

CONTAINS THE TOP NINE FOOD ALLERGENS

PIONEER FOOD ALLERGY STATEMENT/DISCLAIMER

Pioneer College Caterers prepares a wide variety of food stuffs containing common food allergens; gluten, peanut, tree nut, milk/dairy, egg, soy, fish, shellfish, and sesame in an open kitchen with shared equipment. Manufacturers may change their product formulation without notice and product availability may fluctuate. While we make every effort possible to prevent allergen cross contamination, at all service points, we cannot guarantee a completely food allergen free environment.

Customers concerned with food allergies must be aware of this risk as it is ultimately their responsibility to determine whether to question ingredients or consume selected foods. If you have a food allergy/intolerance and have a question regarding a menu item, please speak with a dining hall manager.



WHEAT ALLERGY

Wheat is the #1 grain product and is found in many aspects of our dining options. Students are advised to use caution where wheat or breaded foods are predominant on the menu. We strive to offer our students a variety of gluten-free options. Please ask a dining hall manager for more information regarding Prepared Without gluten offerings.



PEANUT ALLERGY

Peanut butter is served at our dining halls and peanuts are found in some bakery selections. Students with a peanut allergy are advised to take caution with bakery items as well as other areas within the dining halls.



TREE NUT ALLERGY

Tree nuts may be present in select bakery items. Students with a tree nut allergy are advised to take caution with bakery items as well as items that contain coconut and/or coconut milk.



MILK ALLERGY

Soy milk is available every day. If you are unsure whether or not an item contains milk, butter, or cheese, please ask a manager for verification of the ingredients within the menu items in question.



SOY ALLERGY

Tofu, soy sauce, and other soy-containing ingredients can be found in menu items at our dining halls. The dining hall also uses soy-containing vegetable oil for frying and cooking spray for sautéing and grilling. Students with a soy allergy are advised to avoid eating fried foods on campus. Several of the tuna salad and chicken salad items at our dining locations may contain soy.



EGG ALLERGY

Eggs are present in bakery items, mayonnaise, and some salad dressings. Students with an egg allergy are advised to avoid mayonnaise and use caution with baked goods, salad dressings, meatloaf or meatballs, and pasta.



FISH ALLERGY

Our dining facilities occasionally feature fish entrées. Students with a fish allergy are asked to avoid these entrées. Some dishes may also contain fish sauce, Worcestershire sauce, curry paste, or Caesar dressing.



SHELLFISH ALLERGY

Shellfish, including shrimp and imitation crab, are occasionally available on our menu. While separate utensils are used for each food item, in order to reduce the risk of cross contact, notify the employee preparing your meal of your food allergy so extra precautions can be made.



SESAME ALLERGY

Sesame is the ninth most common food allergy among children and adults in the U.S. The edible seeds of the sesame plant are a common ingredient in cuisines around the world, from baked goods to sushi.