Student Name:	
---------------	--



## Parent Request for School Meal Accommodation and Physician's Prescription for Food Allergy

Student Name:	Student ID Number:	Date:/			
(including life threatening allergic reactions foods when supported by a statement signed	<ul> <li>restrict their diets. A child w d by a licensed physician. The ne child's diet, the major life ac ne child's diet. Accommodation</li> </ul>	a school meals for children whose disabilities ith a disability will be provided substitutions in statement must identify: the child's disability, an tivity affected by the disability, and the food(s) that s will be initiated upon receipt of physician			
Signing below consents to communication babove.	etween school health professi	onals and the physician regarding the student listed			
Signature of Parent/Guardian		_ Phone Number(s)			
MEDICAL DIAGNOSIS:					
LENGTH OF DIETARY RESTRICTION:					
Temporary until		Life Long			
WEIGHT REDUCTION DIET	WEIG	WEIGHT INCREASE DIET			
<ul> <li>Calorie Restriction: calo</li> <li>Substitute Fruit for any Dessert</li> <li>Skim Milk Only</li> </ul>	ories/meal				
DIABETIC DIET					
□ grams CHO at Breakfast □ grams CHO at Lunch		grams CHO at Snack No restriction			
RENAL DIET					
☐ gram Sodium restriction ☐ gram Potassium restriction		gram Phosphorus restriction gram Protein allowed			
CARDIAC DIET					
☐ gram Sodium restriction☐ gram Fat restriction		Other:			
TEXTURE MODIFICATION	отні	ER NEEDS			
☐ Chopped or Bite sized foods ☐ Pureed ☐ Thickened Liquid to		MCT Oil or Other Caloric Enhancer (provided by parent) Meal replacements (prescription including			
<ul><li>Pureed</li><li>Thickened Liquid to</li></ul>	_ Consistency.	MCT Oil or Other Caloric Enhance by parent)			

the definition of "disa	ability" and omissions ergy. Please list any su	e-threatening (anaphylactic) or substitutions prescribed abstitutions. <i>Food intoleranc</i>	by the physician w	ill be made for the	
TYPE OF ALLERGIC	REACTION				
□ Rash/Hives □ Diarrhea	<ul><li>□ Stomach Discomfort</li><li>□ Anaphylaxis</li><li>□ Swelling</li></ul>				
Below are the most common allergies. Please check the appropriate boxes. Use the "OTHER" section to include any food allergies not listed. Do not rely on a list of prepackaged foods. Ingredients can change often and without notice.					
EGGS (please check one)	□ Allowed in Cooking □ Not Allowed in Cooking				
Please check □ Lactose Intolerance (student will be □ Milk Allergy (student will be given by the student will be provided by the student will be given by the student will be provided by the					
	one: given the option of lactose free milk) the option of 100% juice or water)				
MILK:	Please check one:  Avoid fluid milk only (excludes dairy products such as cheese, yogurt, etc.)  Milk allowed in cooking (excludes dairy products such as cheese, yogurt, etc.)				
	- Avoid whole korne	ole only	woid corn protoin		
CORN (check all that apply)	□ Avoid whole kernels only □ Avoid corn protein □ Avoid corn derivatives (includes food starch, modified food starch, cornmeal, grits, corn flours, corn starch, corn syrup, corn syrup solids, vegetable starch, vegetable gum, baking powder)				
EICH /CHEI I EICH					
FISH/SHELLFISH (check all that apply)	□ Avoid fish	□ Avoid shellfish	□ Ave	oid area when cooking	
PEANUTS (check all that apply)	□ Ingestion	☐ Touch (student will be offered alternative seating within the cafeteria)		□ Inhalation* (student will be offered an alternative location outside of the cafeteria)	
*Inhalation protocols include removing the child from the lunch room. This precaution is due to the fact that we cannot guarantee what another student brings from home. Please use with appropriate discretion.					
TREE NUTS (check all that apply)	□ Ingestion	□ Touch (student will b alternative seating withi cafeteria)	g within the offered an alternative location outside of the cafeteria)		
*Inhalation protocols include removing the child from the lunch room. This precaution is due to the fact that we cannot guarantee what another student brings from home. Please use with appropriate discretion.					
WHEAT:	□ Avoid globulins	□ Avoid albumins	□ Avoid gliadins	s 🗆 Avoid glutenins	
GLUTEN:	□ Avoid wheat	□ Avoid barley	□ Avoid rye	□ Avoid oats	
				11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
SOY:	□ Avoid soy protein	□ Avoid soy byproduc	ets may r it is h	□ Avoid soybean oil (Soybean oil may not be listed as an allergen as it is highly refined and often unlikely to cause a reaction)	
OTHER:					
Physician's Name: Physician's' Signature:					
Address:					

HRS 20 Meal Accommodations Revised 4/2016

Student Name: \_\_\_\_\_

2