

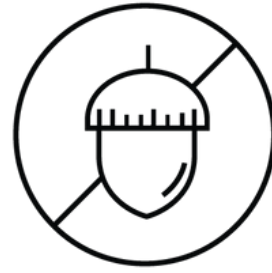
# DIETARY RESTRICTION LABELS



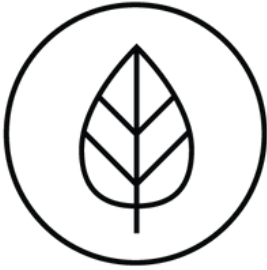
**DAIRY FREE**



**GLUTEN FREE**



**NUT FREE**



**VEGAN**



**HALAL**



**LACTOSE FREE**



**PEANUT FREE**



**VEGETARIAN**



**KOSHER**



**SHELLFISH FREE**

## ENSURE YOUR MENU IS DIETARY RESTRICTION READY

- **Label Ingredients:** Any menu items containing one of the above items should be clearly marked on your menu to help customers.
- **Train Staff:** It's imperative to ensure your staff is trained properly on the major allergens and feels comfortable answering menu questions, especially regarding Halal and Kosher.
- **Offer Alternatives:** Patrons should be able to order dairy—and gluten-free menu substitutions, plant-based meat alternatives, and nut-free selections. Look at your current menu and see where you can repurpose existing ingredients.

