

Provide your staff with critical information to prevent serious allergic reactions.



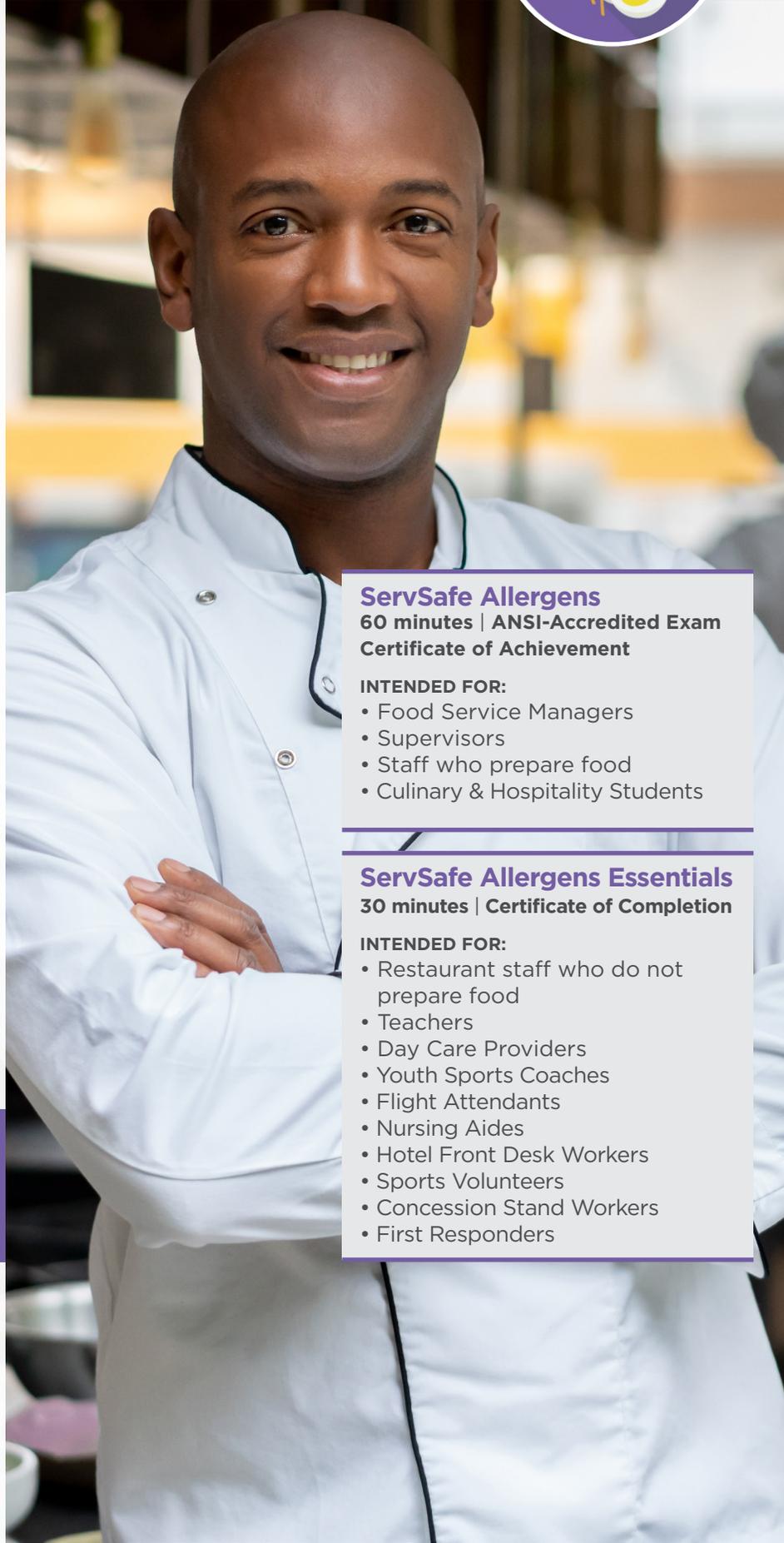
34% of people with food allergies have experienced serious reactions from food served in restaurants.

The leading cause for these reactions? **Miscommunication and cross-contact**, which are a direct result of poor or no allergen-specific training.¹

With two new **ServSafe Allergens** interactive online courses, you can ensure your entire staff has the critical information they need to accommodate guests with food allergies and respond to emergencies, should they occur.

1 Wen, Hen, & Kwon, 2016

To learn more, visit info.servsafe.com/allergens



ServSafe Allergens

60 minutes | ANSI-Accredited Exam Certificate of Achievement

INTENDED FOR:

- Food Service Managers
- Supervisors
- Staff who prepare food
- Culinary & Hospitality Students

ServSafe Allergens Essentials

30 minutes | Certificate of Completion

INTENDED FOR:

- Restaurant staff who do not prepare food
- Teachers
- Day Care Providers
- Youth Sports Coaches
- Flight Attendants
- Nursing Aides
- Hotel Front Desk Workers
- Sports Volunteers
- Concession Stand Workers
- First Responders

ServSafe Allergens has been updated to include the Big Nine allergens plus critical guidance on epinephrine administration. Both online courses are available in English and Spanish.

ServSafe Allergens Online Course and Exam

- Course length: 1 hour
- 40-question exam
- Meets local and state training requirements
- Accredited by ANSI (American National Standards Institute)

Course Content: Allergy Fundamentals

- Recognize the symptoms of a food allergy
- Identify the Big Nine allergens
- Recognize allergen information on food labels
- Identify personal hygiene best practices to avoid cross-contact

Front of the House

- Summarize how to communicate with guests who have food allergies
- Explain how to properly handle any special dietary requests
- Prevent cross-contact in workstations

Back of the House

- Describe how to order and receive food deliveries for allergen safety
- State the best practices for storing food for allergen safety
- Describe how to prevent cross-contact through cleaning and sanitizing
- Describe how to prepare and cook food for allergen safety
- Summarize how to communicate with staff when preparing orders for guest who have food allergies

Managing Emergencies

- Summarize the steps to take in the event of a food allergy emergency
- List the steps required to use an epinephrine auto-injector
- State the components of an allergen program

Exam:

Required for
ServSafe Allergens Certificate

ServSafe Allergens Essentials Online Course

- Course length: 30 minutes
- Passing score on quiz required for completion

Course Content: Allergy Fundamentals

- Recognize the symptoms of a food allergy
- Identify the Big Nine allergens
- Recognize allergen information on food labels
- Identify personal hygiene best practices to avoid cross-contact

Keeping Guests Safe

- Describe the communications process
- Explain how to prevent cross-contact

Managing Emergencies

- Summarize the steps to take in the event of a food allergy emergency
- List the steps required to use an epinephrine auto-injector

Quiz:

Required for
Certificate of Completion

The Big Nine



WHEAT



SHELLFISH



MILK



SESAME



TREE NUTS



PEANUTS



SOYBEANS



FISH



EGGS



To learn more, visit
info.servsafe.com/allergens

