

# **Bridgeport Independent School District**

## **Guidelines for the Care of the Student with Food Allergies At-Risk for Anaphylaxis**

### **Purpose:**

- ⇒ To provide guidance in the management of students with food allergies at-risk for anaphylaxis at school
- ⇒ To Implement Texas Education Code Chapter 38 Section 38.01510 and Senate Bill 7

### **Responsibility:**

School Nurse, Campus Administrators, Child Nutrition, Teachers, Students, and Parents.

**Other applicable policies:** FFAF (LEGAL), FFAF (LOCAL)

### **Background:**

A food allergy is an abnormal response to a food, triggered by the body's immune system (NIAID, 2010). Symptoms of a food induced allergic reaction may range from mild to severe and may become life-threatening. Reactions vary with each person and each exposure to a food allergen and the severity of an allergic reaction is not predictable. With the increasing prevalence of food allergies in the past two decades, care of students with life-threatening allergies has become a major issue for school personnel (Sheetz, 2004). School personnel should be ready to effectively manage students with known food allergies and should also be prepared to recognize symptoms of an allergic reaction in both diagnosed and undiagnosed students in order to respond to the student's emergency needs.

Strict avoidance of food allergens and early recognition and management of allergic reactions are important measures to prevent serious health consequences (U. S. Food and Drug Administration, 2008). Children spend up to 50 percent of their waking hours in school, and foods containing allergens are commonly found in schools. Thus, the likelihood of allergic reactions occurring in schools is high (Sheetz, 2004). Studies show that 16-18 percent of children with food allergies have had allergic reactions to accidental ingestion of food allergens while in school. Moreover, food-induced anaphylaxis data reveals that 25 percent of anaphylactic reactions in schools occur among students without a previous food allergy diagnosis (Sicherer, 2010 & Nowak- Wegrzyn, 2001).

Currently, management of food allergies consists of educating children, parents and care providers, including school personnel, about strict avoidance of the food allergen, recognizing the signs and symptoms of an allergic reaction, and initiating emergency treatment in case of an unintended ingestion or exposure. In order to address the complexities of food allergy management in schools, it is important that students, parents/caregivers, and school personnel work cooperatively to create a safe and supportive learning environment (National School Boards Association, 2011).

## ACTIONS FOR ANAPHYLAXIS

Students with life-threatening allergies may require emergency assistance from any staff member!

### POSSIBLE SYMPTOMS OF AN ALLERGIC REACTION

#### SEVERE SYMPTOMS

1. LUNGS – Shortness of breath, wheeze, repetitive coughing
2. HEART – Pale, blue, faint, weak pulse, dizzy, confused
3. THROAT – Tight, hoarse, trouble breathing or swallowing, repetitive clearing of throat
4. MOUTH – Obstructive swelling (tongue or lips)
5. SKIN – Many hives over body
6. COMBINATION of SYMPTOMS – from different body areas  
SKIN: Hive, itchy rashes, swelling of eyes/lips  
GUT: Vomiting, crampy pain

#### MILD SYMPTOMS

1. MOUTH – Itchy mouth
2. SKIN – A few hives around mouth/face, mild itch
3. GUT: Mild nausea/discomfort

Any staff member who becomes aware that a student is having an allergic reaction:

### RESPONSE to an ALLERGIC REACTION

1. Stay with the student. **NEVER LEAVE STUDENT UNATTENDED!**
2. Administer EpiPen (call for school nurse or trained personnel immediately). **It is important not to delay the administration of the EpiPen.**
3. Call 911
4. Contact the parents
5. If the student is not conscious, turn student on his/her side to keep the airway clear and prevent aspiration of fluids into the lungs.
6. Allow the student to sit upright (or ease student to the floor, if necessary)
7. Loosen tight clothing and place something soft and flat under head
8. Move other students away from the area if possible
9. Document incident and give to school nurse

*NOTE: Effects of EpiPen last only 10-20 minutes. Emergency medical care (911) must be obtained immediately.*

## Definitions

Allergen	any substance, often a protein, that induces an allergy: common allergens include pollen, grasses, dust, food and some medications.
Allergen Free Zone	an area designated in the cafeteria adjacent to class seating where a student may sit with the class but only be surrounded by peers who have food free of the allergen which may adversely affect the student. This area is typically at the end of the row of rectangle tables or a specific section of a round table. The zone should not be physically removed from the section of tables assigned to the class.
Anaphylaxis	a serious allergic reaction that is rapid in onset and may cause death. Anaphylaxis occurs within a few minutes to several hours after exposure to the allergen.
Auto-Injector	a pre-measured, spring-loaded pen-like device used to administer epinephrine and designed for ease of use by non-medical persons.
Cross Contamination	when an allergen is transferred from one item (utensils, pots, pans, countertops, surfaces, etc.) to another.
Food Allergy Emergency Action Plan (FAEAP)	a personalized emergency plan that specifies the delivery of accommodations and services needed by a student in the event of a food allergy reaction.
Emergency Medical Service (EMS)	an emergency medical technician or paramedic that is training to provide out-of-hospital medical care in urgent situations and providing transportation to the nearest hospital.
Epinephrine (Adrenaline)	medication used to counteract anaphylaxis; usually administered via an auto-injector.
Food Allergy	a potentially serious immune-mediated response that develops after ingesting or coming into contact with specific foods or food additives.
Food Intolerance	an unpleasant reaction to a food that, unlike a food allergy, does not involve an immune system response or the release of histamine.
Individualized Healthcare Plan (IHP)	a plan written by the school nurse (RN) that details accommodations and/or nursing services to be provided to a student because of the student's medical condition based on medical orders written by a health care provider in the student's medical home.
Parent Statement of Food Allergy Form	form to disclose whether the child has a food allergy or a severe food allergy that, in the judgment of the parent/guardian should be disclosed to the district to enable the district to take necessary precautions regarding the child's safety, and specify the degree to which the child is allergic and the nature of the allergic reaction.

	A form signed by a licensed physician that indicates the disability, explains why the disability restricts the child’s diet, the major life activity affected by the disability; and the food or foods to be omitted from the child’s diet and the food or choice of foods that must be substituted.
School Nurse	a person who holds a current license as a registered professional nurse (RN) from the Texas Board of Nursing as outlined in the Texas Administrative Code, § 153.1021.
School-Sponsored Activity	any activity, event, or program occurring on or off school grounds, whether during or outside of regular school hours, which is organized and/or supported by the school.
Severe Food Allergy	a dangerous or life-threatening reaction of the human body to a food-borne allergen induced by inhalation, ingestion or skin contact that requires immediate medical attention.

**Procedure**

1. Notification of a food allergy
  - Upon enrollment of a new student, the parent or guardian indicate if their child has a known severe food allergy during the online enrollment process.
2. Upon review of the online enrollment records, the campus nurse will:
  - identify students with severe food allergies
  - as applicable, request parent completes and submits the following forms:
    - **Parent Statement of Food Allergy Information** form
    - **Request for Medication Authorization** form
    - **Guidelines for Self-Administration of Asthma/Anaphylaxis Medication** form, with physician’s signature
    - **Food Allergy Emergency Action Plan (FAEAP)** form, with physician signature
    - **Allergen Free Zone** form
  - Review and complete the FAEAP and distribute to personnel with a need to know
  - Develop an IHP for the food allergy as applicable, in collaboration with physician, parent, administrator and teacher
  - Notify Child Nutrition and Transportation
  - Initiate the 504 process, if appropriate
3. Environmental Controls will be established on the campus through:
  - Designation of the campus as “Allergy Aware” by posting signs on main doors, cafeteria and identified classroom doors. On elementary campuses, and where appropriate, the specific allergen may be listed on the classroom door.
  - As appropriate, classroom/grade level parent communication regarding specific allergy.
  - Offering an “allergen free zone” in the cafeteria

- The allergen free zone will be cleaned with supplies designated specifically to this zone. Campus administration will communicate specific needs to the Director of Operations and campus custodian.
  - Hand washing (soap and water or hand wipes) after meals
4. Level I training will be conducted annually for all employees through the Professional Development Compliance process at the beginning of the school year.

Level I Training: This includes district wide education to all school personnel on every campus. Training will cover the following subjects:

- ✦ Most common food allergens
- ✦ Hazards related to the use of food for instructional purposes o Importance of environmental controls
- ✦ Signs and symptoms of an anaphylactic reaction
- ✦ How to use an FAEAP
- ✦ How to administer epinephrine

Level II training will be coordinated and conducted by the school nurse on the campus level.

Level II Training: This training is for all employees who are associated with the student including but not limited to the classroom teacher(s), cafeteria personnel, club sponsors, coaches and before/after school care givers. Training will cover the following subjects:

- ✦ More in-depth Level I information
- ✦ Identifying students at risk for anaphylaxis
- ✦ Planning for students who do not have epinephrine at school
- ✦ Development and implementation of FAEAP/IHP/504 plan(s)
- ✦ Communication procedures for initiating emergency protocols, including substitute staff.
- ✦ Environmental control factors including hand washing and cleaning procedures
- ✦ Working with EMS
- ✦ Post anaphylaxis debriefing

School Nurse should document Level II training on **Anaphylaxis/Food Allergy Level II/Epinephrine Documentation** form.

5. In the event of an anaphylactic event, a post exposure conference will be held on the campus. The school nurse, along with the campus administrator should coordinate. The following will be addressed in the debriefing:

- ✦ Identification of the source of the allergen exposure
- ✦ Steps to prevent future exposure
- ✦ Review Food Allergy Emergency Action Plan (FAEAP)
- ✦ Interview of the student and witnesses regarding events leading up to incident
- ✦ Work with Child Nutrition if allergen was due to food served by the school
- ✦ Review FAFAEP/IHP/504 plan(s)
- ✦ Replacement of epinephrine if used at school

6. In the rare event of a fatal reaction, the district's crisis plan will be activated.

7. There will be an annual review of this process by Health Services. The review committee will include Director of Student Services, 1 Principal, 1 School Nurse and 1 parent of a student with anaphylaxis.

**Bridgeport Independent School District  
Anaphylaxis/Food Allergy Level II/Epinephrine Training Documentation**

Employee Name: \_\_\_\_\_ Date: \_\_\_\_\_

The following competencies have been demonstrated by employee:

	Initial Training Date	Follow-Up/Review of Skills
Identifies common causes of food allergies		
Describes general and student- specific warning signs of allergic emergency.		
Demonstrates how to activate the school’s plan for responding to emergencies		
Identifies student for whom the epinephrine is prescribed		
Interprets accurately when to administer epinephrine/medication		
Reads the label on the epinephrine auto-injector, assuring the correct dosage		
Identifies expiration date on the epinephrine auto-injector assuring medication is current		
Demonstrates safe handling of epinephrine auto-injector		
Demonstrates the correct procedure for giving epinephrine by auto-injector (Right student, Right Medication, Right Dosage, Right Route, Right Time)		
Describes how to access EMS, school nurse, Student’s parent/guardian and provide emergency care while awaiting EMS		

Notes: \_\_\_\_\_

Signatures:

Training Provided By: \_\_\_\_\_ RN

Employee: \_\_\_\_\_

## **Severe Food Allergy**

### ***Responsibilities of Classroom Teacher***

In promoting a safe school environment for children with food allergies at-risk for anaphylaxis, students, parents, and school personnel should work as a team in identifying students at-risk for anaphylaxis, reducing the risk of exposure to food allergens and to react quickly should an exposure or allergic reaction occur.

#### **Classroom:**

- ✦ Complete Level I and Level II Food Allergy training.
- ✦ Review the Food Allergy Emergency Action Plan (FAEAP) for your student.
- ✦ Develop a communication plan with the front office and/or school nurse.
- ✦ Keep accessible the FAEAP with a photo of the student is available
- ✦ Ensure that student teachers, aides, specialist and substitute teachers working with the student are informed of the student's food allergy and take necessary safeguards.
- ✦ Send home Food Allergy Notice for Parents (provided by nurse) notifying parents that a student in their classroom has a severe food allergy and what their role is in keeping the classroom environment safe.
- ✦ Leave FAEAP and any information in an organized, prominent and accessible format for the substitute teacher(s) and other appropriate staff.
- ✦ Be aware of how the student with food allergies is being treated; enforce school rules on bullying and threats.
- ✦ Work with the school nurse to educate other parents about the presence and needs of students with life-threatening food allergies in the classroom.
- ✦ Inform parents and school nurse of any of any school events where food will be served.
- ✦ Consider eliminating or limiting food in classrooms and other learning environments.
- ✦ Avoid isolating or stigmatizing a student with food allergies and adhere to the BISD policy on bullying.
- ✦ Ensure the FAEAP is followed when a student is suspected of having an allergic reaction. If the student is escorted to the clinic, the student should be escorted by an adult, if at all possible.
- ✦ Do not put a student on the bus if there are any signs or symptoms of an allergic reaction.

#### **Classroom Activities:**

- ✦ Avoid use of allergen containing foods/substances for classroom activities (e.g., arts and crafts, counting, science projects, parties, holidays and celebrations, cooking or other projects).
- ✦ Welcome parental involvement in organizing planning class parties and special events. Consider non-food treats. Avoid foods that contain the allergen.

- ✦ Use non-food items such as stickers, pencils, etc. as rewards instead of food.

#### **Snack time/Lunchtime:**

- ✦ Establish processes to ensure that the student with life-threatening food allergies eats only what she/he brings from home and/or is known to be safe.
- ✦ Encourage hand washing before and after snacks and lunch. Alcohol-based hand sanitizers are NOT effective in removing allergens from hands.
- ✦ Teach students the importance of not sharing or trading food.
- ✦ Encourage parents/guardians to send a box of “safe” snacks for their child.

#### **Field Trips:**

- ✦ Give the nurse at least TWO weeks’ notice prior to field trips.
- ✦ Ensure the FAEAP and the student’s epinephrine is taken on the field trip and all outings.
- ✦ Collaborate with parents of student with food allergies when planning field trips.
- ✦ Consider eating arrangements on field trips and plan for reduction of exposure to a student’s life-threatening food allergy.
- ✦ Consider inviting parents of students at risk for anaphylaxis to accompany their child on school trips, and/or to act as a chaperone. However, the student’s safety or attendance must not be a condition on the parent’s presence on the trip.
- ✦ Ensure that 1 or 2 staff members on the field trip are trained in recognizing signs and symptoms of life-threatening allergic reactions and are trained by the school nurse to use an EpiPen.
- ✦ Consider ways to wash hands and encourage hand washing before and after eating (e.g. provision for hand wipes, etc.).

**ANNUAL REVIEW OF CARE OF  
STUDENTS WITH FOOD ALLERGIES AT RISK FOR ANAPHYLAXIS**

Date annual review completed: \_\_\_\_\_

Signature of committee\* members:

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*\*Campus Principal, School Nurse, and 1 Parent/Guardian of a Student with Anaphylaxis*

## **Severe Food Allergy Responsibilities of Family & Student**

In promoting a safe school environment for children with food allergies at-risk for anaphylaxis, students, parents, and school personnel should work as a team in identifying students at-risk for anaphylaxis, reducing the risk of exposure to food allergens and to react quickly should an exposure or allergic reaction occur.

### **The responsibilities of the family include:**

- ✦ Notifying the school of the student's allergies in accordance with TEC, Section 25.022. Accurate reporting during the online enrollment process is the preferred method of notification.
- ✦ Working with the School Nurse (RN) to develop and review the Food Allergy Emergency Action Plan (FAEAP) and Individualized Health Plan (IHP) as well as discuss accommodations the student will need throughout the school day, during school-sponsored activities, and on the school bus.
- ✦ Providing completed and signed BISD Medication Authorization form, Guidelines for Self-Administration of Asthma/Anaphylaxis Medication form (signed by physician), Allergen Free Zone form and Food Allergy Emergency Action Plan (signed by the physician) to the school nurse.
- ✦ Providing properly labeled medications and replace medications after use or upon expiration.
- ✦ Working with your child in the self-management of their food allergy including:
  - ⇒ Safe and unsafe foods,
  - ⇒ Strategies for avoiding exposure to unsafe foods,
  - ⇒ Symptoms of allergic reactions,
  - ⇒ How and when to tell and adult they may be having an allergy-related problem, o How to read food labels (age appropriate),
  - ⇒ If age appropriate, the importance of carrying and administering their personal asthma and anaphylaxis medications as prescribed.
- ✦ Meeting with the school staff for post-exposure conference.
- ✦ Providing emergency contact information and update when needed.

The responsibilities of the family for before/after school childcare or other activities outside of the instruction day but held on the school campus include:

- ✦ Working with the after-school program providers that are not staffed by BISD employees to develop and review the FAEAP as well as discuss accommodations the student will need during the before/after school program.

- ✦ Completing appropriate medication authorization and health forms as requested by the vendor.
- ✦ Providing properly labeled medications and replace medications after use or upon expiration.
- ✦ 504 accommodations do not apply to before/after school activities provided by an outside agency.

**The responsibilities of the student include:**

- ✦ No trading of food with others.
- ✦ Not eating anything with unknown ingredients or known to contain any allergen.
- ✦ Being proactive in the care and management of their food allergies and reactions (as developmentally appropriate).
- ✦ Immediately notifying an adult if they eat something they believe may contain a food to which they are allergic.

## **Severe Food Allergy**

### ***Responsibilities of School Nurse (RN)***

In promoting a safe school environment for children with food allergies at-risk for anaphylaxis, students, parents, and school personnel should work as a team in identifying students at-risk for anaphylaxis, reducing the risk of exposure to food allergens and to react quickly should an exposure or allergic reaction occur.

Responsibilities of school nurse (RN):

- ✦ Review health conditions provided by parents during online enrollment and request appropriate documentation from parent.
- ✦ Review the BISD Parent Statement of Food Allergy Information.
- ✦ Work with parent/guardian and student in development of FAEAP and IHP.
- ✦ Ensure that required paperwork has been submitted.
- ✦ Document all information on electronic computerized record
- ✦ Ask BISD coaches/sponsors of before and after school sponsored activities for a list of students participating in the program(s).
- ✦ Notify Child Nutrition, Transportation, Teachers, BISD After-School Coaches/Sponsors of the enrollment of the student with a severe food allergy as applicable.
- ✦ Provide classroom teacher(s), Transportation and any other staff with a need to know with a copy of the FAEAP.
- ✦ Provide teacher with Food Allergy Notice for Parents to send home notifying parents that a student in their classroom has a severe food allergy and what their role is in keeping the class room environment safe.
- ✦ Ensure that medications are properly labeled and note expiration date on electronic health record.
- ✦ Encourage parent to keep extra epinephrine in the clinic if the student will be carrying the medication with them.
- ✦ Store medication in an accessible but unlocked cabinet in the case of an emergency.
- ✦ Provide Level I and Level II Food Allergy training as outlined in the Care of the Student with Food Allergies At-Risk for Anaphylaxis guidelines. Maintain documentation of Level II training on Anaphylaxis/Food Allergy Level II/Epinephrine Training form.
- ✦ Periodically assess staff readiness to administer epinephrine when needed.
- ✦ Ensure that a Level II staff member is trained to attend field trips and school sponsored activities. For students who are authorized to self-carry epinephrine auto-injectors, coordinate Level II Food Allergy training to bus drivers who have a student with food allergies who are at-risk for anaphylaxis on their route.
- ✦ Coordinate Post Exposure Conference, along with administrator

## **Severe Food Allergy** ***Responsibilities of Child Nutrition***

In promoting a safe school environment for children with food allergies at-risk for anaphylaxis, students, parents, and school personnel should work as a team in identifying students at-risk for anaphylaxis, reducing the risk of exposure to food allergens and to react quickly should an exposure or allergic reaction occur.

### Responsibilities of Child Nutrition:

- ✦ Review the legal protections for students with life-threatening allergies and ensure that students with severe food allergies that participate in the federally-funded school meal program are given safe food items as outlined by the physician's signed statement.
- ✦ After receiving notice from healthcare provider, make appropriate substitutions or modifications for meals served to students with food allergies.
- ✦ Read all food labels and recheck routinely for potential allergens.
- ✦ Train all child nutrition staff and substitutes to read food labels and recognize food allergies.
- ✦ Maintain contact information for manufacturers of food products (Consumer Hotline).
- ✦ Review and follow sound food handling practices to avoid cross-contact with potential food allergens.
- ✦ Follow cleaning and sanitation protocol to avoid cross-contact.
- ✦ Provide Level I training to all child nutrition personnel.
- ✦ Avoid use of latex gloves, use non-latex gloves.
- ✦ Provide advance copies of the menu to the parent/guardian of students with food allergy, and notification if menu changes. Consider how to provide specific ingredient lists to parents upon request.
- ✦ Be prepared to take emergency action for a student in the cafeteria in the event of an allergic reaction.
- ✦ Participate in Post Exposure Conference as applicable.

## **Severe Food Allergy**

### ***Responsibilities of Campus Administrator***

In promoting a safe school environment for children with food allergies at-risk for anaphylaxis, students, parents, and school personnel should work as a team in identifying students at-risk for anaphylaxis, reducing the risk of exposure to food allergens and to react quickly should an exposure or allergic reaction occur.

Responsibilities of campus administrator include:

- ✦ Ensure a process is in place for identifying students with food allergies who are at-risk for anaphylaxis.
- ✦ Ensure that designated staff complete Level I and Level II Food Allergy training annually.
- ✦ Ensure that at least one Level II trained staff member attends field trips when a student with food allergies who are at-risk for anaphylaxis is participating the event.
- ✦ Ensure that a plan is in place to notify substitute teachers if they have a student with food allergies who are at-risk for anaphylaxis in their classroom.
- ✦ Ensure that a plan is in place to respond to exposure or allergic reactions when a school nurse is not available.
- ✦ Ensure that a plan is in place to designate a table(s) as “allergy free zone” in the cafeteria.
- ✦ Communicate the need for specific cafeteria environmental control measures to district Director of Operations, as well as the campus custodian.
- ✦ Ensure that the campus is designated as a “food allergy aware” campus through posting of signs at entrances into the school building.
- ✦ Limit use of food as rewards and manipulatives in classrooms.
- ✦ Coordinate Post Exposure Conference, along with School Nurse
- ✦ Assist parents in gaining access to nutritional information for outside food vendors, as applicable

## **Severe Food Allergy** ***Responsibilities of Transportation Department***

In promoting a safe school environment for children with food allergies at-risk for anaphylaxis, students, parents, and school personnel should work as a team in identifying students at-risk for anaphylaxis, reducing the risk of exposure to food allergens and to react quickly should an exposure or allergic reaction occur.

Responsibilities of the Transportation Department include:

- ✦ Provide Level I Food Allergy training to all bus drivers.
- ✦ For students who are authorized to self-carry epinephrine auto-injectors, coordinate Level II Food Allergy training to bus drivers who have a student with food allergies who are at-risk for anaphylaxis on their route.
- ✦ Obtain a copy of the FAEAP from the school nurse for students with food allergies who are at-risk for anaphylaxis who ride the bus,
- ✦ Provide appropriate bus drivers with FAEAP for students with food allergies who are at-risk for anaphylaxis who are on their routes.
- ✦ Maintain a policy of no consumption of food or drinks on the buses.
- ✦ Ensure that bus drivers know how to contact EMS in the event of an emergency.

**Severe Food Allergy**  
***Responsibilities of Coaches/Sponsors of***  
***Before and After School Sponsored Activities***

In promoting a safe school environment for children with food allergies at-risk for anaphylaxis, students, parents, and school personnel should work as a team in identifying students at-risk for anaphylaxis, reducing the risk of exposure to food allergens and to react quickly should an exposure or allergic reaction occur.

Responsibilities of coaches/sponsors include:

- ✦ Conduct the school sponsored activity in accordance with school policies and procedures regarding students with food allergies who are at-risk for anaphylaxis.
- ✦ Provide the school nurse with a list of students who are participating in the before and after school sponsored activity.
- ✦ Obtain a copy of the FAEAP from the school nurse for students with food allergies who are at-risk for anaphylaxis participating in the activity.
- ✦ Ensure all coaches/sponsors of the activity receive Level II Food Allergy training.
- ✦ Ensure all coaches/sponsors know if the student is self-carrying epinephrine and/or where the student(s) epinephrine is located on the campus.
- ✦ Discourage trading or sharing of food and utensils.
- ✦ Promote and monitor good hand washing practices.
- ✦ Discourage the use of foods that are known allergens.

## **Severe Food Allergy** ***Responsibilities of Custodial Staff***

In promoting a safe school environment for children with food allergies at-risk for anaphylaxis, students, parents, and school personnel should work as a team in identifying students at-risk for anaphylaxis, reducing the risk of exposure to food allergens and to react quickly should an exposure or allergic reaction occur.

Responsibilities of custodial staff include:

- ✦ Attend/participate in Level I Food Allergy training.
- ✦ Clean desks, tables, chairs, and other surfaces with special attention to designated areas for students with food allergies who are at-risk for anaphylaxis.
- ✦ Be aware that a 504 plan or IHP may require specialized cleaning of designated areas.

Adapted from the Texas Department of State Health Services (DSHS) ***Guidelines for the Care of Students with Food Allergies At-Risk for Anaphylaxis***  
The complete document can be found on our website – [www.bridgeportisd.net](http://www.bridgeportisd.net).