UMassAmherst | Dining Nutrition

Eating Fish & Shellfish-Free at UMass

Questions or concerns

Items from the Kitchen

Airborne Allergy

Please ask the cashier to call the manager so they can assist immediately.

If you see an item you want next to an item with fish or shellfish, but worry about cross contact, ask the staff to get a portion from the kitchen for you, or ask for a manager on duty.

If you have an airborne fish or shellfish allergy, please notify the Registered Dietitians via email at dietitian@umass.edu and managerial staff at your

	earliest convenience.
Sushi	Let the dining commons manager know one hour in advance about your allergies because it may require
	the chefs to prepare new rice and ingredients which may take over 30 minutes.
Deli	Alert a manager of your allergy and they will have your sandwich made on a seperate surface with new ingredients, as tuna sandwiches are served at this station.
Asian Station	Many of the recipes at the Asian Station contain fish or oyster sauce. Be sure to read allergens or menu
Deep Fried Products	signage. Avoid deep fried foods as the deep fryer may have come in contact with fish/shellfish from cooking products in the same fryer.

Please note that cooking does not destroy allergens.