurately.
- Do not guess about ingredients. If you do not know, say so.
- Check ingredients again before serving.
- Use care to avoid cross-contamination (ie. mixing a little of the allergy-causing food with otherwise safe food).
- Get help (000, ambulance) immediately if someone has an allergic reaction!



AnaphylaxisAustralia

A charity committed to helping keep those with severe allergy safe

For more information about food allergies, contact Anaphylaxis Australia Inc on 1300 728 000 or www.allergyfacts.org.au

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REMEMBER

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