



**OKLAHOMA**  
**CareerTech**

## Badge Details

<b>Name</b>	7464 – ServSafe - Allergens
<b>Description</b>	This assessment measures an individual’s ability to apply the knowledge and skills necessary for serving people who indicate they have a food allergy. The National Restaurant Association endorses ServSafe.
<b>Criteria</b>	<p><b><i>Candidates receiving this certification will take an exam with the following criteria:</i></b></p> <ul style="list-style-type: none"><li>• The ability to define a food allergy</li><li>• the symptoms of an allergic reaction</li><li>• the major food allergens</li><li>• the dangers of allergens and how to prevent cross-contact</li><li>• the proper cleaning methods to prevent allergen contamination</li><li>• how and when to communicate to guests and staff about allergens</li><li>• the special considerations related to allergens from workstations and self-serve areas</li><li>• how to handle special dietary requests</li><li>• dealing with emergencies, including allergic reactions</li><li>• the importance of food labels</li><li>• how to handle food deliveries in relation to allergens</li></ul>

- |  |  |
|--|--|
|  | <ul style="list-style-type: none"><li>• proper food preparation for guests with food allergies</li><li>• cleaning and personal hygiene considerations to prevent contaminating food with allergens</li></ul> |
|--|--|