

Food Allergy Regulations

Individual written management plans

- A written emergency allergy plan will be written by the child's MD.
- IHCP's should be created by school-based team when appropriate.
- Encourage student to wear medical identification

Classroom

- Eliminate allergens to the extent possible in classrooms, where there are students who have life threatening food allergies.
- No food celebrations in classrooms (i.e. birthdays, holidays) with the exception of curriculum related activities. This will require administrator approval, parent notification and collaboration with parents to accommodate students with food allergies.

Cafeteria

- Promote and implement hand washing after meals.
- Maintain information for all students with food allergy emergency plans, include student photos.
- Enforce proper cleaning of tables in accordance with recommendations for proper removal of allergens.
- Ensure special seating arrangements for students with allergies.
- Provide parents with contact information regarding food service options for students with allergies.

Bus

- No eating with the exception of required medical conditions and fieldtrips beyond the school day.

Extracurricular Activities/Field Trips

- Allow parents of students with allergies to attend field trips.
- Teacher and parent will communicate/discuss potential risks with parents ahead of time.
- No impromptu food allowed.
- When extra-curricular activities and/or PTA events incorporate food, consideration and reasonable accommodations will be made for students with food allergies.

Communication and Confidentiality

- Ensure mode of communication available in every environment (Classrooms, recess, lunch, etc.)
- Info sent home yearly to all parents regarding food allergies***through handbook
- District policies and regulations will be posted online
- Links to allergy resources provided online, additional info available through school nurse
- Letters home to parents of students in allergic child's classroom regarding acceptable foods

Professional Development and Training for School Personnel

- School personnel to be trained on signs and symptoms of allergic reactions, how to administer an epi-pen, proper storage of epi-pens, what to do in case of an emergency, emotional impact of food allergies (including bullying), label reading, proper cleaning procedures, cross-contamination, etc.