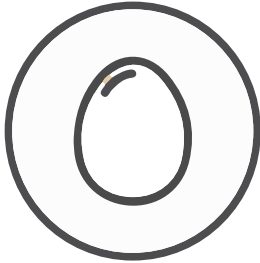


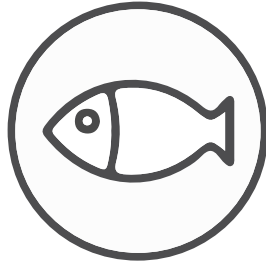


## The Big 8 in Food Allergens

Allergen Management is a huge aspect of food safety, *The Big 8* are the most common food allergens with the most severe reactions.



EGGS



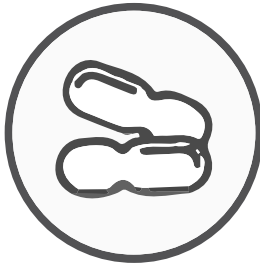
FISH



GLUTEN



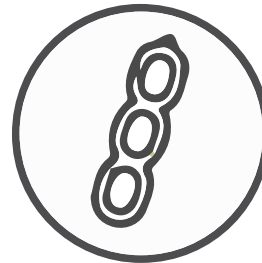
MILK



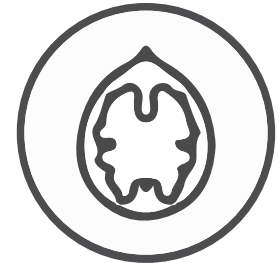
PEANUTS



SHELLFISH



SOY



TREENUTS

## Cutting Boards by Color Code

Prevent cross contamination by keeping food separate and on the proper color coded cutting board.



ALLERGENS

PURPLE



CHEESE & BREAD

WHITE



FISH & SHELLFISH

BLUE



POULTRY

YELLOW



RAW MEAT

RED



ROASTED MEAT

BLACK



VEGETABLES

GREEN