

Food Allergy Management Plan

Restaurant Name: [Your Restaurant Name]

Date: [Date]

Purpose

This plan outlines the procedures for managing food allergies within our restaurant to ensure the safety of our guests.

Allergy Awareness Training

All staff members will undergo training regarding food allergies, including identifying allergens, cross-contamination, and emergency response.

Ingredient List Management

We will maintain an updated list of all menu items and their ingredients, highlighting common allergens (e.g., nuts, dairy, gluten).

Communication Protocol

Guests with food allergies will be encouraged to inform the server upon arrival. Staff will confirm the allergens, and the server will communicate with the kitchen.

Preparation Procedures

To prevent cross-contamination, we will use separate utensils and surfaces for allergen-free meals, and designate specific equipment for allergenic ingredients.

Emergency Response Plan

In case of an allergic reaction, staff will follow these steps:

1. Notify the manager immediately.
2. Call emergency services.
3. Administer an EpiPen if appropriate and if trained to do so.

Guest Feedback

We encourage feedback from guests regarding our allergy management efforts to continually improve safety and service.

Signature

By following this plan, we commit to providing a safe dining experience for all our guests.

Restaurant Manager: [Name]