



Peanut Allergies

Allergic reactions frequently occur when an individual consumes a forbidden food which was hidden in a product. For this reason, Dining Services has taken important steps to inform you of the ingredients in the foods you eat. All nutritional & ingredient information for foods served in The Atrium at Eickhoff can be found by using one of two nutritional kiosks in the dining hall. Common allergens, including peanuts, tree nuts, milk, eggs, soybean, wheat, crustacean shellfish, and fish are also found on these kiosks, as many common allergens are hidden in food.

Additionally, most offerings from our dining menus can be viewed using our Nutritional Calculator which is located on the Dining Services website, tcnj.sodexomyway.com. This is a tool which will help you identify the eight most common allergens, as well as nutritional information such as calorie and fiber content.

Peanuts can be found in many products sold in our convenience store such as candy bars, Pepperidge Farm cookies, and some cereals. To manage your peanut allergy, please refer to ingredient lists on packaged goods. In The Atrium at Eickhoff, customers with peanut allergies can enjoy omelets made-to-order, many of our pizza selections, tacos, nachos, quesadillas, and burritos, grilled items such as hamburgers, cheeseburgers, grilled cheese, grilled chicken and French fries, made-to-order deli sandwiches, and many of our hot entree and vegetable selections. In our retail locations, customers with peanut allergies can enjoy many of our pizza specials, grilled items such as hamburgers, cheeseburgers, grilled cheese, grilled chicken, chicken tenders and French fries, made-to-order salads, and sandwiches and many of our hot entree & vegetable selections. In all our dining locations, you can find many desserts on a rotating basis that are free of peanuts. Students can ask any manager to verify the contents of any food we serve on campus. Do keep in mind that while we practice safe food handling, and try our best to avoid cross-contamination, we cannot guarantee cross-contamination has not taken place.

Students, faculty & staff can join us at our bi-weekly Dining Services Committee meetings. Our meeting dates, times & locations are listed [here](#).

Any student having questions about the foods served should contact : **Anne Sugrue**, Registered Dietitian, at sdhrd@tcnj.edu, **Ronald Pritchard**, Director of Operations: Residential Dining & Catering, at ronald.pritchard@sodexo.com or **Keith Murray**, General Manager, at keith.murray@sodexo.com.



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