

COMPLIANCE DOCUMENT

# Allergen Accuracy Policy

*How Crumb helps restaurants maintain allergen accuracy from ingredient-level records through to guest menus, QR menus, staff sheets, and printables.*

## How accuracy is handled

- Restaurants record allergens against ingredients, including contains and may-contain information.
- Dish allergen labels inherit from ingredient records to reduce duplicate manual entry.
- Flexible ingredients can be marked removable where a kitchen-approved modification is available.
- Published guest menus, staff sheets, and printables are generated from the same source data.

## Control points

- Review supplier substitutions before publishing.
- Re-check high-risk dishes when ingredients, prep methods, or shared equipment changes.
- Keep severe allergy guidance visible to guests and staff.

### Restaurant responsibility

Crumb supports structured record-keeping and publishing. Your team remains responsible for supplier updates, cross-contact procedures, kitchen process, staff judgement, and final guest-facing approval before service.

Recommended cadence: review whenever suppliers, recipes, preparation methods, shared equipment, or published menus change — and complete a scheduled full review at least monthly.