



# WHY GET ALLERTRAINED?



AllerTrain is the leading food allergy and gluten-free training program for the food service industry.

✓ **1 in 20 of your guests has a food allergy to at least one food**

15 million Americans, or 1 in 20, have a food allergy to at least one food. In addition, food allergies amongst children increased by 50% from 1997 to 2011 and the number of food allergic children continues to rise.

✓ **Food allergy related incidents can be restaurant ending**

Studies show that 50% of all fatal food allergic reactions happen outside of the home. These incidents can result in civil cases that may be resolved at upwards of a million dollars and may cause insurance premiums to increase.

✓ **Food allergy training is already required in 4 states and pending in others**

Rhode Island, Maryland, Virginia and Michigan all have legislation passed requiring restaurants to receive food allergy training. Other states currently have legislation written that is pending approval.

✓ **Food allergies are considered a disability under the ADA**

Restaurants have the responsibility to have policies in place for accommodating food allergic guests. Those that don't make accommodations leave themselves vulnerable to lawsuits.

✓ **Food allergy training allows you to display your due diligence**

Providing staff with food allergy training shows that your restaurant went above what was required and invested in comprehensive allergy training to educate staff. Should the unforeseeable occur, proving training had taken place could help if litigation were to ensue after an incident.