

**Title:** THE PREVALENCE OF EXPOSURE TO HIDDEN/UNDECLARED WHEAT WHEN DINING IN A RESTAURANT OR OTHER FOODSERVICE ESTABLISHMENT**Author(s):** K. Knoblauch, L. McProud, A. Wagle, A. Finkelstein; Nutrition & Food Science, San Jose State University, San Jose, CA**Learning Outcome:** Attendees will be more aware of the hidden dangers that exist for those with food allergies and be an advocate for regulations regarding food allergy training in all areas of the foodservice industry.**Text:** Research Outcome: To quantify the prevalence of exposure to undeclared/hidden wheat when dining in a restaurant or other foodservice establishment. Methods: An online survey with 34 questions was developed and online food allergy organizations, online forums, and allergy clinics were contacted to have their members or clients voluntarily complete the survey. Participants had to have a wheat allergy or intolerance or (a) child(ren) who had a wheat allergy or intolerance. Minimum age for participants was 18 years old with no maximum age, and the target number of participants was between 300 - 400 people. Results: This study showed that exposure to undeclared/hidden wheat is prevalent in the foodservice industry, especially within the restaurant industry. Results indicated that though 74.4% (n=58/78) spoke with the server, 52.6% (n=41/78) spoke with the cook/chef, and 59% (n=46/78) relied on the menu description, 48.5% (n=33/68) still experienced at least one adverse reaction to wheat in one month. Conclusions: This study suggests that foodservice workers require additional training on food allergens and ingredients in order to serve safe meals to their customers.**Funding Disclosure:** None**Title:** THE PREVALENCE OF POLICIES AND PROCEDURES FOR SERVING CUSTOMERS WITH FOOD ALLERGIES IN RESTAURANTS IN CENTER CITY, PHILADELPHIA**Author(s):** L. P. Enriquez,<sup>1</sup> T. J. Furlong,<sup>2</sup> J. K. Ibrahim,<sup>1</sup> S. Twersky-Bumgardner<sup>1</sup>; <sup>1</sup>Public Health, Temple University, Philadelphia, PA, <sup>2</sup>The Food Allergy & Anaphylaxis Network, Fairfax, VA**Learning Outcome:** To determine if restaurants have a policy or procedure related to serving a customer with food allergies and identify components covered.**Text:** An estimated 12 million Americans suffer from an allergy to one or more common food allergens. Healthy people 2010 goal 10-4 is to reduce the deaths from anaphylaxis caused by food allergies. Data is limited about restaurant policies and procedures for serving customers with food allergies. In January 2007, a convenience sample of Restaurant Managers in Center City, Philadelphia, was mailed a 3-page survey about food allergies. The response rate was 9.1% (n = 85). Over 70% of restaurants produce food from scratch. The majority of Restaurant Managers, 80%, report they have had a question from a customer about food allergens. Just over half, 55.3%, of Restaurant Managers report their restaurant has a policy or procedure related to serving a customer with food allergies. Of those, 100% report having a component in their policy or procedure on helping a customer selecting a safe menu item; 87.2% include a component on answering a food allergy question and using safe serving methods to prevent cross contamination; 75.6% report a component on preparation of a safe meal in the kitchen; however, only 53.2% report having a component that covers responding to a food allergy reaction. In most restaurants (73.8%), the Restaurant Manager is responsible for answering questions about food allergens. Of those who answered, 78.3% (62) were interested in sample policies and procedures on serving customers with food allergies. The results this survey show that Restaurant Managers need resources on policies and procedures for serving customers with food allergies.**Funding Disclosure:** The Food Allergy and Anaphylaxis Network**Title:** RESTAURANT EMPLOYEES' PERCEPTIONS OF BARRIERS TO THREE FOOD SAFETY PRACTICES**Author(s):** A. D. Howells,<sup>1</sup> K. R. Roberts,<sup>1</sup> C. W. Shanklin,<sup>2</sup> V. K. Pilling,<sup>2</sup> L. A. Brannon,<sup>2</sup> E. B. Barrett<sup>1</sup>; <sup>1</sup>Hotel, Restaurant, Institution Management, and Dietetics, Kansas State University, Manhattan, KS, <sup>2</sup>Kansas State University, Manhattan, KS**Learning Outcome:** To identify barriers to employees implementing food safety practices.**Text:** Focus groups were conducted with two groups of restaurant employees to identify perceived barriers to implementing three food safety practices: handwashing, using thermometers, and cleaning work surfaces. Ten focus groups were conducted with 34 employees who did not receive training (Group A). Twenty focus groups were conducted with 120 employees after they had participated in a formal training program (Group B). Comparisons were made using a between-subjects research design. Results were calculated based on the number of focus groups that mentioned the barrier. The following barriers were identified by more than 10% of both groups for all three practices: time constraints, inconvenience, not caring about the consumer, lack of training, and lack of adequate resources. Additional barriers identified most often by group A were not enough space (60%) and competing tasks (30%) for cleaning work surfaces; inconvenient location of sinks (80%) and dry skin (70%) for handwashing; and broken thermometers (90%) and thermometers in inconvenient locations (50%) for using thermometers. Additional barriers identified most often by Group B were lack of motivation (75%) and the manager not monitoring (25%) for cleaning work surfaces; inconvenient location of sinks (40%) and dry skin (55%) for handwashing; and broken thermometers (55%) and manager not monitoring (15%) for using thermometers. Results will be used to develop and implement interventions to overcome perceived barriers that training appears not to address. Knowledge of perceived barriers among employees can assist dietetic professionals in facilitating employees in overcoming these barriers and ultimately improve food safety practices.**Funding Disclosure:** This project was partially funded through a grant from the National Integrated Food Safety Initiative (Grant No. 2004-51110-02170) of the Cooperative State Research, Education, and Extension Service, U.S. Department of Agriculture.**Title:** FACTORS INFLUENCING ASSISTED LIVING RESIDENTS' SATISFACTION WITH THE DINING EXPERIENCE**Author(s):** A. D. Howells,<sup>1</sup> C. W. Shanklin<sup>2</sup>; <sup>1</sup>Hotel, Restaurant, Institution Management, and Dietetics, Kansas State University, Manhattan, KS, <sup>2</sup>Kansas State University, Manhattan, KS**Learning Outcome:** To understand attributes influencing assisted living residents' satisfaction with their dining experience.**Text:** The purposes of this study were to explore factors associated with residents' dining experience in assisted living facilities and to investigate the influence that these factors had on perceived quality and residents' satisfaction with their dining experience. Food quality, service quality, mealtime customization, and dining room environment were the four constructs explored. Focus groups were conducted with residents of three assisted living facilities to determine attributes of the constructs that were important to them. A questionnaire developed by Huang was revised to include measurement items identified in the focus groups. The questionnaire was distributed to residents of 16 randomly selected assisted living facilities within a 110 mile radius of the research institution. Residents evaluated the attributes on a 5-point likert scale (1-strongly disagree; 5-strongly agree). Service quality and dining room environment attributes were rated significantly higher than food quality and customization attributes. Resident satisfaction was also evaluated on a 5-point scale (1-very dissatisfied; 5-very satisfied). Residents were satisfied with the overall dining experience (3.94) and the overall facility (3.97). Residents were not satisfied with food served (3.67) or the amount of choices they have at meals (3.58). Residents were satisfied with services (3.95) and the dining room atmosphere (3.98). Satisfaction with services and dining room atmosphere were significantly higher than food served and amount of choices at mealtimes. Administrators, foodservice directors, and dietitians employed in assisted living facilities can use the results to improve the dining experience for residents and ultimately improve residents' quality of life.**Funding Disclosure:** Peine Excellence for Aging Initiative, Department of Human Nutrition, College of Human Ecology, Kansas State University