Food Allergy Do's and Don'ts

Food allergies are serious business. They impact more than 2 million Canadians, with about half a million of those people being children. Those who don't have food allergies can help by understanding the condition and doing their part to create a safe environment to prevent serious reactions from occurring.

How? Here are some of our top do's and don'ts about avoiding cross-contamination, reading labels, and what happens when someone has a reaction



Learn how to create a safe environment at foodallergycanada.ca





Don't use the same utensils to make foods that may contain a food allergen. Use one serving utensil per dish.

Don't just pick off an allergen from a food and then serve it to someone with that allergy. For example, don't remove sesame seeds from the top of a salad and serve it to someone with a sesame allergy.

Do use liquid soap and anti-bacterial commercial wipes to remove peanut allergens (such as peanut butter). Anti-bacterial hand sanitizers and water alone are not as effective.

Do use disposable methods (such as paper towels or wipes) to clean surfaces because allergens can stay on sponges or towels.

Do wash your hands well and often. It is one of the most effective ways to prevent cross-contamination.

Don't rely on "free-from" claims (such as "peanut free") on packages, and do read the full ingredient list and any precautionary statements such as "may contain".

Do ask your guests if they have any food allergies and how you can help accommodate them.

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Do use non-food treats (like stickers) to celebrate birthdays and holidays.

Do use epinephrine (e.g. EpiPen[®], ALLERJECT[®]) at the first sign of an allergic reaction, before calling 9-1-1 or someone's emergency contact person.

Do make sure that if someone has a serious allergic reaction, they go to the nearest hospital right away (ideally by ambulance). The reaction could get worse or even come back.