

# Allergy Safety Checklist

Date: \_\_\_\_\_

Restaurant Name: \_\_\_\_\_

Address: \_\_\_\_\_

Contact Number: \_\_\_\_\_

## Staff Training

- Staff has received training on food allergies.
- Staff is aware of cross-contact prevention techniques.

## Menu Management

- Allergen information is clearly labeled on the menu.
- Ingredients of each dish are up to date and readily available.

## Food Preparation

- Separate utensils and cutting boards for allergenic foods.
- Proper cleaning procedures in place to sanitize work areas.

## Customer Communication

- Allergy alerts are prominently displayed in the restaurant.
- Staff asks customers about food allergies when taking orders.

## Emergency Procedures

- Emergency contacts and procedures for allergic reactions are posted.
- Staff knows the location of EpiPens and first aid kits.

Signature: \_\_\_\_\_

Manager Name: \_\_\_\_\_