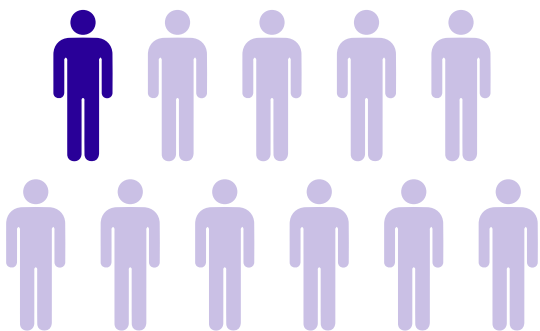


FOOD ALLERGY RESOURCES FOR FAMILIES

Safety is our priority. We take food allergies seriously and want all community members to feel safe and included. To ensure this, we've developed a comprehensive allergen management program called **Serve It Safely**, which covers everything from purchasing and deliveries to food preparation and service.

Food allergies affect
1 in 11
students we serve.



PREPARATION

To safely create and identify recipes made without certain allergens:

- We don't serve peanut or tree nut products unless a client specifically requests them. We also don't purchase products manufactured in facilities with peanuts or tree nuts or serve items with advisory labels for peanuts or tree nuts unless the manufacturer meets our standards for preventing cross-contact.
- We enforce rigorous standard operating procedures for food allergen safety and follow strict protocols for storage, preparation, service, and cleanup to prevent the risk of cross-contact.
- Managers partner with our highly trained Registered Dietitians to understand the food allergies in the community so they can create unique menus with a variety of safe, delicious options.
- Our Registered Dietitians review every ingredient used in our recipes and analyze each menu for variety and safety.
- We display the top 12 allergens that may be in a dish on menus online and in the Touch of SAGE® app, as well as on printed and digital signs at each station in the dining hall. This helps students with common food allergies identify safe choices quickly and easily.

COMMUNICATION

To navigate your food allergy, as well as find safe food options, you can:

- Inform your SAGE Manager and school nurse or campus health center staff of all allergies, along with any needed support.
- View the menu, check ingredient lists, and use our allergen filter online or in the Touch of SAGE® app to find safe food options.
 - For young students or those unable to choose their own food, we recommend parents or caregivers select meals and communicate with a school representative to help the student get their meal.



Watch this video to learn how to use our allergen filter.

- Learn about these two icons that may show up on your menu:



A lightbulb icon

means the allergen(s) may be in the recipe, depending on the brand of ingredient used. Avoid the dish or ask your Manager to review the ingredient label.



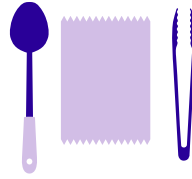
A drop of oil icon

means the menu item is fried in shared oil. Avoid the dish or ask your Manager if your allergen is present in the shared oil.

- Contact your SAGE Manager to schedule a tour of the kitchen and discuss specific concerns about potential allergens, preparation methods, and safety principles.
- Find additional food allergy resources and information on your community website.

PREVENTION

To help protect community members with a food allergy, please:



Use only designated utensils and clean plates at self-service bars.



Place food on a plate or napkin, not directly on a table.



Get help to clean up spills.



Don't share food.



Wash your hands before and after eating.



Get help immediately if someone with a food allergy feels sick.