



Allergens Online Course



Comprehensive, Convenient Online Training

The number of Americans affected by food allergies is trending higher every year. Preparing your restaurant staff to be allergen-aware can welcome these new customers and increase your revenue. The **National Restaurant Association** (NRA) has created the ServSafe Allergens™ Online Course — your best source for qualified training that drives home the critical information your employees and managers need to accommodate guests with food allergies and respond to emergencies, should they occur. It's comprehensive training you can trust.

*15 million
Americans have
food allergies,
including those
at risk for
life-threatening
anaphylaxis.*

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*Source: Food Allergy
Resource & Education
(FARE)*

Trending

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

Essential

Some states have passed legislation — and more are expected to — requiring foodservice operators to train their employees in this area of consumer safety.

Partnership

Partnering with Food Allergy Research & Education (FARE) to provide restaurant personnel with evidence-based education, training and resources.



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15 million Americans with food allergies dine with family and friends where they feel safe. Studies show food allergies are starting to affect more Americans every year. Rhode Island and Massachusetts currently require food operators to provide food allergen training for their employees. Is your staff prepared for an emergency?

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.

- Food allergies affect 4 to 8 percent of children in the U.S. That's about one out of 13 children, or two students in every classroom.*
- Just eight food items cause 90 percent of food allergy reactions.*
- There was an 18 percent increase in food allergies between 1997 and 2007.*
- Anaphylaxis to food results in an estimated 30,000 emergency room visits, 2,000 hospitalizations, and 150 deaths each year in the U.S.*
- Nuts cause four out of five food allergy fatalities.*
- Studies indicate that half of the fatal episodes from food allergens occur outside the home.
- Dining out is a serious concern for Americans affected by food allergies as well as their family and friends.
- Those who have a life-threatening condition are often unsure which restaurants can safely accommodate them – if at all.
- Making your restaurant staff allergy-aware can help increase your revenue opportunities.
- This online program was built by the same creators as the highly regarded ServSafe food safety program, protecting you for nearly 40 years.

*Sources: FDA.gov, FoodAllergy.org, FSIS.USDA.gov



The Course Includes

- UNDERSTANDING FOOD ALLERGIES
 - Defining food allergies
 - Recognizing symptoms
 - Identifying allergens
 - Proper cleaning methods
- FRONT OF THE HOUSE OPERATIONS
 - Preventing cross-contact
 - Proper communication
 - Dealing with emergencies
 - Special dietary requests
- BACK OF THE HOUSE OPERATIONS
 - Importance of food labels
 - Handling food deliveries
 - Proper food preparation
 - Cleaning and personal hygiene

For more information about the ServSafe Allergens Online Course, visit FoodAllergens.com or contact the National Restaurant Association at 1-800-765-2122, ext. 6703 or ServiceCenter@Restaurant.org.



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