

Attachment 6: Restaurant Environment Observation

This section is to be completed by the data collector through observations of the restaurant.

1. Does the menu mention anything about allergens?

- Yes (*Go to #1a*) No Unsure Unable to observe

1a. What does it say? _____

2. Is there any documentation in the front of the house/dining area about allergens?

- Yes (*Go to #2a*) No Unsure Unable to observe

2a. Where is this documentation? (*Check all that apply*)

Sign

2a1. What does it say? _____

Table topper

2a2. What does it say? _____

Salad bar/buffet

2a3. What does it say? _____

Other *Describe:* _____

2a4. What does it say? _____

2b. In what language(s) is the documentation? (*Check all that apply*)

- English Korean Other *Describe:* _____
 Spanish Tagalog Do not know
 Chinese Vietnamese

3. Is there any documentation about allergens in the kitchen area?

- Yes (*Go to #3a*) No Unsure Unable to observe

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3a. Where is this documentation? (*Check all that apply*)

Reach-in cooler

3a1. What does it say? _____

Walk-in cooler

3a2. What does it say? _____

Prep line

3a3. What does it say? _____

Cook line

3a4. What does it say? _____

Wait station

3a5. What does it say? _____

Store room/Storage

3a6. What does it say? _____

Break room

3a7. What does it say? _____

Other *Describe:* _____

3a8. What does it say? _____

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3b. In what language(s) is the documentation? (*Check all that apply*)

- English Korean Other Describe: _____
 Spanish Tagalog Do not know
 Chinese Vietnamese

4. Did you observe any food item lists or recipes listing ingredients?

- Yes No Unsure

5. Did you observe a designated set of utensils and equipment for preparing allergen-free food items?

- Yes No Unsure

6. Did you observe a designated area in the kitchen for preparing allergen-free food items?

- Yes No Unsure

7. Did you observe a designated fryer for cooking allergen-free food items?

- Yes No Unsure No fryer

8. Did you observe a designated pick-up area for food for customers with food allergies?

- Yes No Unsure No fryer

9. Which of the following best describes this restaurant?

- Full service casual dining Quick service Unsure
 Full service fine dining Fast casual service (e.g., Moe's)

10. What is the establishment type?

- Prep Serve Cook Serve Complex

11. Please check all of the following that describe this restaurant.

- sit-down restaurant buffet quick service/fast food
 banquet hall ethnic caterer

12. What is the price of the highest priced food item on the menu? _____

13. What is the price of the lowest priced food item on the menu? _____

14. How many critical violations did this restaurant receive on its last routine inspection? _____