# Policy for Guests with Food Allergies

### Basic Policy at Shiba Park Hotel

Shiba Park Hotel prioritizes guest safety and strives to accommodate food allergies as much as possible, ensuring an enjoyable dining experience.

- 1. Basically, we only accommodate food allergies for guests with reservations. For guests without reservations, we may decline to accommodate allergies for safety reasons. Thank you for your understanding in advance
- 2. Allergen-conscious dishes are prepared and plated using the same kitchen and utensils as other
- 3. Allergen information is provided based on ingredient information (food labeling) from the raw materials used and the manufacturers.
- 4. If it is difficult to safely provide food or beverages, service may be declined. Additionally, for guests with severe symptoms, food service may be refrained from depending on the circumstances.

Shiba Park Hotel General Manager

## Notice concerning display of ingredients

For the eight specific allergenic ingredients and the four items beef, pork, chicken and alcohol in the breakfast buffet(at The Dining), we display allergens using "ingredient pictograms."

#### Specific allergen ingredients



### Other specified ingredients





- \* Please refer to the "Basic Policies of Our Hotel" for information about assistance for guests with food allergies.
- \* Allergen information displayed on the pictogram is based on ingredients information (specifications, etc.) from the ingredients used and the manufacturer. However, hotel kitchens, some manufacturers and so forth use the same kitchens and cooking utensils to process and cook other food ingredients in some cases. Therefore, it is impossible to completely prevent airborne contaminants, trace contamination, etc.
- \* Tongs and tableware used in the restaurant are used in multiple dishes containing allergens and used with shared equipment.
- \* Please make your final decision yourself after reviewing and confirming the above-mentioned details before use.

