## Area Restaurants \& Allergy Protocol

This information is self-reported by area restaurants and provided for your convenience - it is not intended as a recommendation of any specific business. Please speak with restaurant manager regarding allergy as staff and policies are subject to change.

| Restaurant | Allergy Statement | Statement from manager/staff |
| :---: | :---: | :---: |
| Chipotle | Individual foods may come into contact with one another during preparation. They do not use eggs, mustard, peanuts, tree nuts, sesame, shellfish, or fish as ingredients in food, but cannot guarantee the complete absence of these allergens in its restaurants. If you avoid gluten, do not eat the flour tortillas. Items containing corn, including corn tortillas (chips and crispy corn tortillas) and corn salsa, may have trace amounts of gluten from potentially co-mingling with gluten-containing grains in the field. | - Free from eggs, mustard, peanuts, tree nuts, sesame, shellfish, and other fish <br> - Staff is made aware of gluten allergies and know to change gloves when told of a gluten allergy <br> - Some ingredients get spilled into other containers from scooping them, so be mindful if you have severe allergy |
| Ciatti's | None provided. | - Offers gluten free pasta that is made separately and with different equipment <br> - Cannot guarantee that there will be no cross contamination or cross contact <br> - Make sure staff is aware of allergy <br> https://www.ciattis.com |
| Culver's | Culver's restaurants are often busy and cross contact may occur between ingredients and different menu items, including allergens. If you have any food allergies, it is important that you are aware of the ingredients listed in all menu items. Always tell your local Culver's restaurant manager if you have a food allergy and ask to see the ingredient listings for the products you would like to purchase, as well as any product with which it may come in contact. | - Offer gluten-free buns for sandwiches <br> - Accommodating to gluten allergies <br> - Fries are made in the same oil as other items that may contain gluten <br> - Burgers are free from peanuts or tree nuts <br> https://www.culvers.com |

Area Restaurants \& Allergy Protocol

| Five Guys | Five Guys Enterprises makes every attempt to identify ingredients which may cause allergic reactions for those with food allergies. Every effort is made to instruct food production staff on the severity of food allergies. However, there is always a risk of contamination. There is a possibility that food manufacturers could change the formulation at any time, without notice. There is also a risk of cross contamination. Customers concerned with food allergies need to be aware of this risk. Five Guys Enterprises and their franchisees will not assume any liability for adverse reactions to foods consumed, or items one may come into contact with while eating at any Five Guys restaurant. | - Fryer has peanut oil <br> - Offers sandwiches without buns for those who are gluten sensitive <br> - Cannot guarantee that there will be no cross contact or crosscontamination <br> - Most buns contain sesame <br> https://www.fiveguys.com |
| :---: | :---: | :---: |
| Jersey Mike's | Jersey Mike's products are handcrafted and may be customized. Variations in serving sizes, preparation techniques, ingredient substitutions, product testing, sources of supply, regional and seasonal differences, and other factors may affect the nutrition values and ingredient contents for each product. While a particular product may not contain a particular allergen, it may be prepared on the same equipment and in the same kitchen area as products that do contain that allergen. | - Offers gluten-free bread and staff receive training on changing gloves when preparing these meals <br> - Cannot guarantee that there is no cross contamination or cross contact |
| Jimmy John's | Jimmy John's serves from-scratch food made with excellent ingredients, and they are committed to providing up-to-date allergen and nutrition information from their suppliers. Because individual foods may come into contact with each other during sandwich preparation, and because of shared utensils and equipment, they cannot guarantee that food is allergen-free. If you have special requests or concerns related to allergies or other dietary restrictions, please inform your cashier when placing your order. | - Baked bread is made daily, so cross contact with wheat or gluten is likely <br> - Same utensils used frequently; cross contact can occur <br> - Staff is trained to change gloves and use new utensils when made aware of allergy <br> https://www.jimmyjohns.com |
| La Crosse Distillery | Not stated. | - Offers gluten-free items <br> - Same fryer used for French fries and other food products that may contain allergens <br> - Staff is aware of the potential harm of food allergies <br> https://lacrossedistilling.co |

## Area Restaurants \& Allergy Protocol

| McDonald's | McDonald's produces food in kitchens where allergens are handled, and where equipment and utensils are used for multiple menu items, including those containing allergens. Although your meal is prepared with care, they cannot guarantee it will be allergenfree, even after ingredients have been removed on request. While there are no nuts or peanut ingredients in the products listed, they can't guarantee food is completely nut- or peanut-free. Delivery orders: They also cannot guarantee your meal will not come in to contact with other allergens during delivery. Couriers may transport other orders at the same time as yours. | - Uses same fryers for French fries and other items that contain gluten or other allergens <br> - No guarantee that any food is completely allergen-free <br> - Try to avoid anything with peanuts, but some McFlurry's contain them <br> https://www.mcdonalds.com |
| :---: | :---: | :---: |
| Noodles and Company | Although they can prepare dishes with ingredients that do not contain allergen ingredients, please keep in mind that peanuts, tree nuts, soy, milk, eggs, fish, shellfish and wheat gluten are in the restaurants, and risk of cross-contamination (or cross-contact) is possible. Ingredient list is subject to change | - Cross contact or cross contamination is likely for wheat, peanuts, tree nuts, milk, and soy since a lot of dishes contain these ingredients <br> - They try to keep gluten-free noodles separate from regular pasta, but cannot guarantee they are completely safe <br> https://www.noodles.com |
| Panera | Many of their products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish, shellfish and sesame. Their bakery-cafe and catering menus vary by location. | - Even if product is stated to be allergen-free, cross contact may occur <br> - If made aware of allergy, gloves are changed and food prep area is cleaned <br> - Make manager aware if there is a severe allergy <br> https://www.panerabread.com |
| Pato Azul | Not stated. On their website, you can select if you have gluten allergy, dairy allergy, peanut allergy, shellfish allergy, or tree nut allergy. | - If made aware of allergy, station is cleaned, gloves are changed, and extra caution is taken to make sure ingredients do not contain the allergen <br> - Staff is made aware of dangers of food allergies <br> - Orders are commonly placed online, so it is important to let the manager or other staff know about your allergy <br> https://www.taqueriapatoazul.com |

Area Restaurants \& Allergy Protocol

| Qdoba | Foods prepared at QDOBA may contain or may have come in contact with eggs, dairy, wheat, soy, peanuts, tree nuts, fish, and shellfish. | - Speak to manager about allergens to ensure utensils are replaced and gloves are changed <br> - Cross contact may occur because of the scooping process <br> - Corn tortilla chips may contain gluten from using same oil as other gluten containing products <br> https://www.qdoba.com |
| :---: | :---: | :---: |
| Starbucks | Unable to guarantee that any unpackaged products served in their stores are allergen-free because of shared equipment. They openly handle several allergens throughout the stores, including dairy, soy, tree nuts (e.g., almond, coconut, etc.), eggs, wheat and others. While precautions are taken to keep ingredients separate, they cannot guarantee beverages or foods are allergen-free. | - Equipment is cleaned if made aware of food allergy to try and prevent cross contact but it cannot be guaranteed <br> - Often very busy, so there is a higher chance of cross contact or contamination <br> - Tries to keep milk separate from milk alternatives for dairy allergies <br> https://www.starbucks.com |
| 4 Sisters | Not stated. | - Offers gluten-free items that are prepared in a different kitchen area <br> - Staff is aware of allergies and receives training <br> - Speak to a manger about allergies and to get a full list of the ingredients <br> https://www.4sisterslacrossewi.com/ |

