

Bates Dining Allergen Statement

Bates Dining uses wholesome ingredients in our food preparation. Among these are some that are common allergens for a percentage of the population. We make every effort to label menu items for these allergens and have put into place a labeling system that appears below.

However, manufacturers may change the formulation of foods without our knowledge. Additionally because food is prepared in a commercial kitchen and presented in a self-service environment, there is a possibility of cross-contact with allergens. Any customers concerned about food ingredients should be aware of these risks and be proactive about their food choices. It is ultimately the responsibility of the customer to decide whether or not to eat certain foods. Bates College will not assume any liability for adverse reactions of foods consumed or items one may come into contact with while eating at a Bates Dining establishment.

If you have food related allergy concerns it would be in your best interest, and we strongly encourage you to make an appointment to meet with Cheryl Lacey, Director of Dining to discuss your needs (clacey@bates.edu.) It is also recommended that you speak with a manager or supervisor about any items you might have questions during a meal.

NUTS

The item contains nuts – we do not differentiate between types of nuts but do not classify coconut in this category (see below)

DAIRY

The item contains dairy products

EGG

The item contains eggs

PORK

The item contains pork

FISH

The item contains fish

SHELLFISH

The item contains shellfish – we do not differentiate between types of shellfish

VEGAN

The item is vegan – contains no animal products, including honey

COCONUT

The item contains coconut

GLUTEN FRIENDLY

While items with this label have been reviewed to be free of gluten, the risk of cross contamination still remains.

SOY

The item contains soy