Food Allergies (All Grade Levels)

The district requests to be notified when a student has been diagnosed with a food allergy, especially those allergies that could result in dangerous or possibly life-threatening reactions either by inhalation, ingestion, or skin contact with the particular food. It is important to disclose the food to which the student is allergic, as well as the nature of the allergic reaction. Please contact the school nurse or campus principal if your child has a known food allergy or as soon as possible after any diagnosis of a food allergy.

The district has developed and annually reviews a food allergy management plan, which addresses employee training, dealing with common food allergens, and specific strategies for dealing with students diagnosed with severe food allergies. When the district receives information that a student has a food allergy that puts the student at risk for anaphylaxis, individual care plans will be developed to assist the student in safely accessing the school environment. The district's food allergy management plan can be accessed at www.terlinguacsd.com.

[Also see policy FFAF and **Celebrations**.]

Terlingua CSD 022004

WELLNESS AND HEALTH SERVICES FFAF CARE PLANS (LOCAL)

FOOD ALLERGY MANAGEMENT PLAN

GENERAL PROCEDURES

STUDENTS AT RISK FOR ANAPHYLAXIS

DISTRIBUTION

The District shall develop and implement a student food allergy management plan that includes the components below.

Procedures to limit the risk posed to students with food allergies shall include:

- 1. Specialized training for employees responsible for the development, implementation, and monitoring of the District's food allergy management plan.
- 2. Awareness training for employees regarding signs and symptoms of food allergies and emergency response in the event of an anaphylactic reaction.
- 3. General strategies to reduce the risk of exposure to common food allergens.
- 4. Methods for requesting specific food allergy information from a parent of a student with a diagnosed food allergy. [See FD]
- 5. Annual review of the District's food allergy management plan.

Procedures regarding the care of students with diagnosed food allergies who are at risk for anaphylaxis shall include:

 Development and implementation of food allergy action plans, emergency action plans, individualized health-care plans, and Section 504 plans, as appropriate.

- 2. Training, as necessary, for employees and others to implement each student's care plan, including strategies to reduce the student's risk of exposure to the diagnosed allergen.
- 3. Review of individual care plans and procedures periodically and after an anaphylactic reaction at school or at a school-related activity.

Information regarding this policy and the District's food allergy management plan shall be distributed annually in the student handbook and made available at each campus.

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