



CAFETERIA LINE POSTER

Check. Separate. Serve.

A quick allergen-safety reminder for meal lines and food-service teams.

1

Confirm the meal

Match the student, allergen plan, ingredients, and current label before serving.

2

Change gloves

Use clean gloves, utensils, trays, packaging, and prep surfaces.

3

Prevent cross-contact

Keep allergen-safe food away from shared crumbs, oils, dust, steam, and serving tools.

4

Document concerns

Report ingredient changes, near misses, and exposure risks immediately.

Remember

When in doubt, stop and verify. A safe meal is more important than a fast line.

