

Allergens: pause & check

U.S. kitchen awareness | communication before service



Never guess from a dish name. Confirm the current recipe, product labels and preparation process with the person in charge.

KNOW THE U.S. NINE MAJOR ALLERGENS

Milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame. Other foods can also cause allergies. Ask about the specific food, including the fish, shellfish or nut involved.

USE A CLEAR HANDOFF

Listen: record the guest's exact concern and alert the manager or designated lead.

Check: use current ingredient labels, supplier details, recipe components and substitutions. Include sauces, stocks, oils and garnishes.

Control: follow the site's allergen procedures for handwashing, clean equipment, work areas and protected ingredients. Shared fryers and tools need review.

Confirm: communicate the agreed preparation and identified limitations through service. If uncertain, stop and tell the guest.

Do not assume	Why it needs a check
No warning label = no risk	Absence of advisory wording is not proof of no cross-contact.
Remove the topping = safe	Allergen residue can remain; follow the approved remake process.
Heat will fix it	Cooking is not a reliable way to eliminate allergen risk.

General U.S. awareness only, not certification or a guarantee of safety. Follow local rules and your approved procedures. For a suspected severe reaction, activate the emergency plan and call 911; do not diagnose or delay.