

Public input on how to accommodate passengers with food allergies:

Life-threatening food allergies (anaphylaxis) and air travel:

- I recommend that airlines do not serve foods containing Health Canada's Priority Food Allergens, such as tree nuts, peanuts, and sesame.
- I recommend that airlines provide hot food that do not contain Health Canada's Priority Food Allergens, such as tree nuts, peanuts, and sesame.
- Instead of having to preorder a non-allergen hot food option, all food served should not contain any tree nuts, peanuts, and sesame. Make it across the board so that everyone is safe.
- Nowadays, all food handlers are trained to avoid cross contamination of food allergens, and therefore can prepare food avoiding cross contamination of peanuts and nuts. Why not have all the food served on board flights free of peanuts and nuts? How hard is it to have hot food on board for everyone that are free of peanuts and nuts?
- I'm sure the majority of the people on board can wait till they get to their destination to have a pizza with pesto or toast with peanut butter.
- Why invite the opportunity of cross contamination with peanuts and nuts by having it in the meals?

I have two children who are severely allergic to peanuts and nuts. When we fly we always bring our own snacks, Epipens, and are very careful regarding cleanliness. But, being on a 10 to 16 hour flight, we can only eat so much rice crackers. It would be nice to have a hot meal knowing that what we are eating does not contain peanuts and nuts. And, knowing the people around us are eating what we are eating and that it is safe.