



TAKE CARE IN SERVING

GLUTEN-FREE MEALS FROM A SERVING LINE

Ensure that gluten-free products do not come into contact with gluten-containing products during serving.

- Ensure that the serving staff know what the dishes on offer contain.
- Indicate gluten-free products clearly in the menu and on the serving line with a G marking. Mark the products served on the buffet line with the appropriate names and raw ingredients.
- Separate gluten-free dishes served on the line clearly from gluten-containing food. In this way, food with gluten cannot accidentally fall in the gluten-free food.
- Serve gluten-free bread in a separate container from regular bread. Place gluten-free food on the highest level on the line, or on a side table. Preferably, cover the bread with a lid or saran wrap. Remember to also mark the gluten bread.
- Have separate butter packets for coeliacs.
- Reserve separate utensils for all gluten-free dishes.