Hospitality Law Conference February 10 – 12, 2014

Presentation Name: Food Allergies and the Food Service Industry

Presenters: William Weichelt, National Restaurant Association Solution and Barry Parsons, Robson Forensic, Inc.

Presentation Overview:

Allergen awareness training is one of the most important issues in the food service industry today. According to Food Allergy Research & Education approximately 15 million people in the United States have a food allergy. Each of these individuals represents a potential lawsuit if your organization is not adequately prepared to address their specific dietary needs.

In this session, the presenters will cover:

- The problem and severity of the issue and the impact this situation has on the restaurant industry and how they interact and work with people that have a food allergen
- What is a food allergen and how it interacts with the human body and how to spot and identify a potential reaction to a food allergy
- The Top 8 allergens that account for 90% of all food allergens in the United States as well as some of the emerging food allergens that are gaining headlines
- Sources of allergens and how restaurants work with food labels and manufacturers to ensure they know what ingredients mean and how to work with the customer to help keep food safe
- Codes and awareness around food allergens as well as what some states are starting to do around food allergens and helping restaurants determine if they can accommodate somebody with food allergies
- Stats and figures from a recent survey from the National Restaurant Association on what restaurants know about food allergies and how they are training employees to work with people with food allergies
- Training and awareness that is in the market to help the food service industry understand the critical role they play in determining if they can accommodate people with food allergies.