



Mabank ISD

S.B. 27: Food Allergy Management Plan

GENERAL PROCEDURES

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

- I. Specialized training for employees responsible for the development, implementation, and monitoring of District's food allergy management plan.
 - a. Resources used to develop the plan include 'Guidelines for the Care of Students with Food Allergies At-Risk for Anaphylaxis' (the complete text of this Guide can be found at www.dshs.texas.gov), as well as other school health resources.
- II. Awareness training for employees regarding signs and symptoms of food allergies and emergency response in the event of an anaphylactic reaction.
 - a. All full-time campus employees will receive onsite training by the school nurse annually at the beginning of each school year. This training includes anaphylaxis signs/symptoms, emergency response actions, and general strategies to reduce exposure to allergens.
 - b. Child Nutrition staff will provide annual department trainings regarding recognition of allergic reactions, how to avoid cross contamination and how to handle anaphylaxis in the cafeteria.
- III. General strategies to reduce the risk of exposure to common food allergens. Strategies to reduce food allergen exposure for MISD will include:
 - Reviewing cafeteria menu items, identifying potential allergens and making appropriate accommodations as outlined in dietary orders received from licensed healthcare providers for meals served to students with life-threatening food allergies
 - Training Child Nutrition staff to prevent cross-contamination during food preparation and reading food labels to identify hidden allergens
 - Limiting or reducing the use of potential food allergens in classroom projects/activities
 - Identifying areas in the classroom that are allergen safe. Children at risk for anaphylaxis should not be excluded from the classroom activities based on their food allergies
 - Providing an allergen safe lunch table for students with food allergies. This table should include the child's friends who are eating allergen safe meals.
 - Implementing appropriate handwashing procedures including washing hands before and after meals. Handwashing should be done with soap and water because hand sanitizers are not sufficient for removing allergens.

- Educate students on the importance of not sharing food, snacks, drinks or utensils.
 - Enforcing a no eating policy on the school bus with appropriate medical considerations and exceptions made as needed
 - Considering assigned school bus seating if necessary
 - Notifying all pertinent staff in advance of field trips to allow for necessary time for food preparation and additional training if needed
 - Implement appropriate cleaning protocols and ensure that special attention is given to high-risk areas
- IV. Methods for requesting specific food allergy information from a parent of a student with a diagnosed food allergy.
- a. The district requests to be notified by the parent or guardian when a student has been diagnosed with a life-threatening food allergy. It is important to disclose the food to which the student is allergic, the nature of the allergic reaction, and what treatment has been prescribed to the student. This notification can be made in the following ways:
- Annually when completing registration and enrollment parents are required to complete a Student Health Form which includes disclosing food allergies. Health Services staff will follow-up with parents of students listed as having a life-threatening food allergy. School health services will also ensure that a Food Allergy Action Plan (FAAP) is on file for the student. Food Allergy Action Plan must be signed by the Health Care Provider.
 - Directly communicating with the school nurse that the student has a life-threatening allergy and complete a Food Allergy Action Plan. Food Allergy Action Plan (FAAP) can be found on the district website at www.mabankisd.net
- V. Annual review of the District's Food Allergy Management Plan.
- a. The district Food Allergy Management Plan will be reviewed by the District's Food Allergy Coordinator (Director of Health Services) at least once annually and more often if needed.

STUDENTS AT RISK FOR ANAPHYLAXIS

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

- I. Development and implementation of food allergy action plans, emergency action plans, individualized healthcare plans, and Section 504 plans, as appropriate.
- a. Health Services staff will use Student Health Forms completed by parents during the registration process to identify students with food allergies. If a potential food allergy is identified, the parent/guardian will be contacted by the school nurse to discuss the extent of the life-threatening allergy and request a Food Allergy Action Plan (FAAP) be completed.
- b. After the Food Allergy Action Plan (FAAP) has been completed and returned to the school nurse and Individualized Healthcare Plan (IHP) will be developed for the student by a district RN.

- c. In some instances, the district may develop a 504 Plan to address the health and learning needs of the student. This can allow a student with food allergies at risk for anaphylaxis to safely participate in the learning environment.
- II. 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.
 - a. Campus Health Services staff will ensure that all pertinent staff are trained on how to administer emergency medications and handle anaphylactic emergency.
 - b. Campus Health Services staff will ensure that all pertinent staff are familiar with the student's Individualized Health Plan or 504 Plan to ensure that accommodations are being met for the student.
- III. Review of individual care plans and procedures periodically and after an anaphylactic reaction at school or at the school-related activity.
 - a. Reports detailing event occurrences will be reviewed. The review process will include interviewing those who were involved in the emergency care of the student and those who witnessed it to determine the cause of exposure. If the allergic reaction is thought to have been caused from food provided by the school food service, work with the Child Nutrition department to determine what potential food was served, consumed, or both.
 - b. Review the Food Allergy Action Plan (FAAP), Individualized Healthcare Plan (IHP), the 504 Plan, or all three, and amend to address any changes that were made by the student's healthcare provider.
 - c. IF an epinephrine auto-injector was used during a reaction, ensure that the parent or guardian replaces it with a new.

DISTRIBUTION

Information regarding this policy and the District's food allergy management plan shall be made available in each campus' student handbook and is available on the district website www.mabankisd.net