CELIAC-FRIENDLY Restaurant Checklist

For more detailed information, read *How to eat at Restaurants with Celiac Disease* at: vibrantlygfree.com/celiac-friendly-restaurants/

Note:

This checklist serves as a guideline to help you determine if a meal is celiac-safe. There is always risk involved in eating at restaurants. If at any point you receive information that makes you doubt that your meal is (or will be) 100% gluten-free, don't eat it.

General:

Print or download this checklist so it's readily available to you
Get the Find Me Gluten Free App
Get the 100% Gluten Free App
Put a stash of grab-and-go snacks by your door to slip in your bag before going out (just in
case)

Before you go:

_	Call th	ne restaurant at a non-meal time. Ask:
		Do you have a gluten-free menu?
		Do you keep croutons at the salad bar?
		Do you have a dedicated gluten-free fryer?
		Are your sauces/seasonings/spices gluten-free?
		Is there a dedicated area for gluten-free food prep?
		Are all of your chefs and servers familiar with gluten-free?



cross-contact?

At the Restaurant:

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	Ask to talk to a manager or chef (if possible).
	Explain that you have celiac disease. Tip: In many cases, it's more successful to explain
	celiac disease as an allergy to wheat or gluten.
	Ask the same questions you did on the phone in person.
	Double-check with your server (or the manager) that your meal is 100% gluten-free when it
	arrives.
	Inspect your meal for croutons, crumbs, or any unexpected sauces, spices, or flavorings.
	Ask about anything unexpected & don't be afraid to send your meal back if you feel it's
	unsafe.
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	Show gratitude to your server and waitstaff
	Leave a review on the App
	Optional: share your experience with other gluten-free eaters on social media & tag

Be safe, have fun, but never risk your health!

🛡 - Jamie

