



**ENTER CORRECTIVE ACTIONS**

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**ASSESSMENT INFO**

Service Aramark - AllerCheck  
Specialist Chris Hagman  
  
Start Mar 11, 2026  
08:17 am PDT  
  
End 10:26 am PDT  
  
Location L00047285 - UNIV OF  
REDLANDS IRVINE  
COMMONS  
1259 E Colton Ave  
Redlands, CA 92374, US  
  
Manager Amber Young  
Round Allercheck Jan - Mar 2026



The team at MenuTrinfo will be with you within 48 hours to review the results of the AllerCheck report.




Informational

IN100 Document the person responsible for allergen corrective action.			INFORMATION
<i>Details</i>	<i>Extra details</i>	<i>Location</i>	<i>Item</i>
<b>Name: Andrew Coyle</b>	<b>Email: Coyle-andrew@harvesttableculinary.com</b>	<b>Phone number: 360-201-2661</b>	<b>Title: Registered Dietitian</b>

Compliant Observations

PO101 Food allergy poster with basic allergens identified and pertinent information is visible to the associates in the allergen aware area.	Preparation and Overview	CORRECT
<i>Issue</i>		
<input checked="" type="checkbox"/> <b>Food allergy poster posted visible to the associates in allergen aware area</b>		
<i>Photos</i>		
 <p>Food allergy poster</p>		
TR101 At least one person (Manager/PIC/Chef) working at a allergen aware station has passed the AllerTrain course. Training certificate is available.	Training	CORRECT
<i>Issue</i>		<i>Details</i>
<input checked="" type="checkbox"/> <b>AllerTrain certificate available and not expired</b>	<b>Number of certificates available: 5</b>	
<i>Photos</i>		
 <p>Expired AllerTrain certificate    AllerTrain certificate 2    AllerTrain certificate 3    AllerTrain certificate 4    AllerTrain certificate 5</p>		
TR102 All associates working at the allergen aware station have passed the AllerTrain Lite or FARECheck course.	Training	CORRECT





TR103 Associates at allergen aware station can answer the question, "What allergens are not allowed at your allergen aware location?"	Training	CORRECT
TR105 Associates at allergen aware station can answer the question, "What to do when someone asks for further information about an ingredient in a menu item?"	Training	CORRECT
FH101 Station has no self-service areas, is used only for allergen aware food prep and is never used for anything else (even when station is closed - no exceptions allowed).	Front of House	CORRECT
FH103 Allergen aware station is separated from other service areas by a noticeable boundary delineation and/or physical barriers.	Front of House	CORRECT
<i>Details</i>		
<input checked="" type="checkbox"/> <b>Allergen aware station properly separated from other service areas by a noticeable boundary delineation and/or physical barriers</b>		
<i>Photos</i>		
 <p>True Balance</p>		
FH105 Customers of the allergen aware station must receive fresh plate, bowl or cup (metal or disposable) each time. Utensils should be given to guest by allergen aware area personnel only. NO SELF SERVICE. No re-use of existing plates and bowls allowed to assist cross-contact prevention (paper or disposables are allowed).	Front of House	CORRECT
FH107 Allergen aware station does not include equipment for any other station.	Front of House	CORRECT
BH101 There is a food prep area solely for preparing food for allergen aware station.	Back of House	CORRECT
BH103 Allergen-free status of the designated BOH area is clearly defined.	Back of House	CORRECT
BH105 BOH allergen aware area has color-coded and/or labeled equipment solely for allergen aware prep including can openers, bowls, lids, food processors blades, knives, cutting boards, food storage containers, etc.	Back of House	CORRECT
BH107 Dedicated BOH area has noticeable boundary/delineation between potential food preparation/handling areas that could introduce cross-contact, such as bakery stand mixer.	Back of House	CORRECT
BH109 Shared ingredients are prohibited. Ingredients in prep area are specifically designated for allergen aware station (e.g. spices, oil, salt, pepper, rice, grains, etc.)	Back of House	CORRECT
BH111 BOH area is cleaned before initial use each day and after use at every recipe change.	Back of House	CORRECT




<p>PR101 All purchased ingredients for use in allergen aware recipes are approved by dietitian or allergen trained dining manager.</p>	<p>Purchasing and Receiving</p>	<p>CORRECT</p>
<p>PR105 All inventory for use at allergen aware station has been checked by Manager/PIC who has completed AllerTrain.</p>	<p>Purchasing and Receiving</p>	<p>CORRECT</p>
<p>PC101 Production team uses designated space and equipment at all times (oven, steamer, skillet, etc.)</p>	<p>Prep, Cook, Store, Handle and Clean</p>	<p>CORRECT</p>
<p>PC103 Menu items, recipes and/or leftovers from other stations are never used at allergen aware stations.</p>	<p>Prep, Cook, Store, Handle and Clean</p>	<p>CORRECT</p>
<p>PC105 Dry goods and cold foods are arranged, stored and handled to prevent allergen or gluten cross-contact.</p>	<p>Prep, Cook, Store, Handle and Clean</p>	<p>CORRECT</p>
<p style="text-align: left;"><i>Issue</i></p> <p style="text-align: right;"><i>Details</i></p>		
<p>✓</p>	<p><b>All allergen aware product arranged, stored and handled properly to prevent allergen or gluten cross-contact</b></p>	
<p><i>Photos</i></p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="159 865 402 1045"> <p style="text-align: center;">Allergen aware cold storage</p> </div> <div data-bbox="407 865 651 1045"> <p style="text-align: center;">Allergen aware dry storage</p> </div> </div>		
<p>PC107 FOH and BOH areas designated for allergen aware are cleaned and sanitized with dedicated cleaning tools. Areas are not cleaned with the same buckets used to clean dining tables, other stations, etc.</p>	<p>Prep, Cook, Store, Handle and Clean</p>	<p>CORRECT</p>
<p>PC109 All dedicated equipment and smallwares (cutting boards, tongs, knives, spatulas, etc. - primarily purple) used for the allergen aware station are cleaned to prevent cross contact (washed in dedicated dishwasher or run TWICE through common dishwasher where final rinse is not recirculated) and returned immediately to the allergen aware area.</p>	<p>Prep, Cook, Store, Handle and Clean</p>	<p>CORRECT</p>
<p>PC113 Associates preparing, handling, or serving food at the allergen aware station wear a clean uniform and practice good hygiene. Associates scheduled in other areas cannot be substituted to work in the allergen aware area.</p>	<p>Prep, Cook, Store, Handle and Clean</p>	<p>CORRECT</p>
<p>PC115 If a piece of equipment is believed to be contaminated with an allergen or gluten, it must not be used for allergen aware unless it is correctly washed, rinsed, and sanitized (washed/cleaned with hot water &amp; detergent, rinsed with clean fresh water and immersed in quat sanitizer for ≥1 minute).</p>	<p>Prep, Cook, Store, Handle and Clean</p>	<p>CORRECT</p>





<p>TB101 Allergen aware menu is posted (paper or digital). All sources of menu information are consistent (e.g. online, app, signage).</p>	<p>Outcomes for Successful True Balance Service</p>	<p>CORRECT</p>
<p><i>Issue</i> <span style="float: right;"><i>Details</i></span></p>		
<p>✓ <b>Posted allergen aware menu meets requirements</b></p>		
<p>Other: Timed to come on at 10:45 am</p>		
<p><i>Photos</i></p>		
<p></p> <p>True Balance menu</p>		
<p>TB103 Signage at allergen aware station indicates station purpose and intent, which allergens are prohibited, precautions in place and practice and that PIC or Chef can provide full ingredient listings of each menu item upon request.</p>	<p>Outcomes for Successful True Balance Service</p>	<p>CORRECT</p>
<p><i>Issue</i></p>		
<p>✓ <b>Signage posted meets all requirements</b></p>		
<p><i>Photos</i></p>		
<p></p> <p>Allergen sign</p>		
<p>EM101 Management and associates recognizes symptoms of an allergic reaction and knows what vital steps to take every time. All staff understand clear system is in place on what number(s) to call in event of emergency.</p>	<p>Emergency Management</p>	<p>CORRECT</p>





GLOSSARY


 — Non-compliant issue observed


 — Excellent practice observed


 — Data collected for information only


 — Repeat non-compliant issue observed


 — Not Observable

 — Not Applicable

 — Accomplishment

 — Non-compliant issue observed and points scored

 — Excellent practice observed, bonus points earned

 — Repeat non-compliant issue observed and additional points scored