

# ServSafe® Allergen Resources

## ServSafe Allergens Video

15 million Americans with food allergies dine with family and friends where they feel safe. ServSafe, the leader in food safety training for over 40 years, developed an allergens training program to prepare your staff and welcome guests with allergy and food intolerances.



## ServSafe Allergens Features and Benefits

Dining out is a serious concern for anyone with a food allergy or intolerance, as well as their family and friends. Those who deal with life-threatening and altering conditions are often unsure which restaurants can safely accommodate them — if at all. That's why making your restaurant staff allergy-aware can help enhance your service and increase your business.







## Determining What Is Required In Your Location

Overview of the ServSafe Regulatory Map and what training and certification is required in your jurisdiction. This [video](#) will demonstrate how to use the ServSafe Regulatory Map.

### **Step 1: Accessing ServSafe, Purchasing ServSafe Allergens Training Materials**

Resource	Who is this for?	How To Document	Video Demonstration
Creating an account on ServSafe.com	Anyone accessing ServSafe programs		
Purchasing ServSafe Allergens Online Course and Exam	Anyone purchasing ServSafe Products		

### **Step 2: Using the ServSafe Allergens Online Course**

Resource	Who is this for?	How To Document	Video Demonstration
Online Course Management System Overview	Administrators		
Assigning ServSafe Allergens Online Courses	Administrators		
Tracking ServSafe Allergens Online Courses	Administrators		
Taking a ServSafe Allergens Online Course and Exam	Students		
Accessing ServSafe Allergens Certificates	Students	