

Restaurant Certification Standards

1. Staff Training: 10% of Staff Members must be trained & pass certification test on food allergies – must be combination of FOH and BOH employees
2. Printed or electronic ingredient list must be accessible to consumers and staff at all times for all menu items
3. At minimum of 4 menu items must be free of at least 4 common allergens or be able to be made without allergens and carry a flavor profile
4. Facility must have a food allergy policy & procedures manual printed
5. Staff must be trained on food allergy policy & procedures
6. Facility must participate in at least 1 site visit per year and be willing to accommodate spot checks yearly (up to 5)
7. At least (1) Manager (BOH or FOH) must be onsite during guest service times who has been trained and certified in Food Allergen Management (at each facility).
8. There must be at least two menus available for guests at each facility and/or online that have been “Allergen Safe Approved”
 - a. Must list entire menu + all ingredients in plain English
9. Facility must have at least 1 dedicated kit for allergen free meal prep
10. Must demonstrate safe storage & cleaning practices
11. Must participate in random food testing
12. At Least 3 Signs must be posted in facility about Food Allergies (Menus, Posters, Welcome Signs)
13. Facility must have social media links and website
14. Website must list “Allergen Safety disclaimers” and “Allergen Aware Facility”



Number of locations	Minimum Hours Required (Annually)	Cost (Includes Application Fee)
1-3	6-18	\$55 (Application Fee) \$900 (Annual Fee)
4-7	24-42	\$55 (Application Fee) \$1,650 (Annual Fee)
8-11	48-66	\$105 (Application Fee) \$2,875 (Annual Fee)
12-20	72-120	\$125 (Application Fee) \$5,750 (Annual Fee)
21+ Locations	Request Quote	Request Quote

Certification includes inspections of facilities, appropriate documentation review, testing, annual reports, listings of findings and grading on various public websites. If certification is not passed, inspection agency will provide report with recommended solution fixes and provide 1 re-evaluation of facility if violations are resolved within 30 business days. Certification costs above do not include, training, consulting, reorganization, written manuals, or signage. Consultants can be hired at an additional charge to help meet certification standards.