

N02.2 Address Food Allergens – Food Allergy Training

Policy Document and/or Operations Schedule

WELL Building Standard™ version 2 (WELL v2™) Q1 2021 addenda



HOW TO USE THIS DOCUMENT:

This document is intended to serve as a guide on how to create a project **policy or operations schedule** to **ensure trained staff are present to handle questions and process food-allergy requests during hours of operation.**

This document is meant to demonstrate an acceptable degree of detail for a documentation submission. The Feature cannot be demonstrated solely through a confirmation that the requirements have been or will be implemented. The level of detail is up to the discretion of the project team, but the documents must include specific details demonstrating that the actual policies/protocols have been enacted in the project boundary.

This document and similar tools are intended to assist projects in their pursuit of WELL v2 but use of this document and/or similar tools are in no way a guarantee of achievement of any rating or designation, and no representation or warranty is made regarding the likelihood of achieving any rating or designation.

Note: The below document is based on the Q1 2021 addenda of the WELL Building Standard™ version 2 (WELL v2™). Project teams are required to implement the feature requirements from the addenda version assigned to their project or any more recent addenda version.

FEATURE PART REQUIREMENTS:

Food allergy training

If food is prepared on-site on a daily basis by (or under contract with) the project owner, the following requirements are met:

- a. *All food service staff (including managers, servers and kitchen staff) are offered annual food allergy training that covers, at a minimum, the following topics:*
 - *Overview of food allergies*
 - *Anaphylaxis*
 - *Emergency response*
 - *Communications protocols*
 - *Reducing risk for cross-contact*
 - *Use of recipes and ingredient disclosure*
 - *Knowledge test*
- b. *During hours of operation, at least one staff member with food allergy training within the past year is present to handle questions and special requests from individuals with food allergies.*

WELL Core Guidance:

Meet these requirements in non-leased spaces.



The below sample documentation is intended to provide guidance in creating a Food Allergy Training policy. It is not a template. You may note included components that are not required to demonstrate compliance with this Feature.

Example document for Feature Part 2

[Company] Food Allergy Training and Staffing Policy

Location: *[project address]*

Commercial Dining Space: *[name and location]*

[Company]'s goal is to ensure that there is at least one staff member present at the *[name of project commercial dining space]* during all food service operational hours that has been trained in food allergies. This staff member will be available to help customers navigate food selections based on their allergies.

[Company] has contracted with *[training organization]* to provide all staff (including managers, servers, and kitchen staff) working at the *[name of project commercial dining space]* with food allergy training. The training will occur twice per year during the first week of *[month]* as well as the first week of *[month]* and will be organized by *[staff member, contact information]*.

Staff are required to attend the first training session that occurs after they are hired. *[Training organization]* offers annual shorter refresh courses that all staff are required to take annually to maintain their knowledge and learn about updates in the food allergy field. Staff can sign up for these refresher courses (offered virtually) by contacting *[staff member, contact information]*.

The core training offered by *[training organization]* includes:

- Overview of food allergies
- What to do in the event of food allergy reaction in the food establishment
 - ✓ Anaphylaxis
 - ✓ Emergency response
 - ✓ Communications protocols
- Food allergy preventative measures
 - ✓ Reducing risk for cross-contact
 - ✓ Use of recipes and ingredient disclosure
 - ✓ Fun allergy-free cooking substitutions
- Final quiz (to obtain credential)

The refresher training offered by *[training organization]* includes:

- A refresher summary of the core training materials
- Updates in the food allergy field
- Final quiz (to obtain credential)

The manager at *[name of project commercial dining space]* must ensure that at least one staff member who has a valid credential is staffed on all shifts and available to assist customers upon request. It is *[Company]*'s policy that each menu includes a note at the bottom that a food service staff member is available to answer customer questions.

TIPS FOR MULTIPLE LOCATIONS

- For organizations participating in WELL Portfolio or the multiple projects pathway, this Policy and/or Operations Schedule is categorized as Shareable. It may be shared across multiple projects, as long as they all meet the strategies that are outlined in the document.