



## Customers are saying “Listen to us - food allergies are serious!”

Food allergies are a growing public health and safety concern in the United States and around the world. It is now becoming a major concern for the government, doctors, families, and the foodservice industry.

***It is only a matter of time before a major lawsuit opens the door for a slew of others!!***

As the number of food allergies increase, food service professionals need to take steps to educate themselves and their employees and make an effort to help the families that are affected.

- Food allergies are responsible for some 50,000 to 125,000 emergency room visits due to food-induced anaphylaxis
- Over 100 to 200 deaths result each year from food allergies
- Food allergies cannot be cured the only remedy is to avoid the foods that cause a reaction
- The tiniest amount of food(milligrams) can trigger severe reactions in certain people, including minute amounts that remain on tables after “cleaning”

***A complete allergy prevention plan should contain the following elements:***

- ✓ Identification of potential allergens in products
- ✓ Proper labeling
- ✓ Separation on storage
- ✓ Production control & scheduling
- ✓ Cleaning & sanitizing
- ✓ Vendor certification program
- ✓ Avoiding rework
- ✓ Production identification
- ✓ Education of management & staff

***Miss one of the above and it makes the others useless!!***

**T**able hopper® greatly enhances the cleaning and sanitizing of tables and seats, helping to ensure the **barrier between allergens and your customers.** There is no point in labeling, educating staff, preparing and cooking separately if the customer can have a reaction from the previous customer’s meal left on the table by **inefficient cleaning protocols.**

Show your customers you care about their safety by using **the latest, most important advance in the cleaning and sanitizing of food contact surfaces!!!** and listen to what customers are saying:

***“I wish I could eat without fear”***

***“I wish more restaurants would be more responsible”***



***“I wish my fiancé was still alive”***

**FMT**  
Food Manager Testing

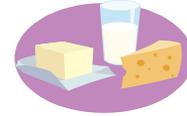
***If in doubt ask!!! don’t guess, allergies are serious!!!!***

## Top 7 Allergen groups & People at risk.

*Used to be called "the big eight" but fish and shellfish now are grouped together*

*It is estimated that over 12 million or 4% of the entire U.S population suffer from food allergies of one kind or another, approximately 90% of these are caused by the following items :*

- **Milk** Some 2.5% of children younger than 3 may be allergic to milk, usually developed in the first year, most will outgrow this allergy later in life.



- **Eggs** egg allergy is estimated to affect some 1.5% of young children; most will outgrow this allergy later in life.



- **Tree nuts** almost 2 million Americans are allergic to tree nuts such as: walnuts, almonds hazelnuts, coconut, cashews, pistachios, & Brazil nuts etc, reactions to tree nuts cause some of the most severe reactions which in many cases can be fatal or near fatal in nature.



- **Peanuts** Peanut Allergy is one of the most dangerous as the reaction may be extreme. Also, studies over some 5 year periods show that incidences in children may be doubling. Peanuts are classified separated from other "nuts" as biologically (grows underground) they have more in common with plants such as sunflowers and sesame than "tree nuts".



- **Seafood**, including fish and shellfish affecting some 2.3% of Americans almost 7 million people may be allergic to fish and seafood. The most common 'fish' to cause reactions are: Salmon, tuna, and halibut.



- **Wheat allergy** most often affects children. Most will outgrow this allergy later in life, adults are more likely to suffer from celiac disease which is a disorder of the digestive system sufferers have a problem digestion the protein called gluten found in wheat, rye, Barley and occasionally, oats.



- **Soybeans** are one of the few vegetable based "complete" proteins and as such are used in a huge range of food products so avoiding all foods containing soya may be difficult practically and nutritionally.

