



**Aramark**

**BSA Camp Durant – Carthage NC**

**Summer 2016**

**Allergy Procedure:**

**Aramark is committed to providing a food safe environment for our customers and clients, food allergens is an important topic to cover. Aramark posts signage specific to food allergens both customer facing in dining areas as well as in kitchen areas to supplement training for our staff.**

**As it relates to attendees at Camp Durant the following is our policy:**

**Due to the nature of the facility it is not possible or practical to be able to produce food in a separate kitchen space to prevent cross contamination during food production. Having said that the most effective way to address a campers allergies is in situations where it is necessary for parents to send food that meets the dietary needs of the camper.**

**Initially the Aramark menu will be provided so that parents can review and identify what the needs are for their camper.**

**Aramark will create a separate storage area (Freezer, Cooler, Dry Storage) to hold food for campers with allergies for food brought from home – it will be designated as such.**

**Aramark will assign a designated employee on day shift and evening shift for each meal to assist in retrieving stored personal meals for campers.**

**At the time of meals a Scout Master or Troop Designee will escort the camper to engage with the Aramark designated employee for allergies to the proper area of kitchen to retrieve personal meals.**

**Any questions for Aramark can be directed to:**

**Tom Batewell**

**Aramark – Business Dining**

**General Manager**

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