

Remember		Prevent Cross-Contact	
	The "Big 9" Allergens are peanuts, tree nuts, fish, shellfish, egg, wheat, dairy, soy & sesame		Practice good personal hygiene, before and after handling allergens
	Allergic reactions occur when people ingest or touch food they're allergic to		Check that packages containing allergens are damage-free and don't spill onto others
	Tiny traces of food allergens can cause severe, even deadly reactions		Make sure stored food allergens are labeled clearly and correctly
	Cross contact is when food allergens spread from one food or surface to another		Store allergens in covered, dedicated containers
	Cross-contact can occur anytime - even from your hands or a dirty apron if they touched allergens		Group like allergens, away from unlike (e.g. group pasta away from soy sauce)
	Storing food properly can prevent allergic reactions & cross-contact		Ask a manager if you have any food allergen storage questions