2024 Cliff's Amusement Park Food Allergen Guide								
All American Café	Peanuts	Tree Nut	Eggs	Milk/Dairy	Soy	Wheat/Gluten	Fish	Shellfish
Hamburger		2 (0.20		X		X		
Cheeseburger				X		X		
Green Chile				X	X	X		
Cheeseburger								
Chicken Strips					X	X		
Fries						X		
Cheese Fries				X	X	X		
Mini Corndogs			X	X	X	X		
Nachos			X	X	X			
Kiddieland Café	Peanuts	Tree Nut	Eggs	Milk/Dairy	Soy	Wheat/Gluten	Fish	Shellfish
Nachos		2 (020	X	X	X			
Cotton Candy					X			
Popcorn					X			
Jumbo Pickle								
Dippin' Dots	X	X		X	X	X		
	Dogwyta	Tree	Essa	M:II-/Doine	Corr	Wheat/Gluten	Fish	Shellfish
Rocky Mtn Muchies	Peanuts	Nut	Eggs	Milk/Dairy	Soy	wheat/Gluten	T ISII	Shemish
Soft Serve Vanilla								
Soft Serve Chocolate								
Cake Cone					X	X		
Dirt n' Worms					X	X		
Funnel Cake			X	X	X	X		
Raspberry Cream			X	X	X	X		
Cheese Bites								
Apple Pie Bites			X	X	X	X		
Strawberry Topping								
Whipped Topping			X	X	X			
Screamin' Slice	Peanuts	Tree Nut	Eggs	Milk/Dairy	Soy	Wheat/Gluten	Fish	Shellfish
Cheese Pizza			X	X	X	X		
Corn Rb'z				X		X		
Giant Pretzel			X	X	X	X		
Icee								
Cabanna	Peanuts	Tree	Eggs	Milk/Dairy	Soy	Wheat/Gluten	Fish	Shellfish
	Tanuts	Nut		, and the second	·		1.1911	Silcinisii
Pulled Pork			X	X	X	X		
Sandwiches			***	***	***			
Nachos			X	X	X			
French Fries						X		
Jumbo Pickle								
Mini Corndogs			X	X	X	X		
Corn Rb'z				X		X		

General Food Allergen Information

Not all people can eat all foods. Some foods or ingredients can cause adverse reactions due to individual body chemistries. These can be described as either food intolerance or food allergies. Food intolerance is reactions to chemicals in food, such as monosodium glutamate (MSG), or mineral sulfur. Enzyme deficiencies, such as lactose intolerance, can also lead to discomfort when lactose-containing foods are consumed.

Actual food allergies can come on suddenly or may be delayed and can be very serious. Among the most common allergy-causing foods are derived from the following 8 key food groups:

- 1. Milk
- 2. Eggs
- 3. Peanuts
- 4. Tree Nuts (e.g., almonds, walnuts, pecans)
- 5. Fish (e.g., bass, flounder, cod)
- 6. Crustacean Shellfish (e.g., crab, lobster, shrimp)
- 7. Wheat
- 8. Soybeans

These eight food groups, and any ingredient that contains protein derived from one or more of them, are designated as "major food allergens" by FALCPA. Food Allergen Labeling and consumer Protection Act of 2004 (FALCPA).

Cliff's Amusement Park products may contain one or more of the potential allergens listed here. Please know that we do everything in our power to ensure a pleasant visit for all of our guests. This includes keeping strict guidelines to help minimize the possibility of cross-contamination of products which can be considered allergens. If your condition is life threatening then it may be in your best interest to avoid our restaurant due to the possible, however extremely unlikely, event that residue from the products you are concerned with may encounter those considered safe.

Notes about wheat allergies & celiac disease

Cliff's Amusement Park products feature ingredients which may contain wheat flour and/or gluten. If your condition is life threatening then it may be in your best interest to avoid our restaurant due to the possible, however extremely unlikely, event that residue from contraindicated products may come in contact with those considered "safe."

Food Allergen "Advisory"

Labeling FALCPA's labeling requirements do not apply to the potential or unintentional presence of major food allergens in foods resulting from "cross-contact" situations during manufacturing, e.g., because of shared equipment or processing lines. In the context of food allergens, "cross-contact" occurs when a residue or trace amount of an allergenic food becomes incorporated into another food not intended to contain it. FDA guidance for the food industry states that food allergen advisory statements, e.g., "may contain [allergen]" or "produced in a facility that also uses [allergen]" should not be used as a substitute for adhering to current good manufacturing practices and must be truthful and not misleading. FDA is considering ways to best manage the use of these types of statements by manufacturers to better inform consumers.