

General Coffee Hygiene + Allergy Accommodations

General Notes to Keep in Mind:

- Keep the preparation area and counter clean
- Purge the steam wands before and after each use, wipe them down after each use as well (the quicker the better, if you let the hot milk sit it will cook onto them!!)
- Empty and rinse portafilters right after you use them.
- Take dirty mugs to the kitchen, teaspoons in the dirt cup (empty if full)
- If there is anything you don't understand check under the counter for the FOH folder for lists of what do to help

Celiac + Dairy Accommodations

Oat milk is our most popular alternative milk for coffee, but it contains gluten, unlike cow's or soy milk. Using the same milk jug or wand to steam oat and cow's milk will expose people with Celiac disease to small amounts of gluten that can cause extreme pain and damage to the intestines. Similarly cow's milk contains Dairy which is a danger for people with lactose intolerance

To prevent this, we use the left-most steam wand for oat milk, and the right-most for gluten free milks. We also have two separately labeled milk jugs. Finally, there are two separate cloths for wiping the steam wands, one under each wand.

Please honor this system when making coffee, and explain it to customers if they ask. If you think you've made a mistake like using the wrong jug or wand, let the customer know (in case they have celiac disease), and thoroughly clean the jug and or wand.

Never assume what type of milk someone wants in their coffee!!

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