



The Celiac Scene™

Guides for the **Gluten Free**

GF Grillers Cross Contamination©

Just some of the questions that you may consider asking:

- *What prompted their interest in serving GF options?*
- *What training / education / certification have they or their staff had in preparing safe meals for celiacs?*
- *Are they or a member of their staff gluten intolerant?*
- *Do they or any of their staff belong to / work with a celiac support group?*
- *How do they source their ingredients?*
- *How have they determined that the ingredients are gluten free?*
- *What do they know about the facility that processes / packages these ingredients?*
- *When are their GF items prepared? During regular operations, downtimes, early in the day before regular production, on scheduled days, off site?*
- *How do they ensure that the finished product will not be 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 they ensure that all utensils used in preparations are free of traces of gluten containing foods? How are they distinguished from utensils used to prepare regular items?*
- *How do they ensure that all cooking surfaces are free of gluten?*
- *Is their deep fryer used to cook gluten containing foods?*
- *Do they have a separate oven for GF items? If not, what precautions do they take to prevent cross contamination?*
- *Have they ever had a customer tell them they have experienced symptoms of gluten ingestion from an item they prepared?*
- *What measures do they have / have they taken to investigate and remedy.*
- *Do they enjoy serving celiac customers?*