

## **A Food Allergy Order Travels Through the Lodge**

1. **Staff** notifies **manager** of food allergic **customer**
2. **Manager** communicates with **Chef**
3. **Chef** talks with **customer** to get information about the customer's needs, helps with menu suggestions, and communicates allergies to **Kitchen Team**.
4. **Kitchen team** prepares food using these precautions:
  - Wash hands/put on gloves
  - Use clean pans, knives, utensils, and work surfaces
  - Garnish with fresh ingredients
5. **Chef, manager, or server**, hand-carries plate separately from rest of table's order
6. **Staff** checks with diner immediately to be sure everything is satisfactory
7. **Chef** and or **Manager** should follow up with guest and confirm needs for future meals during the tour.