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CONFERENCE

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FEBRUARY 10th - 12th, 2014

FOOD ALLERGIES & THE FOOD SERVICE INDUSTRY

February 11, 2014

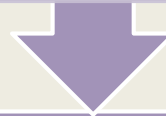
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THE NEXT 45 MINUTES

Problem

Prevalence & Severity of Food Allergies



Codes & Industry Awareness

Current Snapshot of the Industry



Training

What Should Your Company Be Doing Now?

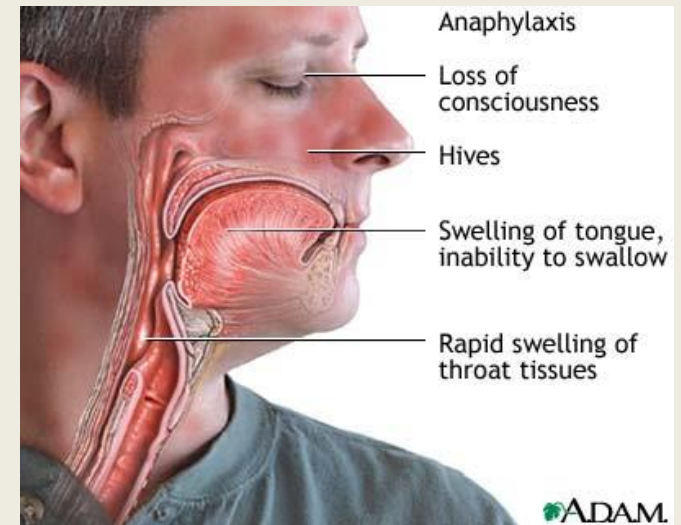
PROBLEM

- Estimated **15million** Americans with food allergies.
 - 6 million children
- Each Year
 - 300,000 ER visits
 - 821.9/ persons per day
 - 34.2/ persons per hour
 - 2,000 hospitalizations
 - 150 deaths

15,000,000

PROBLEM

- **What is a food allergy?**
 - **Abnormal response to a food by the body's immune system**
 - A protein or derivative of a specific food
 - Immune system produces immunoglobulin E / antibodies
 - Releases histamine and other chemicals
- **What does an allergic reaction look like?**
 - Itching in and around throat
 - Wheezing/shortness of breath
 - Throat tightening
 - Dry Cough
 - Swelling of face, eyes, hands and/or feet
 - Vomiting, diarrhea
 - Loss of consciousness
 - Death



PROBLEM

■ The 8 Most Common Food Allergens:

1. Peanuts
2. Tree Nuts
3. Fish
4. Shellfish
5. Eggs
6. Milk
7. Wheat (gluten)
8. Soy

Most Common Food Allergens



Peanuts



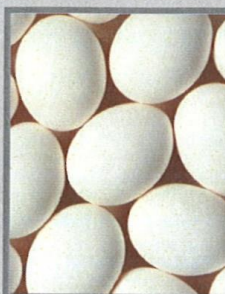
Tree nuts



Fish



Shellfish



Eggs



Milk



Wheat



Soy

PROBLEM

- **Sources of Allergen Contact in Food Service:**
 - **Primary Ingredient**
 - Presence of allergen is implicit in the product (Ex: Lobster, Shrimp)
 - **Secondary Ingredient**
 - Allergen is used as an ingredient in a dish, but may not be apparent to all guests
 - **Derivative of Ingredient**
 - Allergen is used to make ingredients in a dish
 - **Cross Contact with Allergen**
 - Food containing allergen is cooked on the same grill, use same pan/oil as a dish that does not contain the allergen

CODES & AWARENESS

■ FDA Food Code

■ 8-404.11 Ceasing Operations and Reporting.

- (A) Except as specified in ¶ (B) of this section, a permit holder shall immediately discontinue operations and notify the regulatory authority if an imminent health hazard may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, sewage backup, misuse of poisonous or toxic materials, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. P
- (B) A permit holder need not discontinue operations in an area of an establishment that is unaffected by the imminent health hazard.

■ 8-404.12 Resumption of Operations.

- If operations are discontinued as specified under § 8-404.11 or otherwise according to law, the permit holder shall obtain approval from the regulatory authority before resuming operations.

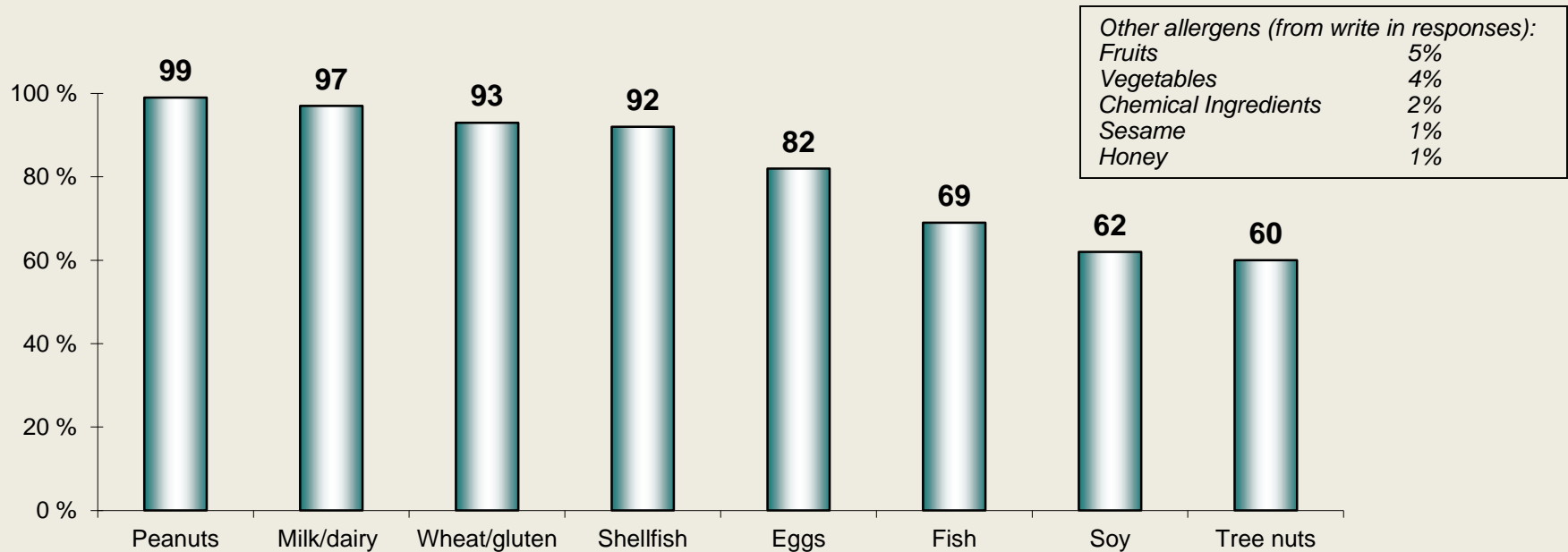
CODES & AWARENESS

- **Restaurant Food Allergy Awareness**
- **National Restaurant Associations contracted Product Evaluations to interview 225 foodservice operators.**
 - **Participants were screened for being the purchase decision maker at the unit and for being in charge of training staff members on food safety topics.**
- **Respondents completed a 17-minute interview, which covered three main topic areas:**
 - **Importance and awareness of food allergens**
 - **Current food allergen training practices**
 - **Concept review and rating**
 - **Employee certification program**

CODES & AWARENESS

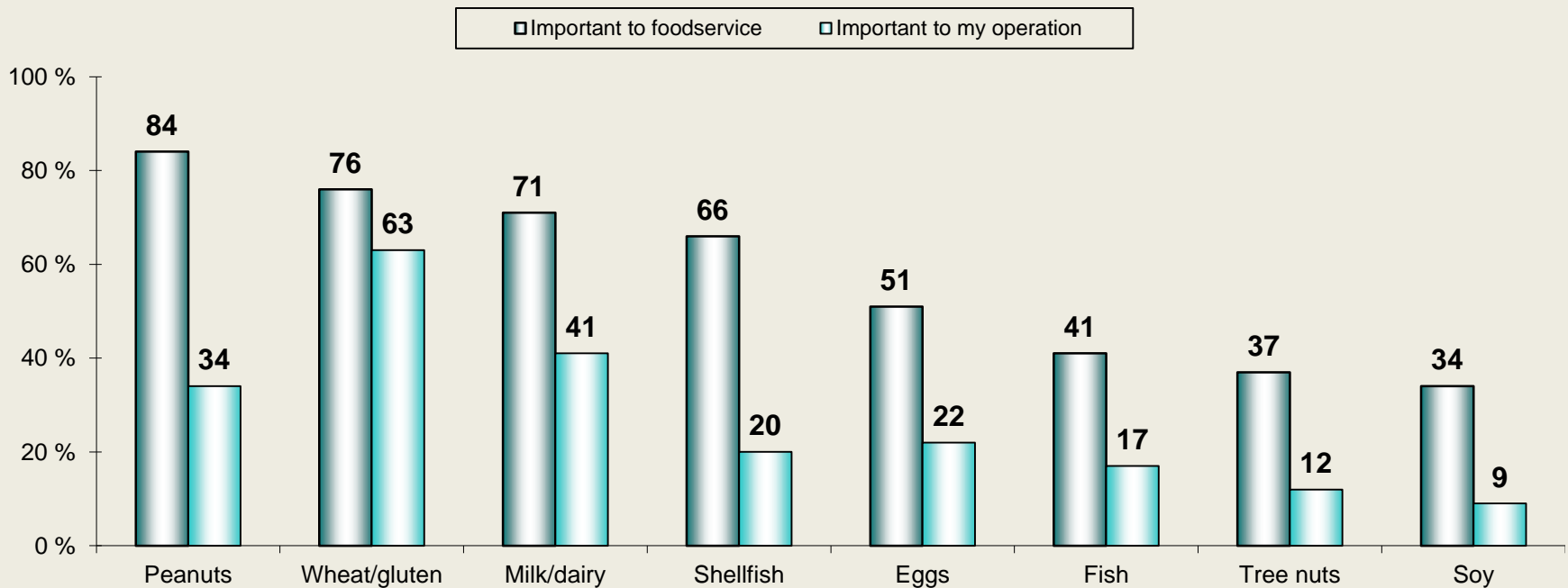
■ Awareness of Specific Food Allergens

- Operators were well aware of the eight major allergens, though one-third were unaware of Soy and Tree Nuts as allergens. On average, operators were aware of 6.7 allergens.



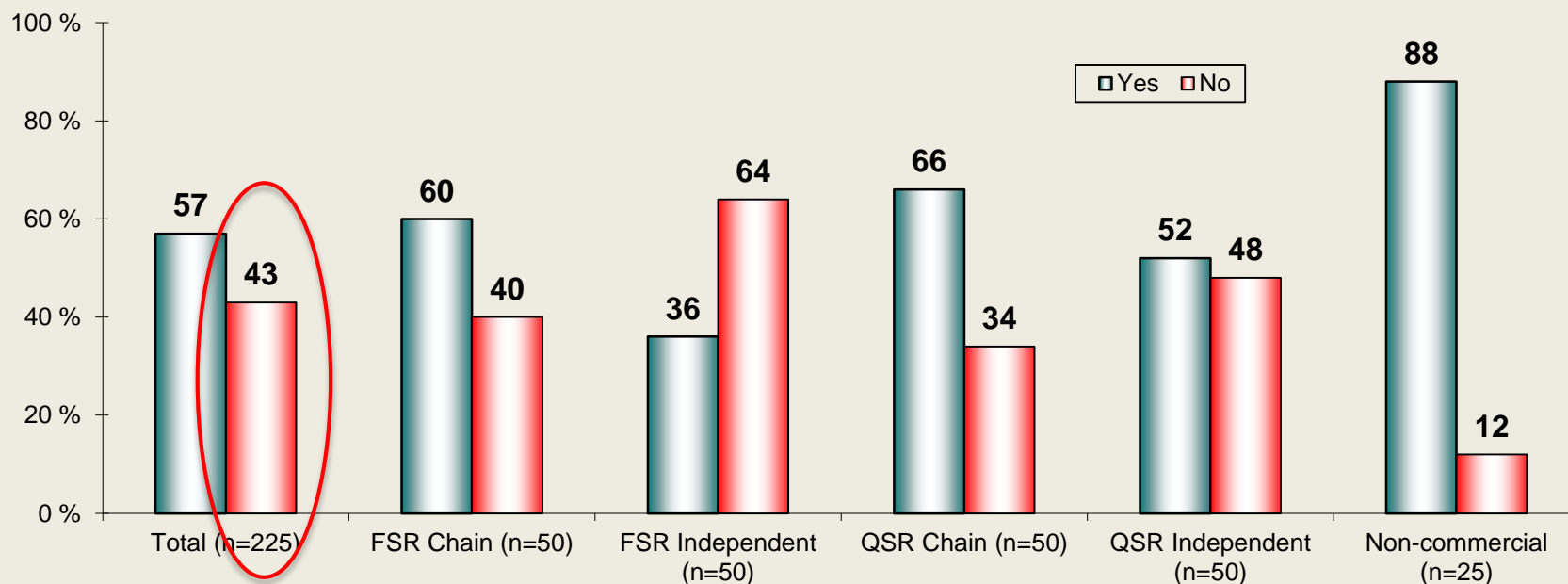
CODES & AWARENESS

- Though peanuts is rated as the most critical allergen for the foodservice industry overall, the wheat/gluten allergy was rated highest as “most critical to my operation”.



TRAINING

- Over half of these operators claim they are currently training their staff on the allergen topic.

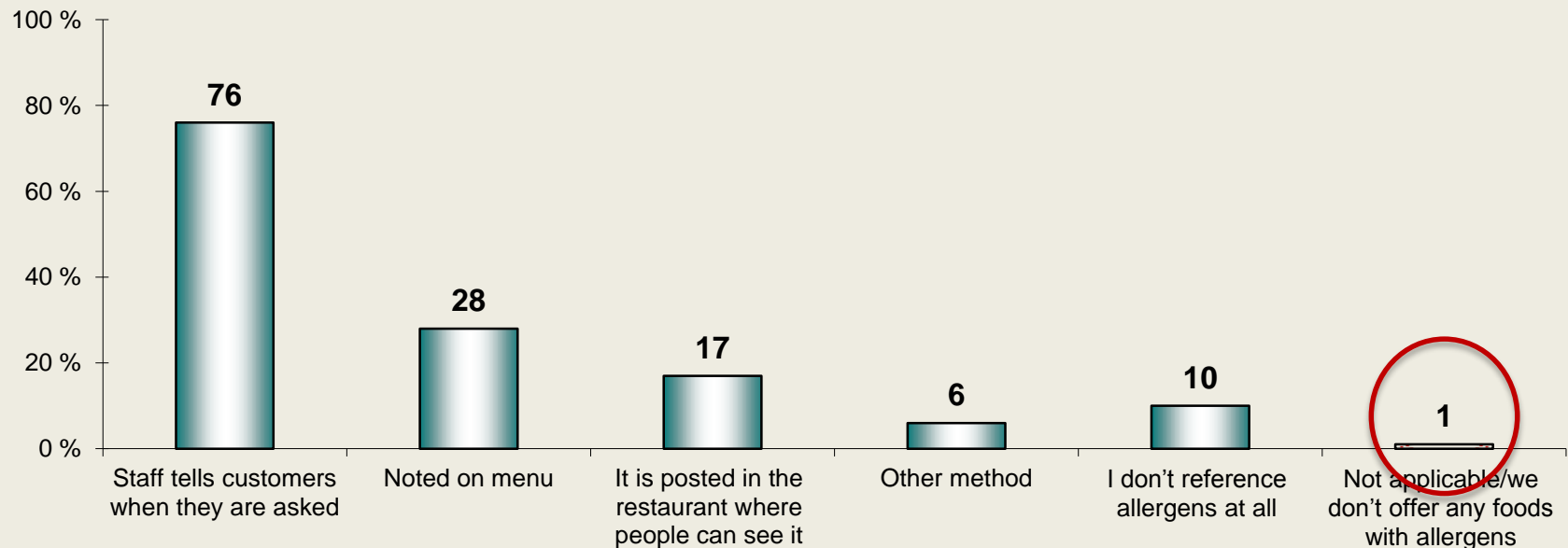


- Those who do not train generally do not see the need for it for their operations.

- Why don't you conduct Food Allergen Training? (Open end response)
Base n=96 (those not offering Food Allergen Training)
 - I cover the basics/don't think additional training is needed 26%
 - No reason/never really thought about it 24%
 - Don't have any training programs/information to use 23%
 - Don't serve allergen foods/not applicable to us 9%
 - Don't have the budget for it/costs too much 2%
 - Don't have time for this additional training 1%

CODES & AWARENESS

- The primary method for alerting patrons of food allergens is through staff (when they are asked).
 - Secondly, it is posted on the menu or somewhere else in the restaurant.
 - **11%** of these operators state they do not reference allergens at all/not applicable.



CODES & AWARENESS

Survey* Conclusion

87%

Participants that said food allergy training is an extremely important topic.

78%

Participants have seen increased attention in the past two years from the industry.

85%

Participants that expect an increase in attention over the next two years.

* Product Evaluations Inc. restaurant survey, 2012

TRAINING

- **A comprehensive food safety program should include the following components**
 - **Decision by Owner/Chef to embrace accommodating allergen safety**
 - **Initial training and on-going training for new and seasoned staff**
 - **Dedicated equipment or limitations for cross-contact**
 - **Establish recipes with substitution options**
 - **Development of a separate menu**
 - **Establish Storage, Preparation, Cooking and Serving policies and procedures.**
 - **Follow up from Owner/Chef all staff follows plan 100%**
 - **Designated allergen safety employee per shift**
 - **Communicate to customers your level and ability to ensure allergen free dining**

TRAINING

- **When asked by the consumer, the foodservice establishment must respond with 100% accuracy. So what should a foodservice worker say?**
 - **Employee is 100% sure the food DOES NOT contain an allergen or an ingredient containing a derivative of the allergen.**
 - **Answer: it is safe to consume.**
 - **Employee is 100% sure the food DOES contain an allergen or an ingredient containing a derivative of the allergen.**
 - **Answer: it is not safe to consume.**
 - **Employee is NOT 100% sure the food does not contain an allergen or an ingredient containing a derivative of the allergen.**
 - **Answer: I am not sure so I suggest (non-allergen containing item) as I am sure it does not contain the allergen of concern.**

TRAINING

- **Industry leading training program**
 - **ServSafe Allergen Awareness Training**
 - **Developed utilizing a Job Task Analysis with Subject Matter Experts from various disciplines**
 - **Created with both the manager and employee in mind**
 - **Focus on how to work with somebody that has a food allergy in both the front of the house and back of the house**

QUESTIONS?



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