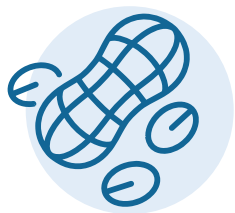




CAUTION: FOOD ALLERGIES

Many customers are allergic to a food item, and if they experience an allergic reaction to that item, they can become seriously ill or even die. To protect all customers, employees, and our business, it's very important for everyone who handles food to understand this information.

9 MAJOR FOOD ALLERGENS



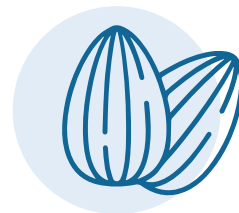
PEANUTS



CRUSTACEANS



EGGS



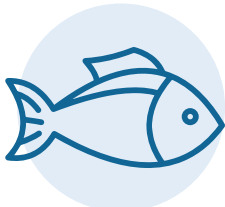
TREE NUTS



WHEAT



MILK



FISH



SOY



SESAME



SYMPTOMS OF AN ALLERGIC REACTION:

- Hives
- Flushed skin or rash
- Tingling or itchy sensation in mouth
- Difficulty breathing
- Loss of consciousness
- Face, tongue, and/or lip swelling
- Vomiting and/or diarrhea
- Abdominal cramps
- Coughing or wheezing
- Dizziness and/or lightheadedness
- Swelling of throat and/or vocal cords

WE ALL MUST HELP PREVENT AN ALLERGIC REACTION:

- Know the menu, and if anyone asks about an ingredient, make sure you give them accurate and complete information.
- If anyone says they have an allergy, share this information with your supervisor and everyone handling or preparing that person's food.
- Prevent cross-contact:
 - Use different cutting surfaces and equipment when handling food allergens.
 - Clean and sanitize food contact surfaces and equipment before and after handling food allergens.
 - Wash your hands and change gloves before and after handling food allergens.

HOW TO RESPOND TO AN ALLERGIC REACTION:

Call 911 and seek emergency medical attention!

- Tell the person experiencing any symptoms to stop eating the food immediately.
- If the person having an allergic reaction has emergency medication, like an epi pen, and they need to use it, **trained** employees may assist them.
- Contact your supervisor as soon as you can.

