

LATEX WARNING YOU WILL BE REPORTED

What Does This Mean?

The issuer of this warning is allergic to Latex products or is opposed to the use of Latex products in the foodservice industry. Your establishment has been deemed "Contaminated" because of your use of Latex gloves when preparing your food. The name of your establishment will be submitted to the Web site shown above and will be marked as "Contaminated."

Why Not Latex?

There are millions of people who have reactions to Latex ranging from a simple skin rash to a possibly life threatening anaphylactic reaction. They react to the proteins in Latex gloves, not the powder. As a member of the foodservice industry, you are not required to use Latex gloves when preparing your food. To meet the requirements of most Health Departments, you are not allowed to touch prepped food with bare hands. They do not require that Latex gloves or any glove be used. If you would still rather use gloves for safety, there are many types of gloves that can be used that offer the same protection and comfort as Latex gloves. For example, some Vinyl or Poly gloves are labeled "Foodservice" and are made for that reason. Visit the web site above for more information about the effects of Latex overexposure, how it "Contaminates" your kitchen, and the possible harm you may be causing to your patrons and employees. If someone were allergic to peanuts, you would not put it in their food. If someone is allergic to latex, why would you still allow Latex particles in their food?

What Can I Do Now?

Give this warning to the management of your establishment and encourage them to switch away from Latex gloves. Once you have switched your establishment(s) away from using latex when preparing the food, contact the administrators of the site above to have your restaurant or establishment name removed from the Contaminated Restaurants list to the Latex Free Restaurant list. After contacting site administrators, anonymous scouts will be sent to the location(s) to verify the Latex Free status.

INSTRUCTIONS

For Issuing a Latex Warning to a Restaurant, Establishment or Food Manufacturing Company

1. Detach the top half of this sheet and issue it to the management of the contaminated restaurant, establishment or manufacturing company.
2. Inform them that their establishment will be reported to LatexAllergyInfo.com and will be listed as a Latex Contaminated Restaurant until they replace their Latex gloves with a Latex Free glove such as vinyl or poly. They can contact site administrators to be removed after removing the Latex gloves from their food prep procedures. If they have any further question, refer them to the info included on the sheet you give them and the LatexAllergyInfo.com site.
3. Fill in the information below to help keep accurate information.
4. Contact administrators at LatexAllergyInfo.com via phone or the Contact Us page online to have that establishment added to the Latex Contaminated Restaurants list. If the restaurant or establishment is already on the list, submit anyway so we can note multiple complaints.
5. If you want, you may revisit that location randomly after a few weeks to see if they changed gloves. If they are still using Latex, notify LatexAllergyInfo.com administrators again so noncompliance can be noted online.

Restaurant, Establishment or Food Manufacturer Name:

Address, City, State, Zip Code

Date

Select an Option Below:

First Warning

Second Warning

Third Warning