

# SERVING CUSTOMERS WITH FOOD ALLERGIES

<b>FOODS CAUSING MOST ALLERGIC REACTIONS</b>		<b>REACTION SYMPTOMS</b>
<ul style="list-style-type: none"><li>• Milk</li><li>• Soy</li><li>• Eggs</li><li>• Wheat</li><li>• Peanuts</li><li>• Tree Nuts</li><li>• Fish/Shellfish</li></ul>		<ul style="list-style-type: none"><li>• Tingling sensation</li><li>• Hives</li><li>• Swelling of the mouth and throat</li><li>• Difficulty breathing</li><li>• Loss of consciousness</li></ul>
<p><b>People that have food allergies must AVOID any source of the food that makes them sick. Even a small amount of the food can make the person very ill.</b></p>		
<p><b>The Person in Charge must:</b></p> <ol style="list-style-type: none"><li>1. be contacted immediately if any customers have these symptoms;</li><li>2. be able to answer accurately a customer's questions regarding menu items;</li><li>3. know and explain how the food is prepared;</li><li>4. make sure that equipment used for a customer's meal is not used with the foods that they are allergic to; and</li><li>5. know the information from the labels on the food.</li></ol>		



1137 South Locust Street • Grand Island, NE 68801 • (308) 385-5175  
715 16th Street • Central City, NE 68826 • (308) 946-3103  
[www.cdhd.ne.gov](http://www.cdhd.ne.gov)