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.