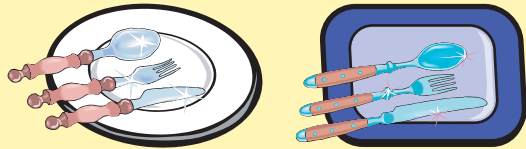


GLUTEN-FREE (GF) MEAL PREPARATION RESTAURANT GUIDELINES

In addition to avoiding wheat, barley, rye and oats when serving someone that follows a gluten-free diet, it is essential to avoid all contact with gluten. We hope that the following guidelines will help to ensure that the diner enjoys a gluten-free meal, free from cross-contamination.

- ALERT MANAGER AND ALL STAFF WHEN A GF CUSTOMER PLACES AN ORDER.

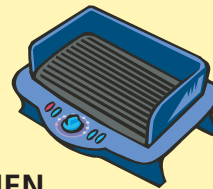
- IF POSSIBLE, USE DIFFERENT COLORED OR SHAPED CUSTOMER PLATE FOR GF ORDER.



- WHERE POSSIBLE, ESTABLISH A SEPARATE GF STATION IN THE KITCHEN. COOK SHOULD WASH HANDS, RE-GLOVE BEFORE STARTING GF ORDER.



- USE SEPARATE EQUIPMENT, FRYER, UTENSILS and TOOLS FOR GF PREPARATION.



- CLEAN GRILL BEFORE COOKING A GF ORDER.

- PLACE GF ITEMS ON ALUMINUM FOIL WHEN TOASTING.

- KEEP GF ITEMS SEPARATE FROM OTHER FOODS TO PROTECT AGAINST CROSS-CONTAMINATION.



- DON'T STEAM, BATHE OR WARM VEGETABLES IN PASTA WATER OR OVER PASTA POTS. GLUTEN FROM THE WATER WILL CONTAMINATE VEGETABLES.

- FILL CONTAINER WITH GF LEFTOVERS IN FRONT OF CUSTOMER.

- CLEARLY MARK CONTAINERS OR BAGS AS GF ON TAKE-OUT ORDERS.



- TRAIN ALL STAFF IN SPECIAL GF PROCEDURES AND RE-TRAIN WHENEVER THERE IS A CHANGE IN STAFF, CHEF OR MANAGEMENT.

- QUESTIONS? www.nationalceliac.org 1-888-4-CELIAC