LATEX ALLERGY...
HIDDEN DANGERS...Restaurants/Grocers/Food Service

PATRONS

DANGERS
You may be at risk for a life threatening latex allergic reaction

Latex Gloves used in:
- Food Preparation
- Latex Balloons
- Cross Reactive Foods in menu items
- Cleaning

What to do.....
To have a safe experience follow a Latex Allergy Action Plan

- Call ahead: Ask if Latex Gloves are used, if they allow Latex Balloons and ask if the restaurant has a Latex and an Anaphylaxis policy.
- Recheck with the server and/or manager prior to ordering.
- Be aware of your environment and of the symptoms of latex allergy (rash; hives; flushing; itching; nasal, eye, and sinus irritation; asthma; and anaphylaxis).

EMPLOYEES

DANGERS
You may be at risk for developing a Latex Allergy. Latex proteins can cause dangerous allergic reactions

Exposure
- Wearing Latex gloves
- Inhaling airborne latex particles
- Latex Balloons

Prevention
- Use natural rubber latex alternatives such as vinyl, polyvinylchloride and Nitrile
- Good personal hygiene and frequent hand washing
- Seek Medical Attention if symptoms develop

EMPLOYERS

What to do.....
To provide a latex safe environment for your employees and patrons

- Develop a Latex Allergy policy
- Know how to treat anaphylaxis
- Provide natural rubber latex alternatives such as vinyl, polyvinylchloride and Nitrile
- Provide Training on Latex Allergy
- Provide Anaphylaxis Education
- Seek Medical Attention for employees that develop symptoms

It’s an ALLERGY, Not a Preference!