



Jennifer Zerby
Personal Touch Food Service, Inc

With allergies becoming a better understood issue, MenuTrinfo's services are becoming more critical than ever before.

When Jennifer Zerby, the food service manager for Personal Touch Food Service Inc., was appointed the allergy specialist, she knew where to turn in order to train her staff and better educate her managers. She turned to AllerTrain™.



Chefs at Personal Touch Services learn the proper ways to avoid cross-contact when cooking allergy free food.

"We currently have no formal allergen training or corporate handbook/guidelines in place. [...] Our project is to train, inform, and continue to educate our unit managers who then can go back to their units to train/educate their cooks/chefs and line staff. So when we came across your Allertrain class at the food show, we were very excited to complete the course and incorporate your program and information into the infant stages of our corporate allergy training."

Personal Touch Food Service is a family run business which employs 600 employees and over 40 food service contracts with important institutions such as

private and public schools where they serve over 80 locations. Needless to say, it was as big of a job as it was an important one.

"I think the AllerTrain class is an excellent tool to make the world of allergens a little more understandable," states Zerby, "to teach people how to food handle, and how to deal with customers. It will give staff members a little more confidence that they will know how to handle/understand questions. Basically, they will know what to do and understand the importance of allergic reaction prevention."

In addition to AllerTrain classes, Zerby ordered MenuTrinfo AllerCards™ to be displayed at all of the Touch Food Service institutions. "We really enjoyed the allergen cards," Zerby enthuses, "I found the display of the big eight allergens and their aliases displayed in a compact and easy to read format."

When asked if she would recommend MenuTrinfo, she replied "Yes. Most definitely."

MenuTrinfo®

For more information:

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