

Godfrey-Lee Public School District Administrative Guidelines

5331 - STUDENTS WITH SPECIAL HEALTH CARE NEEDS

Accommodating Students with Special Dietary Needs

In order to properly implement the Board policy pertaining to the management of food allergies, the following administrative regulations are established:

- A. Each school shall establish a method of transmitting relevant information to all supervising persons of an identified student. It is incumbent upon the school to notify any person who may be supervising an identified student with food allergies, especially those which may be life-threatening, such as peanut allergies.
- B. The primary concern of the school is the prevention and appropriate treatment of potentially severe allergic reaction, anaphylaxis.
- C. Parents with allergic children must provide the school with an individualized action plan prepared by the student's physician. (See [Form 5331 F1](#) – Emergency Health Care Plan)
- D. An at risk student should have some means of identification, such as a medical alert bracelet.
- E. Most food-allergic children bring their lunch from home. However, guidelines established by the USDA Child Nutrition Division in charge of school lunches require school food service staff to provide substitute meals to allergic students if the physician of the student sends in written instructions certifying the child's allergy, what foods are to be avoided and safe substitutions.
- F. Establish a no-food trading policy within the school, as and if determined necessary to avoid unnecessary risk of exposure.
- G. Permit parents to review/preview menus in order to select safe foods their child may eat.
- H. Consider the following avoidance strategies due to the fact that risk can never be fully eliminated in the school environment:
 1. Parents should be encouraged to instruct their children in how to avoid contact with substances to which they are allergic.
 2. Carefully monitor identified children, especially in the younger grades.
 3. Allergic children should consider eating foods that are only prepared at home.
 4. Students should be encouraged not to exchange foods or utensils with other students.
 5. Surfaces, toys and equipment should be washed clean of allergic containing foods.
 6. Food personnel should be instructed about necessary measures required to prevent cross contamination during food handling, preparation and serving of food.

7. Check hand soap ingredients to be sure it does not contain peanut oils.
 8. Establish a buddy system for identified students.
 9. Provide staff updates at monthly faculty meetings.
 10. Consider a peanut-free table in the cafeteria.
- I. Provide training for staff in basic first aid, resuscitative techniques and in the use of epinephrine auto injections.
 - J. Epinephrine should be kept in close proximity to students identified as at risk of anaphylaxis and in all cases where it is administered, the student must be sent to the hospital immediately.