FOOD ALLERGIES

National Impact

Nearly 8% of children in America have food allergies and almost 10% of the population of the whole.

There is NO cure for food allergies and only strict and total avoidance will prevent a reaction.

Every 3 minutes, a food allergy reaction sends someone to the emergency department – that is more than 230,000 emergency department visits per year.

Food Allergy Training is Good for Business

Food service facilities must have an individualized approach to minimize the risk of potentially hazardous cross-contact at all stages, in food storage, preparation and serving for food allergic individuals.

There is growing demand for accommodating intolerances and allergies, which impacts the bottom line for most restaurants.

The revenue lost from food allergy families avoiding restaurants is estimated at $45 million a week. Meanwhile, the global food market for those with food allergies is expected to grow more than $26.5 billion over the next five years and the increase in revenue by accommodating food allergic patrons is expected to increase 10-25%, according to the National Restaurant Association.

According to a survey by the National Restaurant Association, some 87% of restaurants believe food allergies are extremely important and expect increased attention to it. Yet 43% concede they do not train their staff on food allergens.

Cost of Training is Nominal

Food allergy training programs are nominal in cost, starting at $19 hourly and manager level employees with certifications valid for up to 5 years.

Food Safety (even managers) training is NOT enough to focus on food allergies.

Just like specialized alcohol training, food allergies needs its own specialized ANSI accredited training. Training with an ANSI accredited training program ensures the highest standards are met.

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