Avoid cross-contact!
Utilize different food stations during prep
Ensure each station has its own set of utensils
Wash and sanitize all equipment used for preparing food
Use latex-free gloves when handling food

Call 911 at the first sign of a reaction!

You can also use our FREE food allergy checklist!

http://cms.ctahr.hawaii.edu/kiss

With the right tools and information, we can help to keep our customers with food allergies safe!