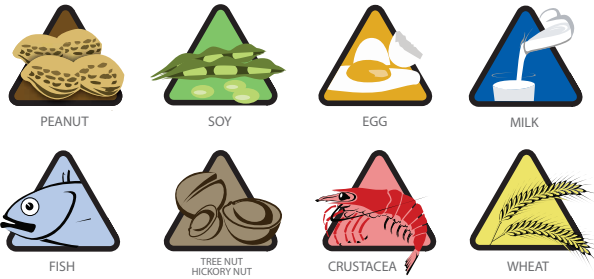


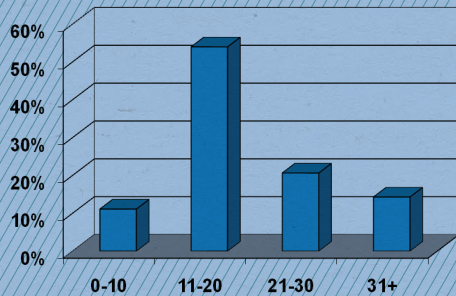
BIG EIGHT ALLERGENS



FOOD ALLERGY & GLUTEN-FRIENDLY PROGRAM

At Parkhurst Dining we understand that sending your son or daughter off to school is a big step and it's not any easier if they have a gluten sensitivity or food allergy.

Allergic Reaction Chart



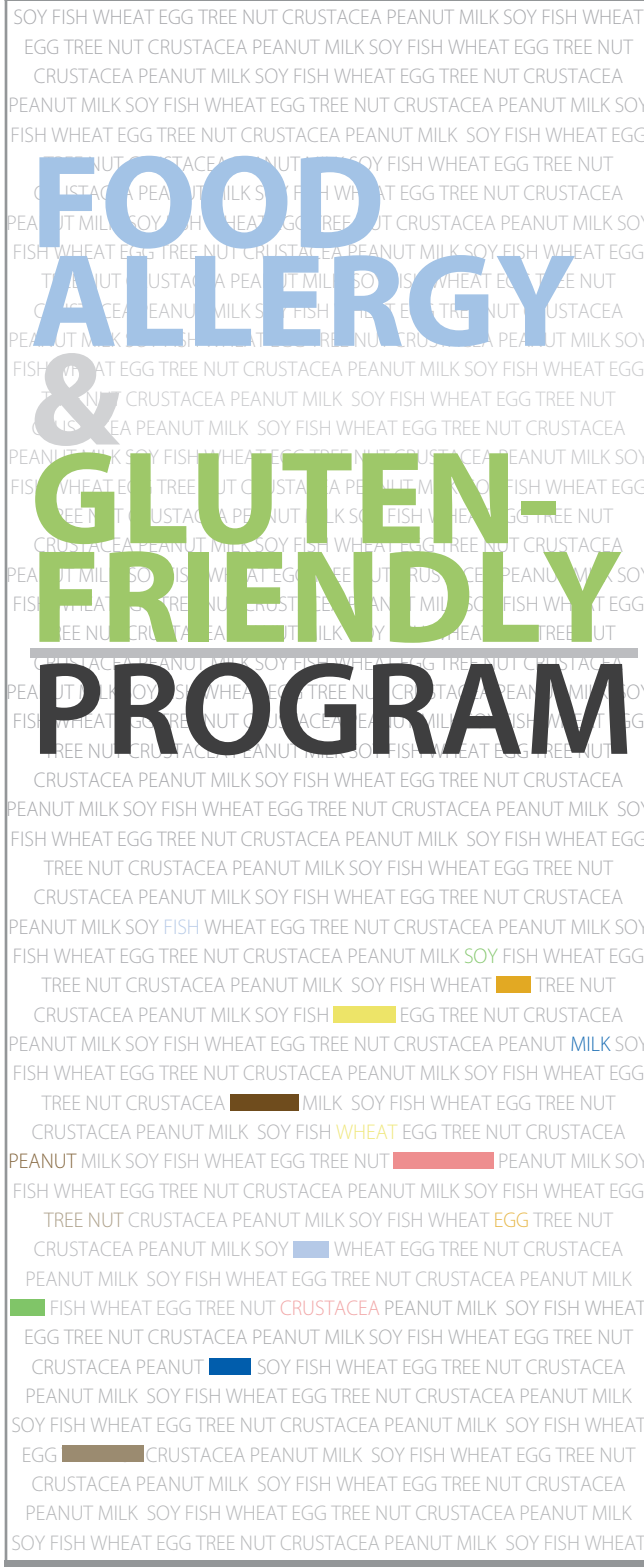
Teens remain at the highest risk when it comes to allergic reactions. Not because of their immune system, but because this is when they start going out in the world on their own. The last thing they want is to draw attention to themselves. We understand the importance of their safety.

MESSAGE FROM THE PRESIDENT



As a father of a child with food allergies, I understand the flood of emotions that can be involved in sending your child off to college. Parkhurst Dining uses only the freshest ingredients, provides healthy options, and serves it all in a safe, clean environment. The one aspect we take very seriously is addressing your child's allergy or gluten sensitivities. We are humbled by the fact that you are putting your child's nutrition and safety in our hands. This is a responsibility that we don't take lightly. Please know that, together, we will help them make safe and delicious choices.

Jeffrey S. Broadhurst
President & CEO
Eat'n Park Hospitality Group



OUR KNOWLEDGE

Our managers and chefs are certified in gluten education and food allergies by Kitchens with Confidence, a nationally recognized organization which is accredited by both the American Culinary Federation and the American Dietetic Association. This program is backed up by certifying our management and key team members in food safety by *ServSafe*. In addition, in the worst case scenario, we train managers in first aid and CPR. This includes the signs of an allergic reaction.



CELIAC-FRIENDLY

For your son or daughter who cannot eat foods with gluten, we have a wide variety of items that can meet their dietary needs. If they have an allergy or another dietary concern, they can speak with the manager. Please note that fried items are not gluten-free – our fryers are used to fry breaded items.

OUR PROGRAM

We ask to meet with your son or daughter to discuss their specific needs. We will then discuss our cooking procedures and the possibility of cross contact.

We will then tour our facility and make recommendations on which stations would best meet their needs. It is the chef's responsibility to make sure all allergen information is communicated on all prepared dishes. This communication includes signage and pre-service meetings.

All signage should indicate if any of the top eight allergens are included in the menu item. The top eight allergens are eggs, fish, milk, peanuts, shellfish, soy, tree nuts, and wheat. These top eight allergens account for 90% of all allergies. If your son or daughter has a different allergy, we will attempt to accommodate their needs as well.

In addition to notifying all of our team members of potential allergens, we also provide guest access to allergen safe zones for students who are in a rush and want to serve themselves. These zones are separated from all other equipment and food.

To help prevent cross contact in the kitchen, we have developed special equipment designed for allergen control (purple cutting board, knife, and spatula), which is used in all preparation. All equipment designed for allergen control must be immediately washed and stored after each use in a separate location to avoid future contamination.

For catering, box lunches, or to-go orders, containers containing any of the allergen-safe meals will be clearly marked.

When it comes to allergies we believe in the 4 Rs.

Follow the 4 Rs

1. **Remember** to take every precaution in the pantry and kitchen to prevent cross contact. Use equipment designated for allergen preparation.
2. **Review** the guest request. Make sure you have the correct order.
3. **Refer** the guest to the chef. If you are unable to help the guest or if the guest has any questions or concerns, notify the manager.
4. **Respond** to the guest assuring them that you will make every attempt to meet their request. Alert them that, due to the nature of our kitchens, we cannot guarantee the absence of any allergens.