



The Celiac Scene™

Guides for the **Gluten Free**

GF Grillers for Cross Contamination

- *Are the items you offer gluten free or just wheat free?*
- *How do you know if the ingredients you use to make them are gluten free?*
- *Do the ingredients come from a supplier that also processes / packages gluten items?*
- *When and where are your GF items prepared?*
 - *In a separate area of the kitchen?*
 - *During regular operations?*
 - *During downtimes?*
 - *Early in the day before regular production?*
 - *On scheduled days?*
 - *Off site?*
- *Could the ingredients/toppings become contaminated with gluten while they are waiting to be used? Served?*
- *Could the finished product become contaminated with gluten during storage? When served?*
- *How are the kitchen staff alerted to a GF order?*
- *Do they wash their hands before/in between preparing GF food?*
- *What measures are taken to ensure that the preparation area is free of gluten?*
- *How do you ensure that all utensils used in preparations are free of traces of gluten?*
- *How are GF utensils distinguished from regular utensils?*
- *How do you ensure that all cooking surfaces are free of gluten?*
- *Is your deep fryer used to cook gluten containing foods?*
- *Do you have a separate oven for GF items?*
- *If not, how do you prevent cross contamination?*
- *What prompted your interest in serving GF options?*
- *What training / education / certification do you or your staff have in preparing safe meals for celiacs?*
- *Are you or a member of your staff gluten intolerant?*
- *Do you or any of your staff belong to or work with a celiac support group?*
- *Have you ever had a customer experience symptoms of gluten ingestion from the food served?*
- *What measures were taken to investigate and remedy?*
- *Do you enjoy serving celiacs? Why or why not!*