

CFP Allergen Notification Sub-Committee

Consumer Survey Summary

June 7, 2019

Agenda

- Background
- Objective / CFP Allergen Committee Charges
- Executive Summary
- Demographics
- Food Allergens
- Allergen Notification Preference

Background

- The Conference for Food Protection (CFP) is a non-profit organization which originated in 1971. It was created to provide a formal process whereby members of industry, regulatory, academia, consumer, and professional organizations are afforded equal input in the development and/or modification of food safety guidance. Such guidance is incorporated into food safety laws and regulations at all levels of government throughout the United States.
- The Allergen Notification Sub-Committee solicited the opinion of consumers in May 2019 in regard to consumer preferences regarding notifications of food allergens in retail food establishments.
- Based on consumer feedback, the responses were reviewed and recommendations will be made during the 2020 biennial CFP meeting.
- Survey results: <https://www.surveymonkey.com/results/SM-2LGT2YK6V/>

CFP Allergen Committee, 2018-20 Charges

- Review Issues 2018-I-015, 2018-II-007, 2018-II-008 and their original submitted. Recommended Solution, including but not limited to:
 - Evaluation of major food allergen disclaimers in retail food establishments.
 - Development of methodology for retail food establishments to notify consumers when menu items contain major food allergens.
 - Determining if any additional staff training for food allergen awareness is needed
 - Identifying any supporting research or evidence that supports recommendations.

- Recommend changes to the Food Code that support retail food establishments in their efforts to protect consumers with major food allergens.

- Report back findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

Executive Summary

➤ 788 respondents (consumers) completed the survey across US 49 states

➤ Over 90% respondents are dealing with food allergies or intolerance

- >90% responded that food allergen menus are very to extremely important to have in retail food establishment for those suffering with food allergies vs >60% for those without allergies
- Similarly, availability of online food allergen menus in food retail establishment are very to extremely important to have for those suffering with food allergies

➤ Type of food allergen notification

- Majority prefer combination of written and verbal food allergen notification
- Majority prefer allergen menu to include ingredients with major allergens listed
- Significant amount of respondents requested cross-contact risk be listed as well (i.e. cooking oil or equipment processing cross contamination risk)
- Consensus is to recommend a set of easy to recognize major food allergen icon to represent the food allergen for consistency
- Consensus is to list allergen information next to menu for easy reference; avoid big or long table to trace the allergen information

Most Preferred Food Allergen Notification (Example)

Food Item

List ingredients:
and/or list allergen
icon:



Poster

Please inform us if
anyone in your party
has **FOOD ALLERGY**
before ordering

Food Allergen Notification - Consumer Survey

Friday, June 07, 2019

788

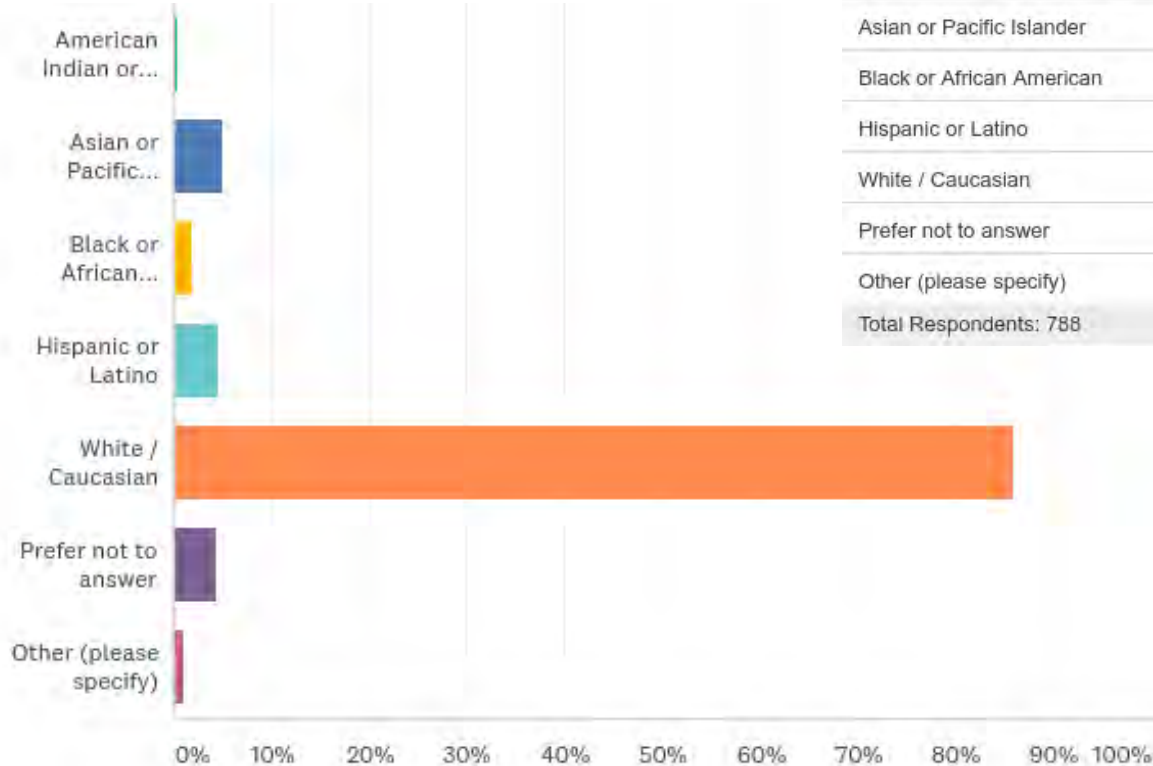
Total Responses

Date Created: Tuesday, April 30, 2019

Complete Responses: 518

Q1: What is your ethnicity? (Please select all that apply.)

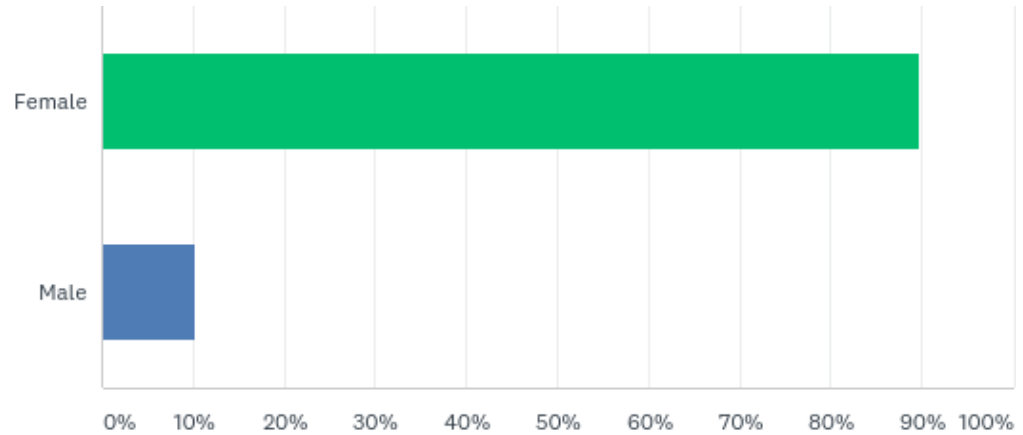
Answered: 788 Skipped: 0



| ANSWER CHOICES | RESPONSES |
|-----------------------------------|------------|
| American Indian or Alaskan Native | 0.51% 4 |
| Asian or Pacific Islander | 4.95% 39 |
| Black or African American | 1.90% 15 |
| Hispanic or Latino | 4.57% 36 |
| White / Caucasian | 86.04% 678 |
| Prefer not to answer | 4.31% 34 |
| Other (please specify) | 1.14% 9 |
| Total Respondents: 788 | |

Q2: What is your gender?

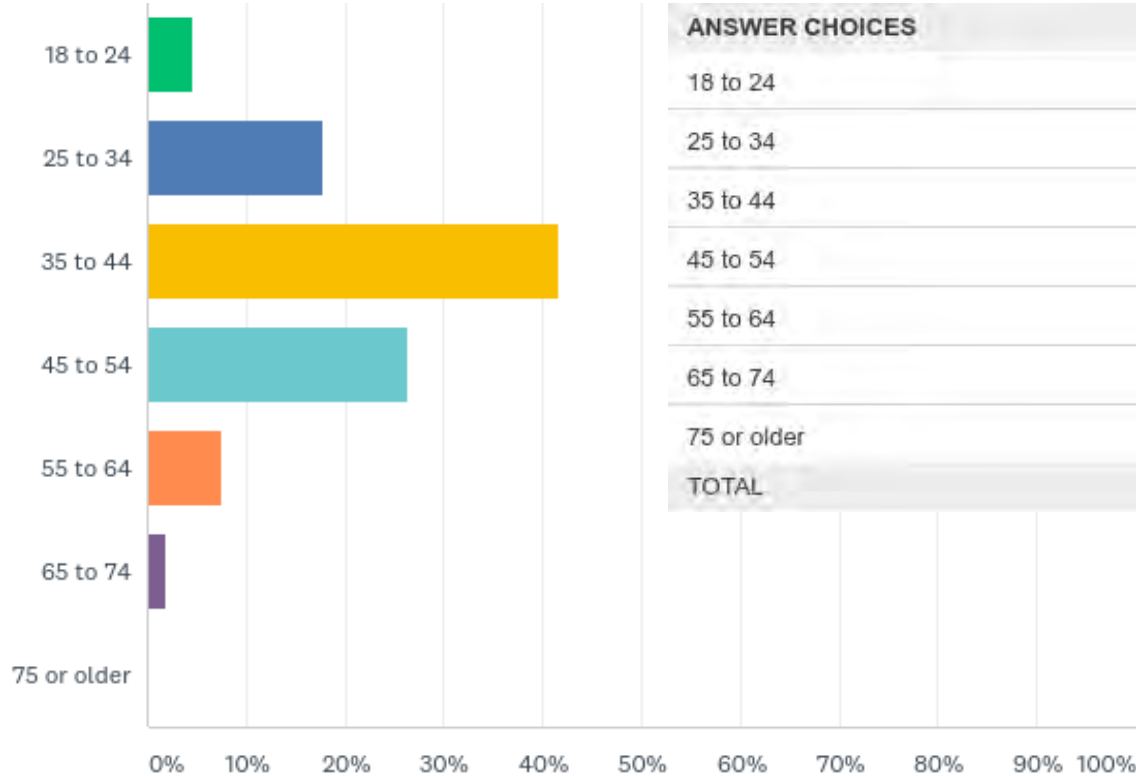
Answered: 779 Skipped: 9



| ANSWER CHOICES | RESPONSES | |
|----------------|-----------|------------|
| Female | 89.73% | 699 |
| Male | 10.27% | 80 |
| TOTAL | | 779 |

Q3: What is your age?

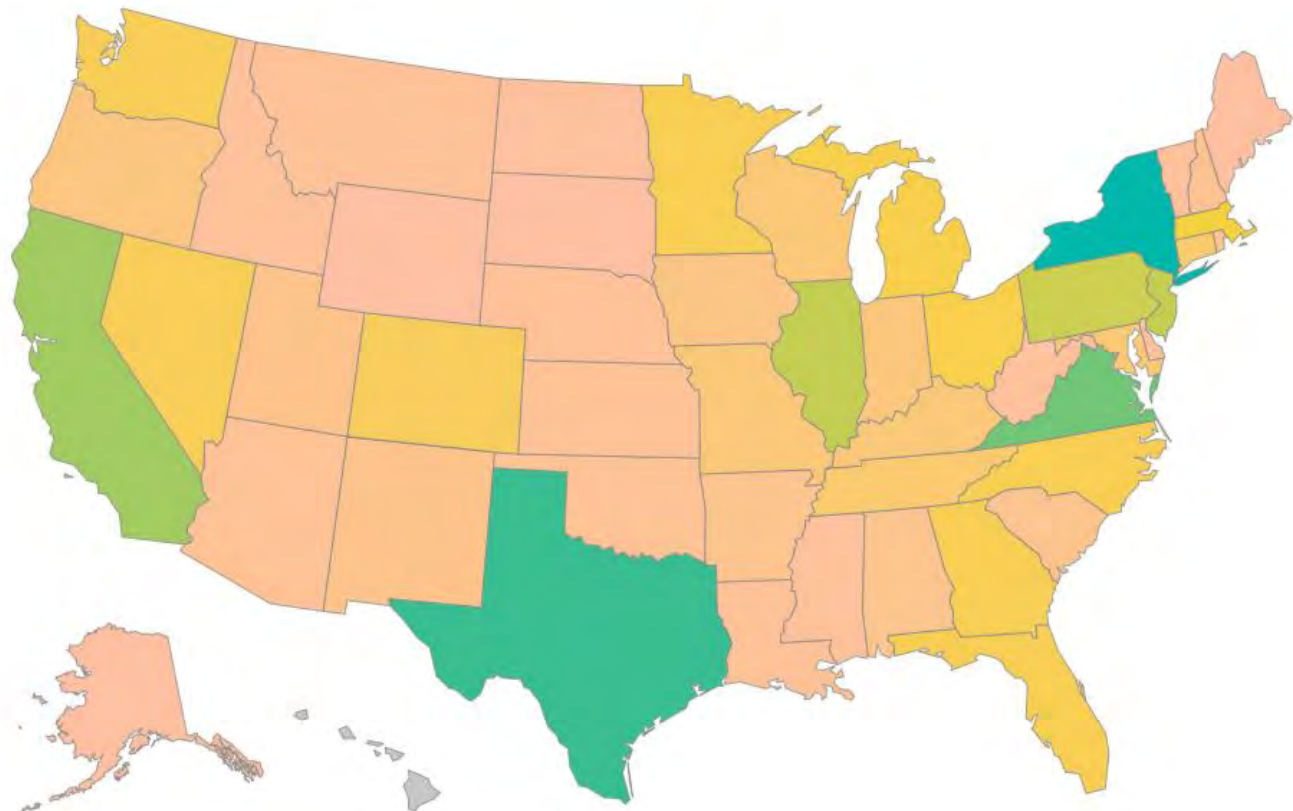
Answered: 786 Skipped: 2



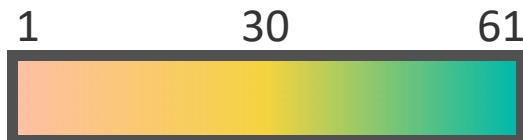
| ANSWER CHOICES | RESPONSES | |
|----------------|-----------|------------|
| 18 to 24 | 4.58% | 36 |
| 25 to 34 | 17.68% | 139 |
| 35 to 44 | 41.73% | 328 |
| 45 to 54 | 26.46% | 208 |
| 55 to 64 | 7.51% | 59 |
| 65 to 74 | 1.78% | 14 |
| 75 or older | 0.25% | 2 |
| TOTAL | | 786 |

Q4: What state do you reside in?

Answered: 776 Skipped: 12

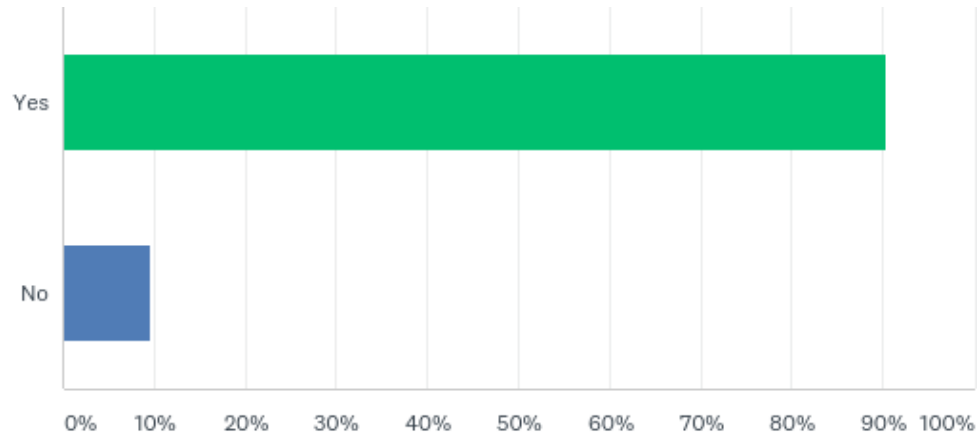


➤ Great participation across 49 states, except from Hawaii



Q5: Do you or does anyone in your home have food allergies or intolerance?

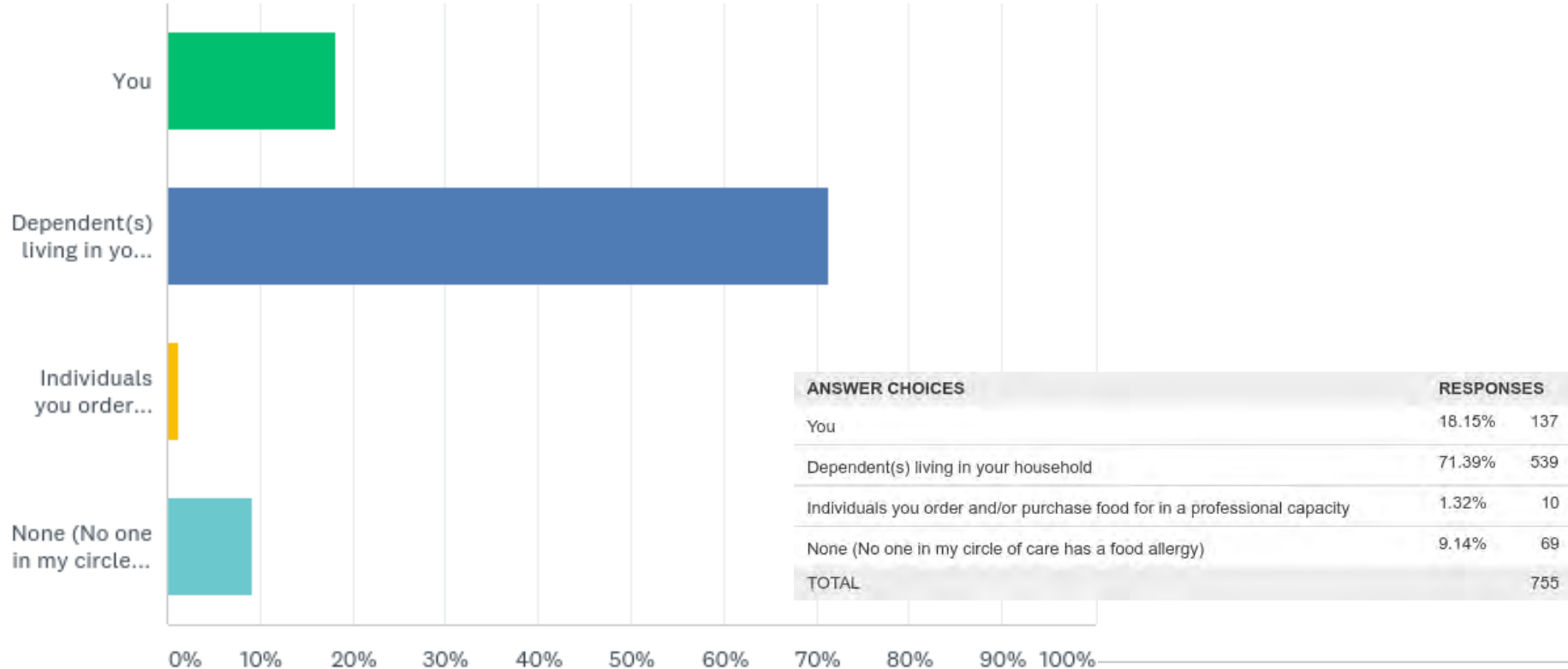
Answered: 786 Skipped: 2



| ANSWER CHOICES | RESPONSES | |
|----------------|-----------|-----|
| Yes | 90.46% | 711 |
| No | 9.54% | 75 |
| TOTAL | | 786 |

Q6: Who in your home has food allergies/intolerance?

Answered: 755 Skipped: 33

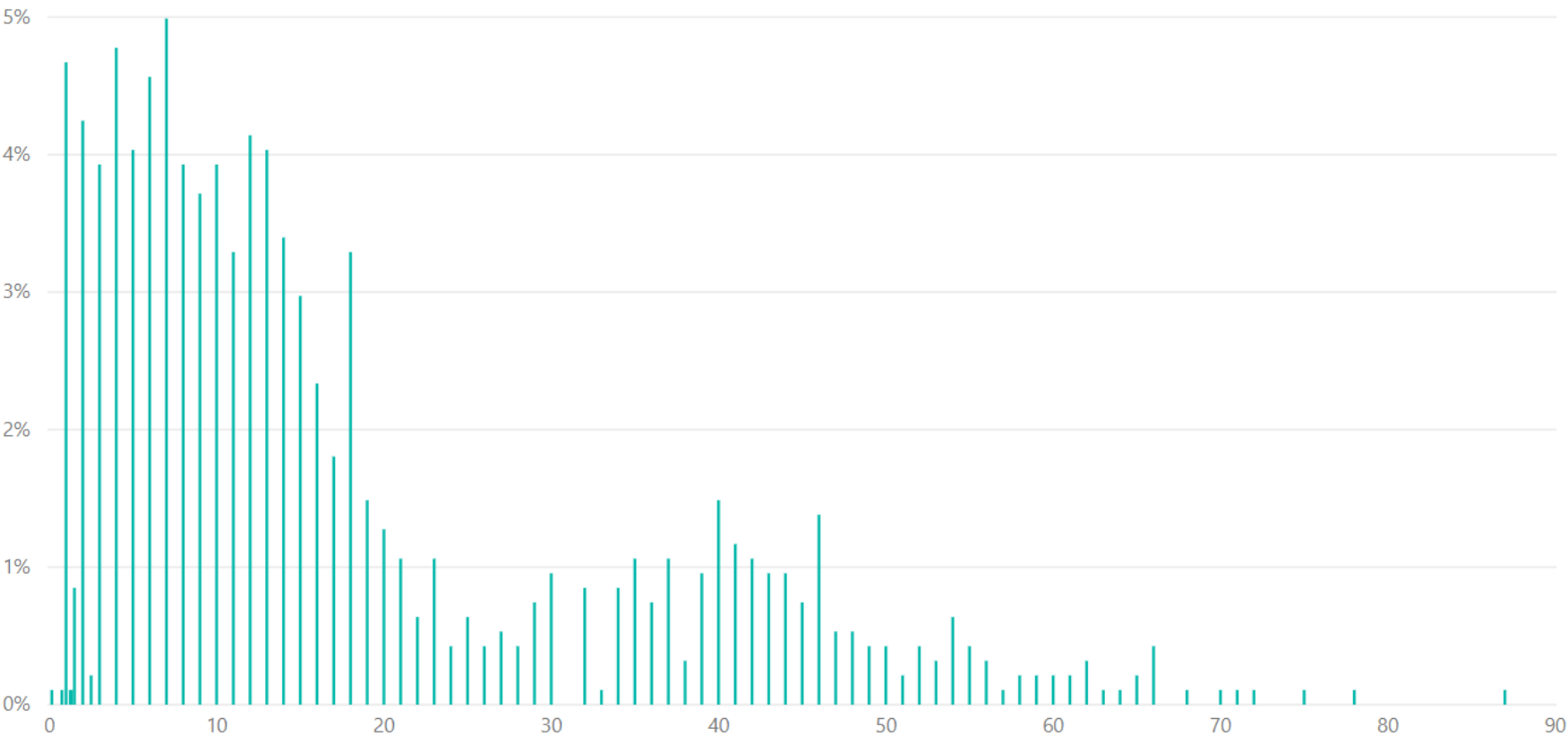


Ages of those in care with food allergies?

[Back to report](#)

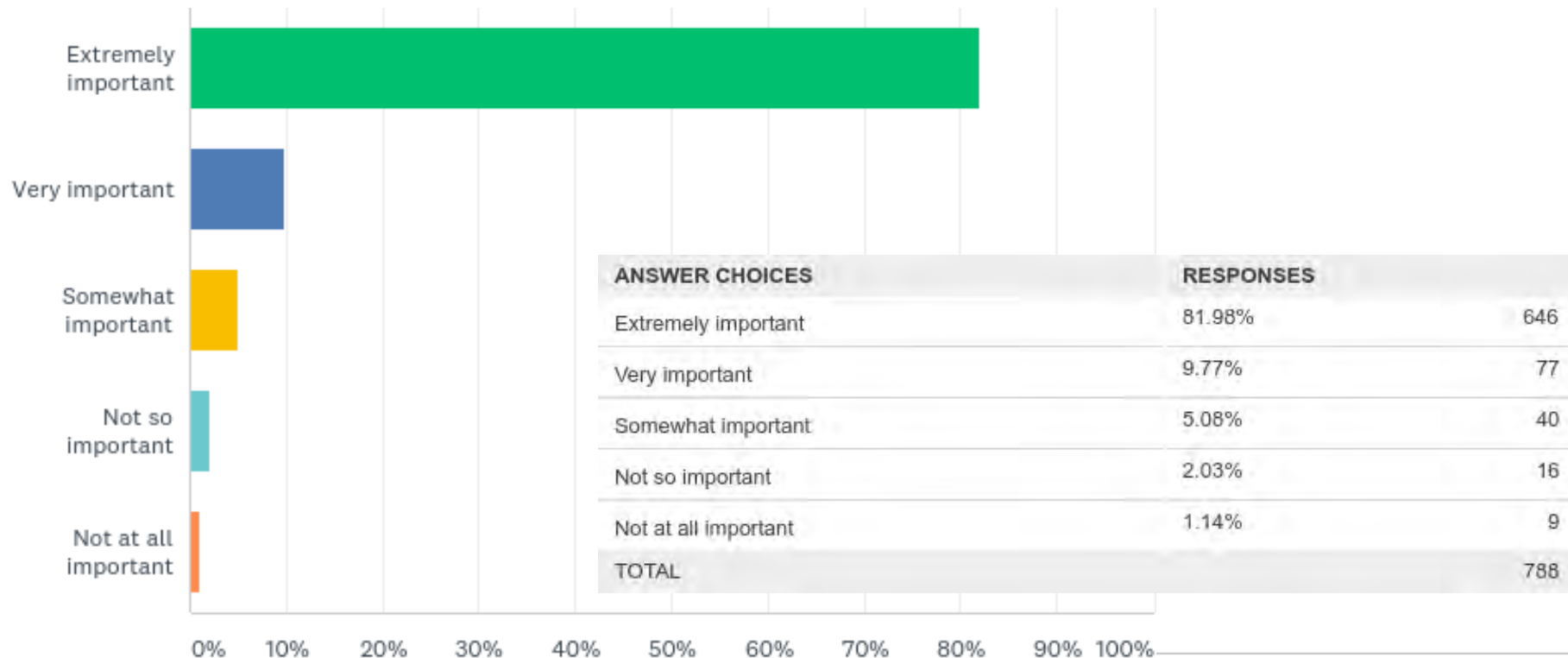
%GT A_RESPONDENT

BY AGE OF ALLERGIC DEPENDENTS IN CARE



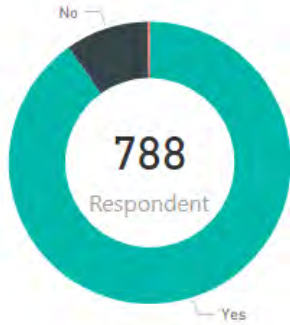
Q8: How important is having food allergen disclaimers/notifications in retail food establishments to you?

Answered: 788 Skipped: 0

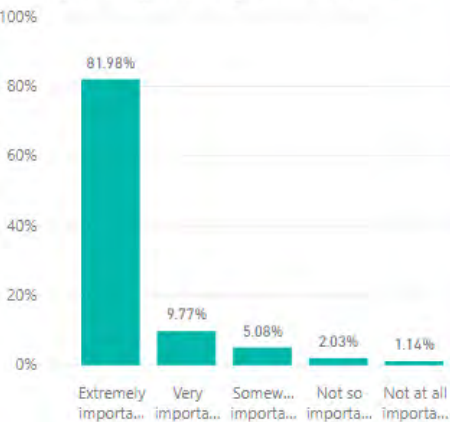


Q8: How important is having food allergen disclaimers/notifications in retail food establishments to you?

Respondent by Have Food allergies?



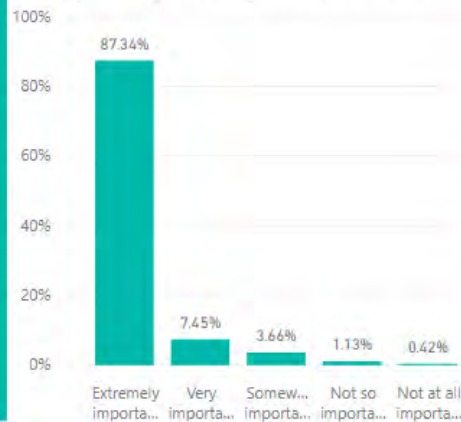
%GT Respondent by Food allergen notifications in RFE?



Respondent by Have Food allergies?



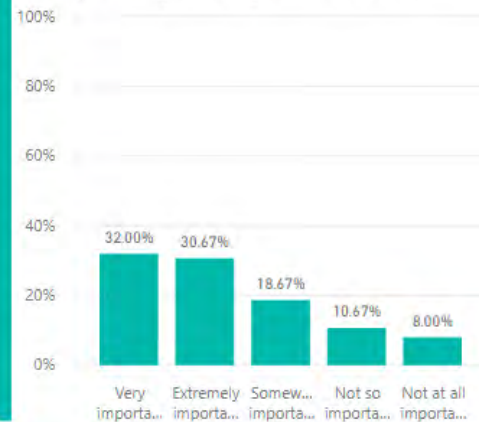
%GT Respondent by Food allergen notifications in RFE?



Respondent by Have Food allergies?



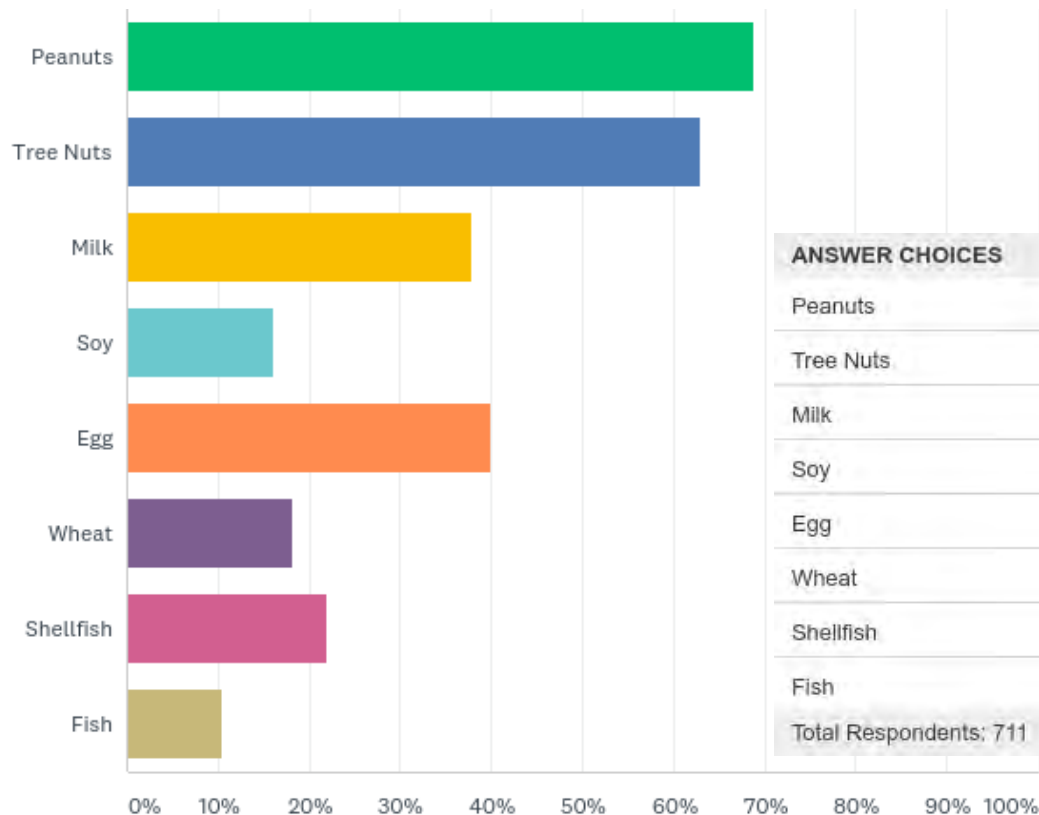
%GT Respondent by Food allergen notifications in RFE?



➤ For those >90% respondent have food allergies; they responded that food allergen notification is very/extremely important; in contrary, those without food allergies, their responses vary greatly

Q9: Thinking of the food-allergic individuals within your circle of care, select which food allergies they experience:

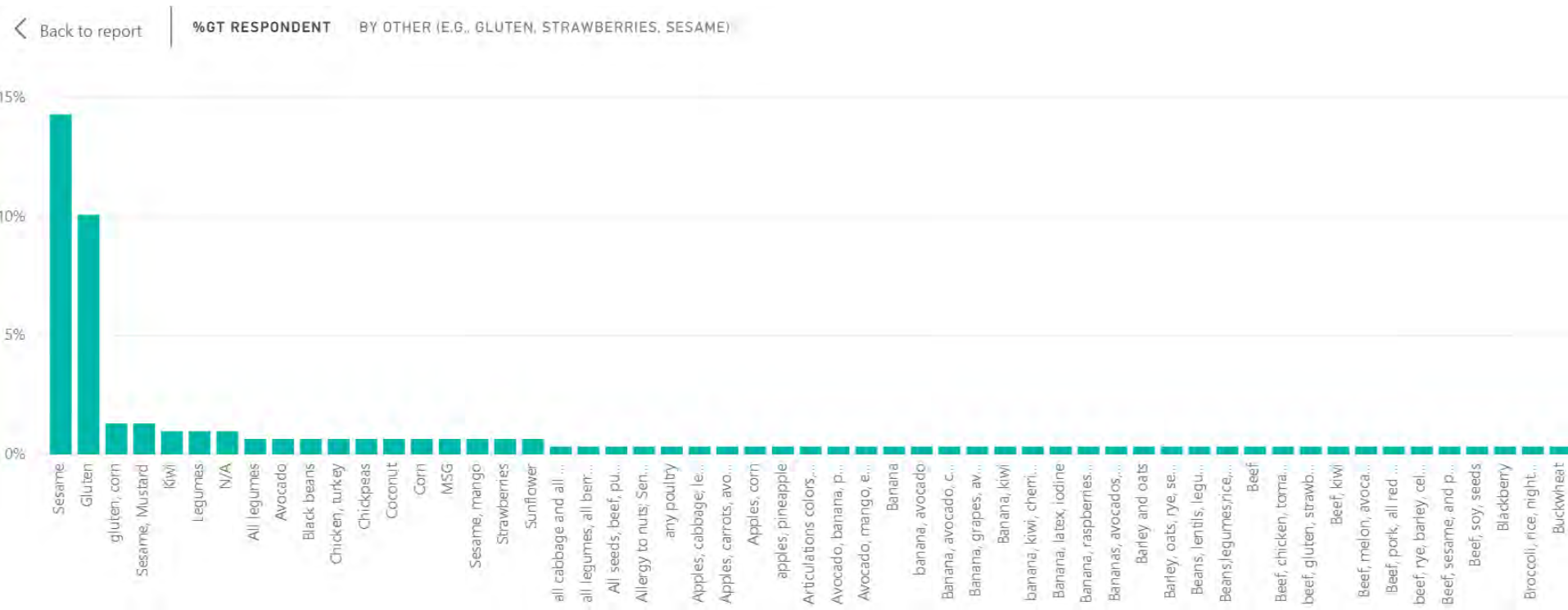
Answered: 711 Skipped: 77



| ANSWER CHOICES | RESPONSES | |
|------------------------|-----------|-----|
| Peanuts | 68.92% | 490 |
| Tree Nuts | 62.87% | 447 |
| Milk | 37.83% | 269 |
| Soy | 16.17% | 115 |
| Egg | 39.94% | 284 |
| Wheat | 18.28% | 130 |
| Shellfish | 21.94% | 156 |
| Fish | 10.41% | 74 |
| Total Respondents: 711 | | |

Q9: List other food allergies within your circle of care:

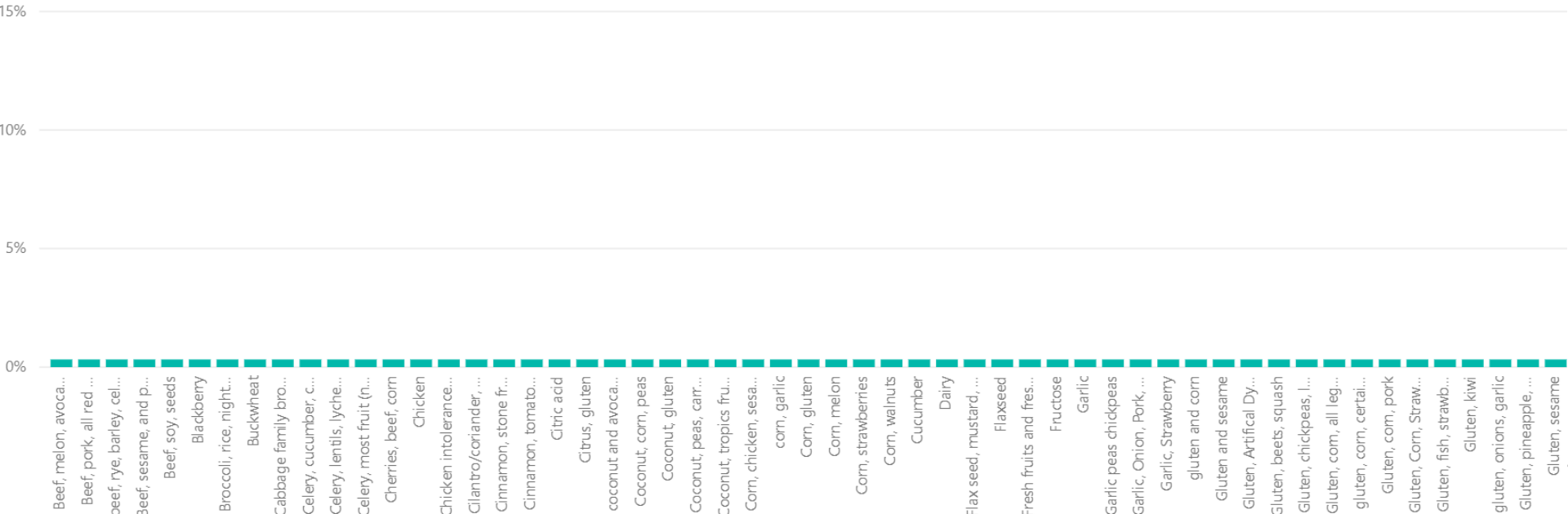
Sesame and gluten allergies / intolerance are the leading food allergies outside of the BIG 8 major allergens



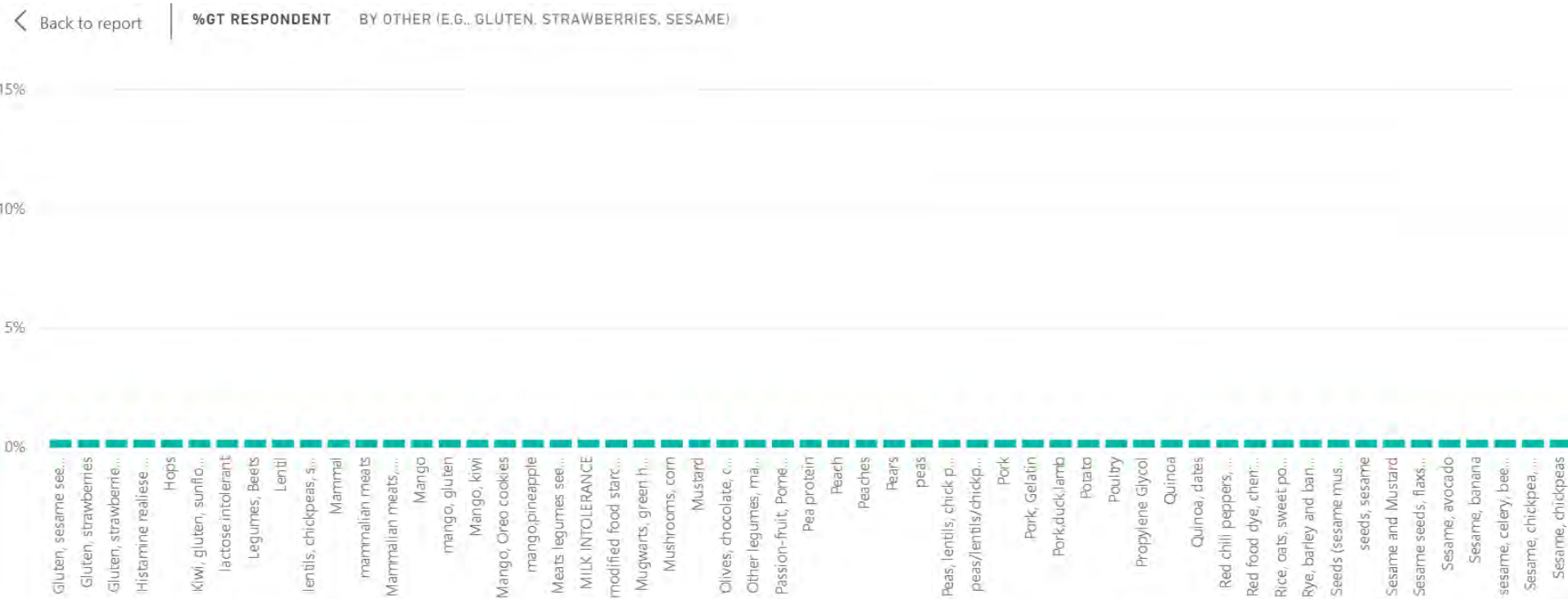
Q9: List other food allergies within your circle of care:

[Back to report](#)

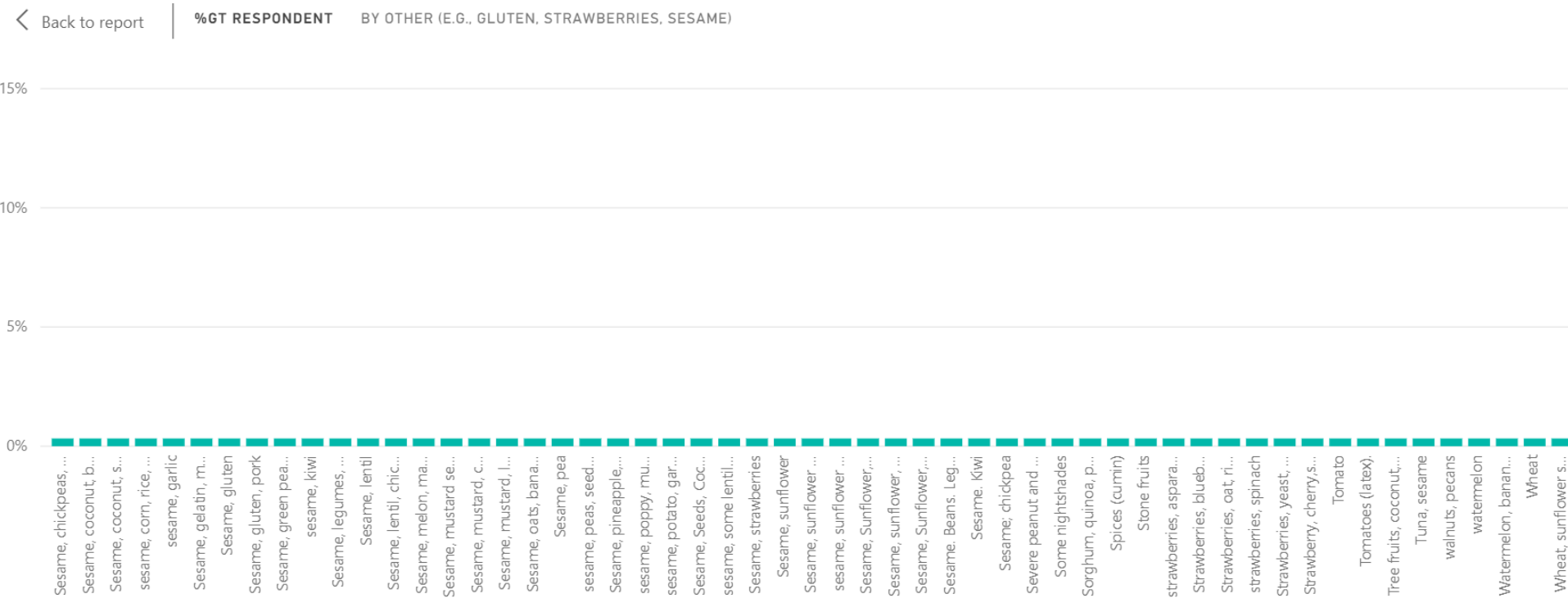
%GT RESPONDENT BY OTHER (E.G., GLUTEN, STRAWBERRIES, SESAME)



Q9: List other food allergies within your circle of care:



Q9: List other food allergies within your circle of care:



Q10-Q15: From pictures, please rate effectiveness and ease of use of allergen notification on table menus A, B & C (1=worst, 10 = best)

Answered: 677 Skipped: 111



A



B



C

| Menu | Effectiveness | Ease of Use | Comments |
|------|------------------|------------------|--|
| A | 5.8 ± 2.7 | 5.3 ± 2.7 | Table too busy, hard to understand symbol, need a legend |
| B | 5.0 ± 2.8 | 5.0 ± 2.8 | Like the icon in front/beginning of menu, need a legend |
| C | 6.0 ± 2.4 | 6.0 ± 2.5 | Standardized symbol is a must, easiest to read |

Q16-Q21: From pictures, please rate effectiveness and ease of use of allergen notification on table menus D, E & F (1=worst, 10 = best)

| MENU ITEM | MAY CONTAIN ONE OR MORE OF THE FOLLOWING |
|---|--|
| APPETIZERS | |
| Chips & Spicy White Queso | Milk, Soybean Oil |
| Nashville Hot Deviled Eggs | Milk, Soybean Oil, Eggs |
| O'Charley's Chicken Tender Appetizer, Chipotle | Eggs, Fish, Milk, Peanuts, Shellfish, Soy, Soybean Oil, Tree Nuts, Wheat |
| O'Charley's Chicken Tenders Appetizer, Buffalo | Eggs, Fish, Milk, Peanuts, Shellfish, Soy, Soybean Oil, Tree Nuts, Wheat |
| O'Charley's Famous Chicken Tenders Appetizer, Original | Eggs, Fish, Milk, Peanuts, Shellfish, Soy, Soybean Oil, Tree Nuts, Wheat |
| O'Charley's Famous Chicken Tenders Appetizer, Nashville Hot | Eggs, Fish, Milk, Peanuts, Shellfish, Soy, Soybean Oil, Soy Lecithin, Tree Nuts, Wheat |
| O'Charley's Fried Green Tomatoes | Soy, Soybean Oil, Wheat |
| Loaded Potato Skins | Milk, Soy, Soybean Oil |
| Spinach & Artichoke Dip | Barley, Wheat, Milk, Soybean Oil, Soy Lecithin |
| Spicy Jack Cheese Wedges | Eggs, Fish, Milk, Peanuts, Shellfish, Soy, Soybean Oil, Tree Nuts, Wheat |
| Top Shelf Combination Appetizer | Eggs, Fish, Milk, Peanuts, Shellfish, Soy, Soybean Oil, Tree Nuts, Wheat |
| Crispy Pickle Chips | Eggs, Fish, Soy, Wheat. May also contain Gluten. |

Blueberry Muffin

Ingredients

Whole grain flour (wheat [gluten]), blueberries, white sugar, egg (egg), butter (milk), milk (milk), baking powder, salt, vanilla extract

Pistachio Macaron

Ingredients

Shells: Almond flour (tree nut), pistachio flour (tree nut), powdered sugar, egg whites (egg), cream of tartar, sugar

Filling: Sugar, water, egg yolk (egg), butter (milk), pistachio paste (tree nut)


| ALLERGEN CHART | Milk | Egg | Fish | Shellfish | Wheat | Soy | Peanuts | Nuts |
|----------------------|------|-----|------|-----------|-------|-----|---------|------|
| ALFREDO SAUCE | • | | | | • | • | | |
| AMERICAN CHEESE | • | | | | | • | | |
| ANCHOVIES | | | • | | | • | | |
| BACON | | | | | | | | |
| BACON CHEDDAR HOAGIE | • | | | | • | • | | |
| BALSAMIC DRESSING | | | | | | • | | |

| Menu | Effectiveness | Ease of Use | Comments |
|------|---------------|-------------|--|
| D | 7.4 ± 2.4 | 7.3 ± 2.5 | Too busy to read; like it clearly stated; don't like "may contain" |
| E | 7.3 ± 2.3 | 7.3 ± 2.4 | Like the dots; hard to scan by column; like the table approach |
| F | 7.0 ± 2.7 | 6.6 ± 2.8 | Easy to read; need to bold out allergen information |

Q22-Q27: From pictures, please rate effectiveness and ease of use of allergen notification on table menus G, H & I (1=worst, 10 = best)

| brightside BREAKFASTS | Total calories (cal) | Calories from fat (fat cal) | Total Fat (g) | Saturated Fat (g) | Trans Fat (g) | Cholesterol (mg) | Sodium (mg) | Total carbohydrate (g) | Dietary Fiber (g) | Sugars (g) | Protein (g) | Eggs | Fish | Milk | Peanuts | Shellfish | Soy | Tree Nuts | Wheat | Gluten | |
|---------------------------------------|----------------------|-----------------------------|---------------|-------------------|---------------|------------------|-------------|------------------------|-------------------|------------|-------------|------|------|------|---------|-----------|-----|-----------|-------|--------|--|
| 2 Eggs, any style except poached | 220 | 160 | 18 | 5 | 0 | 475 | 150 | 1 | 0 | 0 | 13 | • | | | | | • | | | | |
| Egg Whites (4 oz) | 120 | 60 | 7 | 1.5 | 0 | 0 | 190 | 1 | 0 | 1 | 12 | • | | | | | • | | | | |
| Low-Cholesterol Egg Substitute (4 oz) | 140 | 80 | 9 | 2 | 0 | 95 | 320 | 1 | 0 | 1 | 13 | • | | | | | • | | | | |

G



Whataburger®

590 **25** **29** **1220** **62**

Calories Total Fat (g) Protein (g) Sodium (mg) Carbs (g)

Allergens: Wheat, Soy, Gluten

[SEE MORE](#)

H

| Nutrition Facts | | | | | | | | | | | | Allergens | | | | | | | | | |
|-----------------|-------------------|----------|-----------------------|---------------|-------------------|---------------|------------------|-------------|----------------|-------------------|------------|-------------|-------|-----|---------|-----------|------|-----------|------|------|---|
| MENU ITEMS | Serving Size (oz) | Calories | Calories From Fat (g) | Total Fat (g) | Saturated Fat (g) | Trans Fat (g) | Cholesterol (mg) | Sodium (mg) | Total Carb (g) | Dietary Fiber (g) | Sugars (g) | Protein (g) | Wheat | Soy | Peanuts | Tree nuts | Fish | Shellfish | Eggs | Milk | |
| SIDE | | | | | | | | | | | | | | | | | | | | | |
| Chow Mein | 9.4 oz | 510 | 180 | 20 | 3.5 | 0 | 0 | 860 | 80 | 6 | 9 | 13 | Y | Y | | | | | | | |
| Chow Fun* | 8.5 oz | 410 | 80 | 9 | 1 | 0 | 0 | 1110 | 73 | 1 | 6 | 9 | Y | Y | | | | | | | Y |
| Fried Rice | 9.3 oz | 520 | 140 | 16 | 3 | 0 | 120 | 850 | 85 | 1 | 3 | 11 | Y | Y | | | | | Y | | |

I

| Menu | Effectiveness | Ease of Use | Comments – need cross contamination information |
|------|---------------|-------------|---|
| G | 6.3 ± 2.3 | 6.1 ± 2.4 | Allergen notification lost with nutritional info |
| H | 6.7 ± 2.7 | 6.8 ± 2.7 | Easy to follow; not enough information |
| I | 6.8 ± 2.3 | 6.7 ± 2.3 | Like the color to differentiate nutrition from allergen , too small |

Q28-Q33: From pictures, please rate effectiveness and ease of use of allergen notification on table menus J, K & L (1=worst, 10 = best)

| QUIZNOS Allergen Table | | Milk | Eggs | Fish | Shellfish | Tree Nuts | Peanuts | Soybeans | Wheat | Unrefined Oil | Grains | Seeds | Gluten | Sulfites | MSG | HVP | Colorings | Crustaceans | Mollusks |
|---------------------------|--|------|------|------|-----------|-----------|---------|----------|-------|---------------|--------|-------|--------|----------|-----|-----|-----------|-------------|----------|
| BREAD | | | | | | | | | | | | | | | | | | | |
| White | | | | | | | | | X | | | | X | | | | | | |
| Wheat | | | | | | | | | X | | | | X | | | | | | |

J

| Item | Peanut | Tree Nut | Egg | Milk | Wheat | Soy | Fish | Shellfish | Sesame |
|----------------------------|--------|----------|-----|------|-------|-----|------|-----------|--------|
| Crust Options | | | | | | | | | |
| Original Hand Tossed Dough | | | | | ✓ | | | | |

K

| Product | Egg | Fish | Milk/ Lactose | Peanuts | Sesame | Shellfish | Soybeans | Tree Nuts | Wheat & Gluten | Sulfites | Nitrites/ Nitrates |
|---|-----|------|---------------|---------|--------|-----------|----------|-----------|----------------|----------|--------------------|
| ✓ Cold Subs (does not include vinegar, oil, mayonnaise, unless otherwise specified) | | | | | | | | | | | |
| ✓ #1 BLT | | | | | | | | | | | |
| In a Tub | | | | | | | | | | | ✓ |
| Wheat or White Roll | | | | | | | ✓ | | ✓ | | ✓ |

L

| Menu | Effectiveness | Ease of Use | Comments – would be nice to include actual ingredients |
|------|---------------|-------------|---|
| J | 7.0 ± 2.2 | 6.9 ± 2.2 | Comprehensive; hard to scan if it's a long list, need sesame info |
| K | 6.5 ± 2.2 | 6.5 ± 2.2 | Need bolder lines; glad it includes sesame |
| L | 6.2 ± 2.3 | 6.1 ± 2.4 | Too many columns to follow; glad it includes nitrites/sulfites |

Q34-Q39: From pictures, please rate effectiveness and ease of use of allergen notification on online menus M, N & O (1=worst, 10 = best)

Small Cookies & Cream Milkshake
Total: 610 cal

Sizes
S (610 cal | \$3.39) L (780 cal | \$3.85)

Includes (tap to remove)
Whipped Cream (60 cal) Cherry (5 cal)

Special Instructions (30)
Tap here to enter special instructions for your order

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available on request.

Nutrition & Allergens
Contains Milk, Soy, Wheat
Contains Milk

M

Nutrition

950 **2g** **59g** **62g**
Calories Fiber Protein Fat

Allergens

Egg Milk Soy Wheat

N

Quarter Pounder™ with Cheese

Beef Patty:
100% Pure Beef.
A little salt and pepper is added to season after cooking.

Quarter Pounder Bun:
WHEAT Flour (contains Calcium, Iron, Niacin, Thiamine), Water, Sugar, SESAME seeds, Rapeseed Oil, Salt, Yeast, Emulsifier (Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), WHEAT Gluten, Preservative (Calcium Propionate), De-activated Yeast, Antioxidant (Ascorbic Acid)

N.B. May contain traces of milk, barley and rye.

Cheddar Cheese Slice (processed):
Vegetarian Cheddar (51%) (MILK), Water, Vegetarian Cheese (9%) (MILK), Whey Powder (MILK), Butter (MILK), Emulsifying Salts (Trisodium Citrate, Citric Acid), MILK Proteins, Natural Cheese Flavouring (MILK), Salt, Colours (Beta Carotene, Paprika Extract), Anti-Caking Agent (Sunflower Lecithin Oil).

Tomato Ketchup:
60% Tomato Puree (equivalent to 184g tomatoes per 100g ketchup), Glucose-Fructose Syrup, Spirit Vinegar, Salt, Spice Extracts.

Dill Pickle Slices:
Gherkins, Water, Spirit Vinegar, Salt, Firming Agent (Calcium Chloride), Natural Flavouring, Preservative (Potassium Sorbate).

Onions:
100% White Onions.

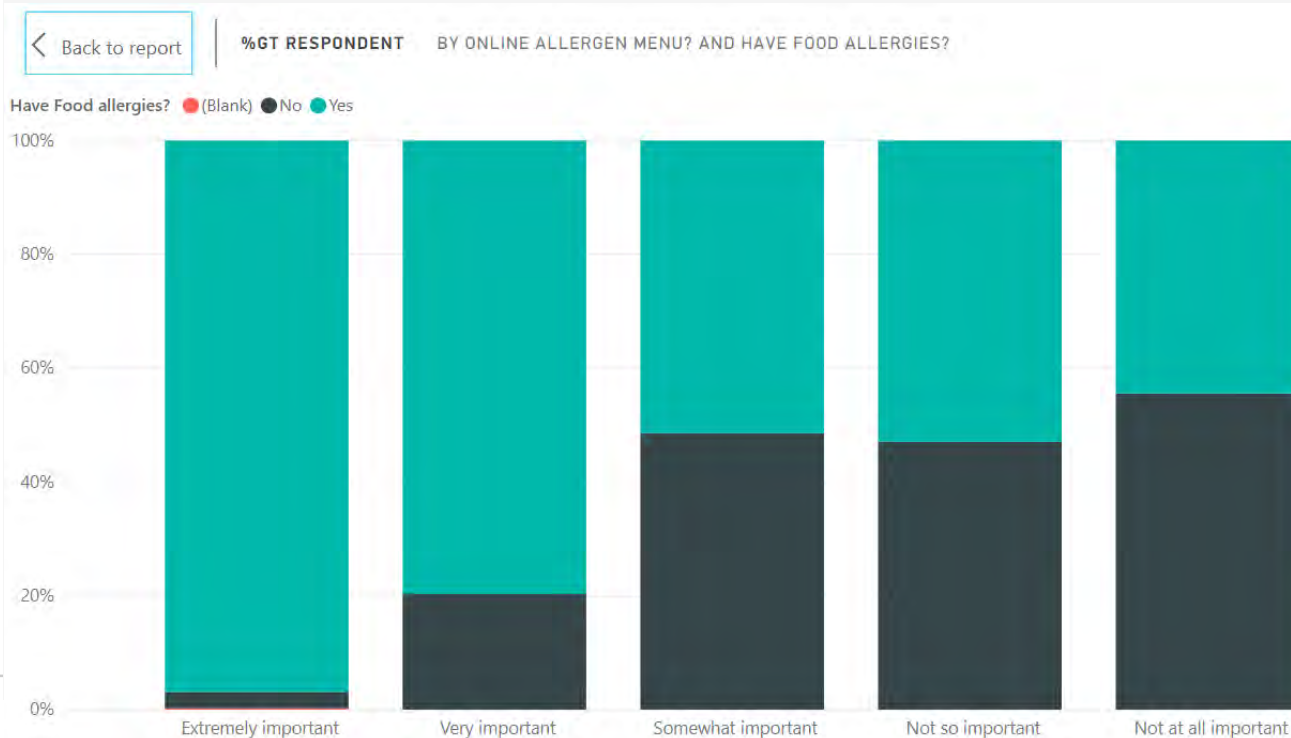
Mustard:
Water, Spirit Vinegar, **MUSTARD** Seed (13%), Salt, Spices, Spice Extract.

O

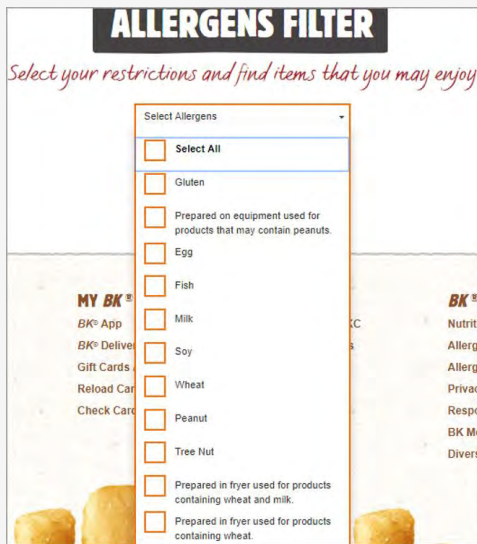
| Menu | Effectiveness | Ease of Use | Comments – would be nice to include ingredients |
|------|---------------|-------------|---|
| M | 5.9 ± 2.4 | 5.7 ± 2.4 | Allergen information is buried, should be listed on top |
| N | 7.5 ± 2.3 | 7.6 ± 2.3 | Easy and simple |
| O | 6.3 ± 3.0 | 5.6 ± 2.9 | Like “may contain” info; too many words to sort through |

Q40: How important is the availability of an online allergen menu to you?

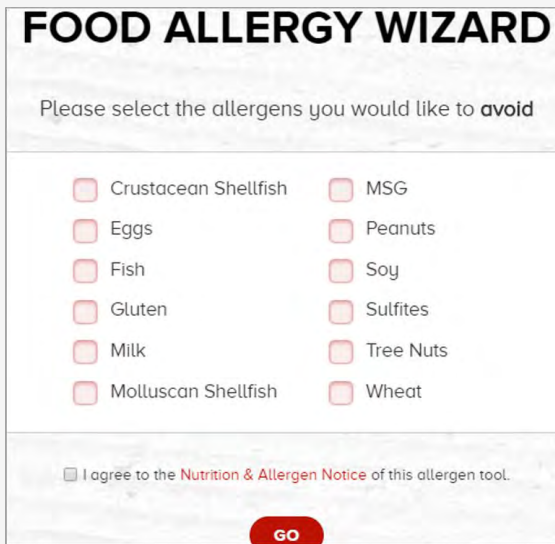
➤ Again, responses vary greatly. Those with food allergies, responded that availability of an online allergen menu is very/extremely important.



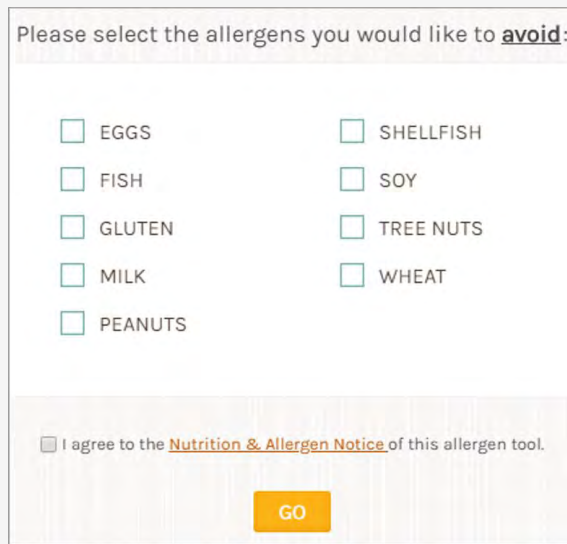
Q41-Q46: From pictures, please rate effectiveness and ease of use of allergen notification on online menus P, Q & R (1=worst, 10 = best)



P



Q

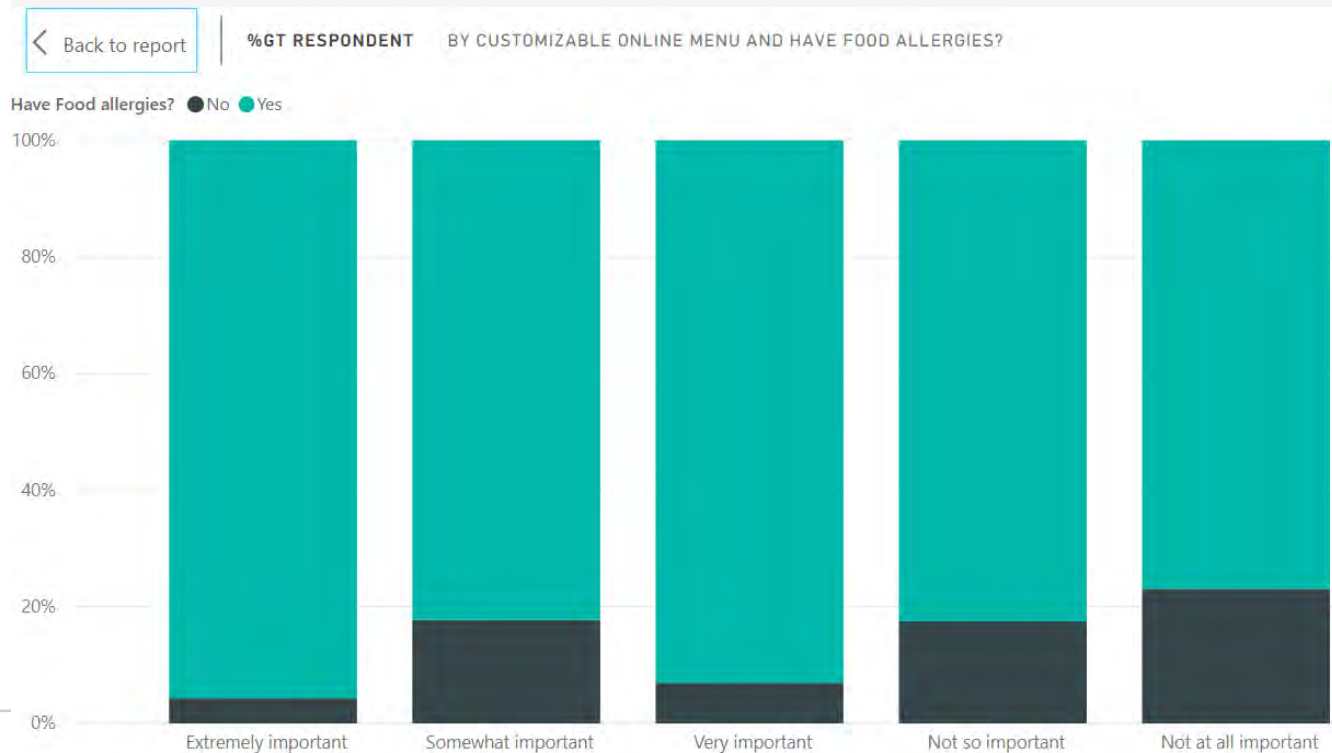


R

| Menu | Effectiveness | Ease of Use | Comments – would be nice to include ingredients |
|------|------------------|------------------|--|
| P | 6.9 ± 2.6 | 6.8 ± 2.6 | Would be nice to include equipment oil and cross-contamination |
| Q | 7.1 ± 2.4 | 7.2 ± 2.3 | Would be nice to include disclaimer; dislike “I agree to...” (risk?) |
| R | 6.9 ± 2.4 | 7.1 ± 2.3 | Prefer ingredient listed for those with allergens outside of big8 |

Q47: How important is a customize-able online allergen menu to you?

➤ Again, responses vary greatly. Those with food allergies, responded that availability of a customizable online allergen menu is very/extremely important.



Q48-Q53: From pictures, please rate effectiveness and ease of use of allergen notification on posters S, T & U (1=worst, 10 = best)

Food Allergies? If you have a food allergy, please speak to the manager, chef or your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. S

Please inform us if anyone in your party has a **FOOD ALLERGY** before ordering
Thank you
T

Food allergies & intolerances
Before ordering, please speak to our staff about your requirements.
Thank you 😊 U

| Menu | Effectiveness | Ease of Use | Comments – would be nice to include ingredients |
|------|------------------|------------------|--|
| S | 5.7 ± 2.6 | 5.7 ± 2.6 | Nice to have chef included! Worried about relaying correct information |
| T | 7.3 ± 2.4 | 7.3 ± 2.4 | Greatly dependent on staff knowledge and training |
| U | 6.4 ± 2.5 | 6.4 ± 2.5 | Too informal, still greatly dependent on staff knowledge and training |

Q54-Q59: From pictures, please rate effectiveness and ease of use of allergen icons V, W & X (1=worst, 10 = best)



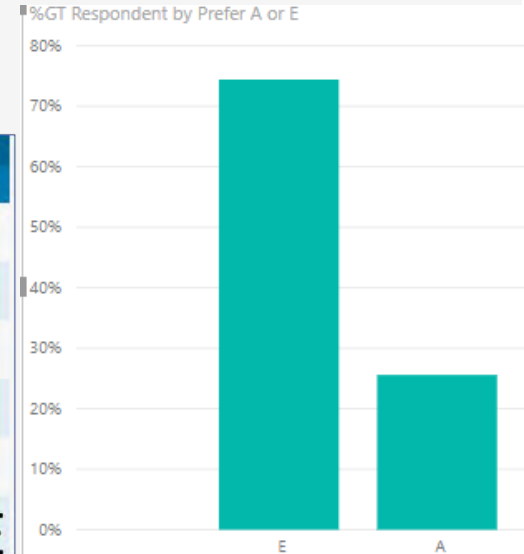
| Menu | Effectiveness | Ease of Use | Comments – would be nice to include ingredients |
|------|------------------|------------------|---|
| V | 6.5 ± 2.5 | 6.5 ± 2.4 | Triangle mimic hazard signage; prefer colors; easy to mix up |
| W | 6.6 ± 2.5 | 6.6 ± 2.5 | Hard to identify food; too many icon |
| X | 7.8 ± 2.0 | 7.9 ± 2.0 | Clear, easy to read; too colorful; make sure words accompany icon |

Q60: Which of the allergen notification menus above do you prefer?

>70% prefer full text as icon was difficult to distinguish unless a legend is provided



| ALLERGEN CHART | | | | | | | | |
|-------------------|------|-----|------|-----------|-------|-----|---------|------|
| | Milk | Egg | Fish | Shellfish | Wheat | Soy | Peanuts | Nuts |
| ALFREDO SAUCE | • | | | | • | • | | |
| AMERICAN CHEESE | • | | | | | • | | |
| ANCHOVIES | | | • | | | • | | |
| BACON | | | | | | | | |
| BACON CHEDDAR HO | • | | | | • | • | | |
| BALSAMIC DRESSING | | | | | | • | | |



Q61: Which of the allergen notification menus above do you prefer?

>60% prefer to include only the major food allergen information be included in notification

| ALLERGEN CHART | | | | | | | | |
|-----------------|------|-----|------|-----------|-------|-----|---------|------|
| | Milk | Egg | Fish | Shellfish | Wheat | Soy | Peanuts | Nuts |
| ALFREDO SAUCE | ● | | | | ● | ● | | |
| AMERICAN CHEESE | ● | | | | | ● | | |

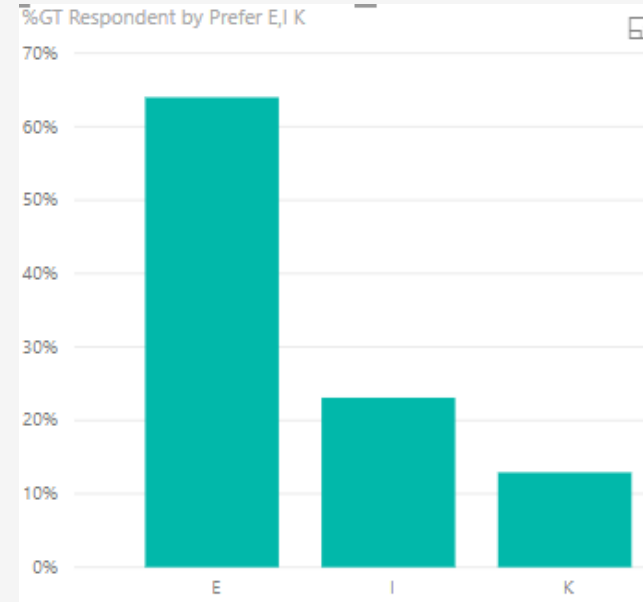
E

| MENU ITEMS | Nutrition Facts | | | | | | | | | | | Allergens | | | | | | | | | |
|-------------|-------------------|----------|-----------------------|---------------|-------------------|---------------|------------------|-------------|----------------|-------------------|------------|-------------|-------|-----|---------|-----------|------|-----------|------|------|---|
| | Serving Size (oz) | Calories | Calories From Fat (g) | Total Fat (g) | Saturated Fat (g) | Trans Fat (g) | Cholesterol (mg) | Sodium (mg) | Total Carb (g) | Dietary Fiber (g) | Sugars (g) | Protein (g) | Wheat | Soy | Peanuts | Tree Nuts | Fish | Shellfish | Eggs | Milk | |
| SIDE | | | | | | | | | | | | | | | | | | | | | |
| Chow Mein | 9.4 oz | 510 | 180 | 20 | 3.5 | 0 | 0 | 860 | 80 | 6 | 9 | 13 | Y | Y | | | | | | | |
| Chow Fun* | 8.5 oz | 410 | 80 | 9 | 1 | 0 | 0 | 1110 | 73 | 1 | 6 | 9 | Y | Y | | | | | | | Y |

I

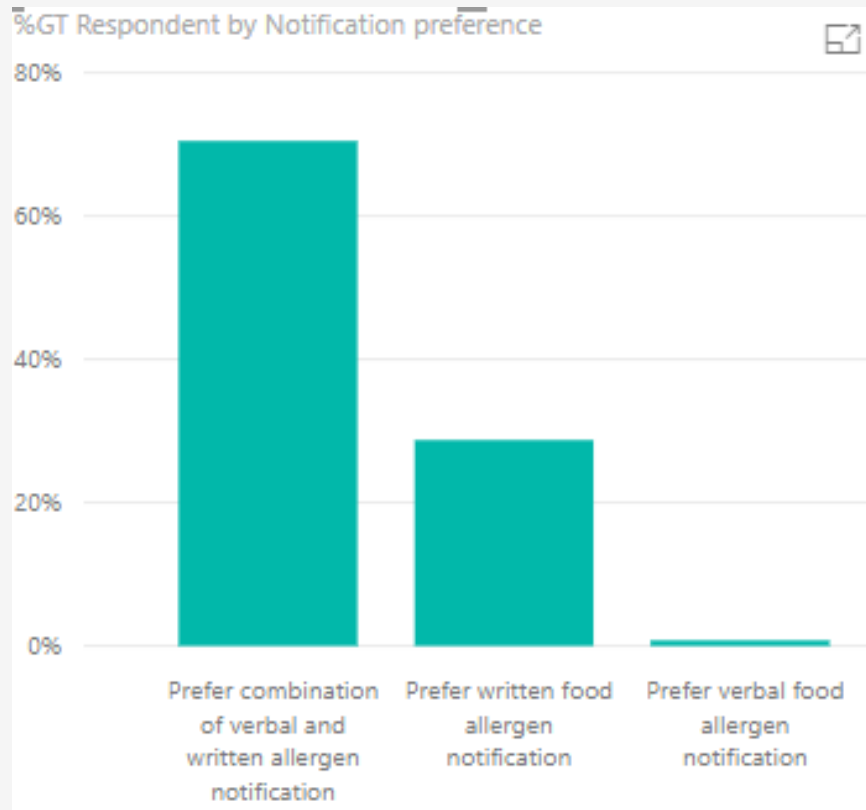
| Item | Peanut | Tree Nut | Egg | Milk | Wheat | Soy | Fish | Shellfish | Sesame |
|----------------------------|--------|----------|-----|------|-------|-----|------|-----------|--------|
| Crust Options | | | | | | | | | |
| Original Hand Tossed Dough | | | | | ✓ | | | | |

K



Q62: How do you prefer to be notified of food allergens in retail establishments?

- Majority prefer combination of written and verbal notification



Contributor & Survey Partnership

Contributor:

- **Elaine Money**, Principal Regulatory Specialist, Ecolab®
- **Dee Dee Vicino**, Chief Executive Officer, AllerCuisine™
- **Archer Campbell**, Environmental Health Technical Consultant, VA Thomas Jefferson Health District
- **Todd Pelech**, Public Health Sanitarian, Arizona Department of Health Services
- **Crystine Sylvis**, Environmental Health Supervisor, Southern Nevada Health District
- **Emilee Follett**, VP Product Development, StateFood Safety

In Partnership with and special thanks to:

- **Jon Hoffman**, Associate Director of Advocacy, FARE® (Food Allergy Research & Education)
- **Chef Keith Norman**, Food Safety Manager/Asst Executive Chef, South Point Hotel Casino and Spa