FOOD ALLERGY FACT SHEET

Managing Food Allergies: School Nutrition Directors

1. Participate in the district or school food allergy management team.

- Participate in a district or school food allergy management team to create and implement a food allergy policy.
- Incorporate procedures from the district or school emergency plan that address allergic reactions into your Standard Operating Procedures (SOPs).
- Offer to help write a food allergy plan if your school or district does not currently have one.
- Evaluate the policy annually and ensure implementation.
- Write the school nutrition portion of the district or school food allergy policy.

2. Participate in team meetings for individual students with food allergies.

- Meet with a team to discuss a student's individual food allergies.
- Work with team members, in particular, the school nurse and parents, to obtain a medical statement and Food Allergy Action Plan/Emergency Care Plan for the student with allergies.

3. Create and implement food allergy procedures for school nutrition program.

- Follow your state and Federal disability laws, and the USDA regulations regarding students with food allergies.
- Monitor, review, and update SOPs for food allergy compliance.
- Provide food allergy training for staff.
- Food allergy procedures should address:
 - o Responding to a food allergy emergency
 - Identifying students with food allergies while keeping information confidential regarding students with food allergies
 - o Providing allergy information for menus, à la carte items, and food prepared for field trips to parents/guardians
 - o Discouraging students from sharing or trading food, drinks, straws, or utensils
 - o Encouraging handwashing before and after eating
 - Following food production and cleaning procedures to prevent cross-contact
 - o Reading ingredient labels
 - Keeping ingredient labels for the recommended 24 hours after the food is served in case of an allergic reaction
 - o Maintaining contact information for vendors to obtain food ingredient information
 - o Signing up for food recall alerts on the Federal government's food safety website: www.recalls.gov
 - o Reporting bullying in the cafeteria

















FOOD ALLERGY FACT SHEET

References

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For More Information

American Academy of Allergy, Asthma & Immunology http://www.aaaai.org

Centers for Disease Control and Prevention http://www.cdc.gov/healthyschools/foodallergies

Food Allergy Research & Education http://www.foodallergy.org

USDA National Agricultural Library http://www.nal.usda.gov

Food Insight (website sponsored by International Food Information Council Foundation) http://www.foodinsight.org

Institute of Child Nutrition http://www.theicn.org/foodsafety

National Institute of Allergy and Infectious Diseases http://www.niaid.nih.gov

National Resource Center for Health and Safety in Child Care and Early Education http://nrckids.org

School Nutrition Association http://www.schoolnutrition.org

U.S. Department of Agriculture https://www.fns.usda.gov/food-safety/food-safety-resources

U.S. Food and Drug Administration Food Allergens http://www.fda.gov/Food/IngredientsPackagingLabeling/Food-Allergens/default.htm

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