# Allergen Management in Food Prep

This playbook describes the steps involved in managing allergens in a food preparation setting. It is designed to help food service staff ensure the safety of customers with food allergies.

### Step 1: Identify Allergens

Compile a list of common allergens and be aware of their presence in the ingredients used in the food preparation area.

### Step 2: Allergen Storage

Store allergenic ingredients separately to prevent cross-contact with non-allergenic foods. Label storage containers clearly.

### Step 3: Staff Training

Train the food preparation and service staff on allergen awareness, cross-contact prevention techniques, and emergency procedures for allergic reactions.

### Step 4: Menu Planning

Design menu items that can be easily adapted for customers with allergies and clearly indicate potential allergens on the menu.

### Step 5: Customer Communication

Keep open communication with customers regarding their dietary restrictions. Clearly signpost allergen information and encourage questions about menu items.

### Step 6: Cleaning Protocols

Establish strict cleaning protocols to eliminate allergen residues from food preparation surfaces, utensils, and equipment.

### Step 7: Cross-Contact Prevention

Implement procedures to minimize the risk of cross-contact during food preparation, such as using separate utensils and equipment for allergenic foods.

### Step 8: Order Accuracy

Ensure orders are taken and communicated accurately to the kitchen staff, highlighting any allergy modifications required for the dish.

### Step 9: Emergency Preparedness

Have a clearly defined emergency plan in place for responding to allergic reactions, including the availability of first aid and emergency contact information.

## General Notes

### Regular Review

Regularly review and update allergen management procedures to incorporate new information, ingredients, or changes in regulations.

### Supplier Information

Maintain communication with suppliers to ensure that information about potential allergens in ingredients is up to date and accurate.