

GLORIETA CAMPS - FOOD ALLERGY POLICY & PROCEDURES

Allergy and Restricted Diet Summary:

- At Glorieta Camps, we strive to prepare meals that are delicious and provide quality fuel for the body. For all indoor Dining Hall meals, cereal, yogurt, and whole fruits are offered with breakfast; a salad bar and whole fruits are offered with lunch and dinner. Most meals are served at the main Dining Hall with the exception of special outdoor meals. Menu cards that outline known allergens will be available at each meal.
- Glorieta offers gluten-free alternatives at each meal upon request. These requests must be noted on the Student Life Participant Form (completed by the Student Pastor). **Requests must be made no later than 2 weeks prior to your event.** These campers will be given a color-coded wristband which needs to be shown at mealtime in order to receive the gluten-free menu items.
- Glorieta camps endeavors to avoid using any products that contain nuts or peanuts as a primary ingredient. Occasionally, items are served that have been produced in a shared facility. We ask that all campers read labels on pre-packaged items to ensure they are not allergic to any of the ingredients.
- If guests would like to bring their own allergy-friendly meals, they can be stored in our allergy refrigerators. Designated microwaves and toasters will also be available. We ask that you label any food stored in the refrigerator with name, date and group name. Any product left unlabeled, with an expired date, or food containing restricted ingredients for this storage space will be discarded.
- **Disclaimer: We are not a certified allergen safe established kitchen therefore we cannot guarantee 100% no cross contamination.**