Stop Allergen Cross-Contact

1. Separate boards, knives and utensils for allergy orders; do not promise allergen-free food without verified controls

2. Clean surfaces and equipment before preparing an allergy order

3. Wash hands and change gloves between tasks

4. Store allergen ingredients sealed, labelled and below/away from others

5. Beware shared fryers — oil carries allergens between foods

6. Never guess — check the allergen matrix, and if unsure, ask the person in charge