

Allergen Signage Requirements

ALLERGEN SIGNAGE REQUIREMENTS

Effective August 23, 2019, a restaurant shall display a notice indicating to consumers that any information regarding food allergies must be communicated to an employee of the restaurant. Once the employee is notified of an allergen, that employee shall communicate the food allergy information to the Person in Charge (PIC) or Certified Food Protection Manager (CFPM) on duty at this establishment. Enforcement for the signage requirements begins July 1, 2020.

IDPH has created a "Notice to Consumers" sign that meets the requirements of the Act and is available from LaSalle County Health Department.

A restaurant is in compliance with this allergen signage requirement if one of the following is met:

- A restaurant posts the signage IDPH created and it is posted in an area where consumers can easily see it
- A multi-state business or franchisee that has an internal policy that requires a notice to be displayed or statement regarding food allergies to be provided on the menu
- A restaurant displays a notice regarding food allergies or provides a statement regarding food allergies on its menu that was approved in another state prior to August 23, 2019

There is no minimum or maximum size requirement for this allergen signage, but it must be visible to all consumers. The signage can be translated into another language, but the English signage must also be present.

When not in compliance, the restaurant is cited for a #58 on the Food Inspection Form. The violation is considered a Core violation.

DEALING WITH FOOD ALLERGIES IN YOUR ESTABLISHMENT

Know the Major Food Allergens

Milk
Eggs
Fish (e.g., bass, flounder, cod)
Crustacean shellfish (e.g., crab, lobster, shrimp)
Tree nuts (e.g., almonds, walnuts, pecans)
Peanuts
Wheat
Soybeans
Sesame

We recommend that restaurants:

- Provide food allergy training for staff.
- Use dedicated equipment and areas for preparing and cooking meals for customers with food allergies. When this is not feasible, restaurants can clean equipment and workspaces before preparing meals for customers with allergies, according to the Food and Drug Administration's Food Code guidance.
- Have ingredient lists or recipes for menu items available if they aren't already.

These practices can help reduce the risk of an allergic reaction for your customers.



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