



15 Million Reasons To Be Allergen Trained.

15 million Americans with food allergies dine with family and friends where they feel safe.



WHEN IT'S YOUR CALL

The threat is growing. Is your staff prepared for an emergency?



ALLERGY TRENDS

Studies show food allergies are starting to affect more Americans every year.



ESSENTIAL TRAINING

Rhode Island and Massachusetts currently require food operators to provide food allergen training for their employees.

Get Started Now.

FoodAllergens.com

This online program was built by the same creators as the highly regarded ServSafe food safety program, protecting you for nearly 40 years.

Studies indicate that half of the fatal episodes from food allergens occur outside the home. Are you prepared?

The number of Americans affected by food allergies is trending higher every year. Dining out is a serious concern for them as well as their family and friends. Those who deal with this life-threatening condition are often unsure which restaurants can safely accommodate them—if at all. That's why making your restaurant staff allergy aware can help increase your revenue opportunities. To capitalize on this opportunity, you and your employees need to have the basic information required to ensure everyone takes the steps necessary to keep your customers safe. And the ServSafe Allergens™ Online Course is your best, most trusted source for qualified online training.

ServSafe Allergen Training

Comprehensive. Convenient. Online.



Today a multitude of industries are rushing to address the needs and protect the health of people coping with food allergies. Some states have passed legislation — and more are expected to — requiring foodservice operators to train their employees in this emerging area of consumer safety.

The interactive ServSafe Allergens Online Course drives home the critical information your employees and managers need in order to accommodate guests with food allergies and respond to emergencies should they occur. It's comprehensive training you can trust.

The Course

UNDERSTANDING FOOD ALLERGIES	FRONT OF HOUSE OPERATIONS	BACK OF THE HOUSE OPERATIONS
<ul style="list-style-type: none">• Defining food allergies• Recognizing symptoms• Identifying allergens• Dangers of cross-contact• Proper cleaning methods	<ul style="list-style-type: none">• Front of the house• Proper communication• Preventing cross-contact• Workstations and self-serve areas• Special dietary requests• Dealing with emergencies	<ul style="list-style-type: none">• Back of the house operations• Importance of food labels• Handling food deliveries• Proper food preparation• Cleaning and personal hygiene

Visit FoodAllergens.com to get started now.

The **National Restaurant Association** (creators of **ServSafe**) has partnered with Food Allergy Research & Education (FARE) to make restaurant dining safer for the 15 million Americans coping with food allergies. Together, we are providing restaurant personnel with evidence-based education, training and resources.

Contact **Jessica Kottmeyer** at jkottmeyer@restaurant.org for more

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