

Allergies Policy

Food Allergy Policy

Alleyn's Junior School recognises its responsibility for the safety of its children and staff and the continuous need for awareness of the risk to its individuals who may suffer from allergies or intolerances, particularly those that carry a life threatening reaction. The management of these pupils is outlined in the Anaphylaxis policy (Appendix 7) of the Junior School First Aid Policy. The school recognises that we have children on our roll who suffer from an identified allergy; most commonly these include peanut, tree nut, milk, egg, soy, wheat, fish and shellfish. However, staff need to be aware that some children may be allergic to certain other foods and it is their responsibility to gain understanding of the individual needs of the children in their care.

1. Purpose of this Policy

This policy seeks to raise awareness, clarify practice and to reassure staff by providing guidelines when working with these children.

2. Aims

The aims of this policy are to:

- Identify the potential threats and the actions which the school and parents can reasonably take to prevent the presence of foodstuffs containing allergens in the school.
- Identify safeguarding and training amongst staff and pupils in order to reduce the risk of allergic reaction.

3. Potential Threats and Actions:

Potential Threats:

- Any food on the school premises provided by ourselves or from outside
- Allergens in food brought in to school via snacks from home (i.e. early morning clubs, break time snacks, After School Care)
- Food brought in to school for food projects
- Contact between persons who have handled related foodstuffs (in or outside school) and allergy sufferers, without appropriate handwashing
- Catering on school/residential trips
- Events where food is served on the premises but not prepared on the premises i.e. Holly Fair, Founder's Day, Cake Sales
- Misinterpretations or lack of understanding of the differences between a life threatening 'allergy' or an 'intolerance' which may produce milder symptoms
- Lists of ingredients not explicitly naming the allergen (e.g. casein and whey as milk derivate, arachis oil as another name for peanut oil...)



Reasonable Limits:

There are many foodstuffs that do not contain allergens, but which are labelled as being produced in factories that cannot be guaranteed to be allergen free through cross contamination in preparation. It cannot reasonably be expected that all these items be kept out of school. Items so packed and labelled may be permitted in school, in limited and controlled circumstances. Ingredients in products should be checked and should be used to inform decisions regarding acceptable use of a product in school (currently ingredients that may cause an allergic reaction are listed in products in **bold**).

Actions by Parents and Carers:

- Parents/carers of children with any allergy must inform the school, and provide any medical documentation necessary as well as any appropriate medicines as prescribed by the child's doctor
- The school nurse will make contact with the parent to gain specific information to support the pupil's individual needs
- If parents or carers send food into school they will be requested that this will not contain the obvious allergens i.e. nuts, coconut or sesame seeds which would include peanut butter, Nutella, all nuts and cooking oils containing nut oil
- Parents and carers will be encouraged to educate their child and encourage increasing independence in the awareness and management of their allergy
- Parents and carers should check the weekly menu and contact the school or the caterers should they have concerns

Actions by School Staff

- All staff will be made aware of children with known allergies
- Form Teachers must take an active initiative in protecting children in their care who have a known allergy
- The school catering department will be informed of these children and special diets will be provided for them. The catering department appoint Allergen Champions and only these members of their staff are allowed to serve children who are on their special diet lists. The food being given to a child is double checked and served at a completely different section of the counter. The Teaching Assistant responsible for any Infant children requiring special diets will collect their plated food from the counter
- The catering department will prepare food for pupils with known allergies in a controlled area that prevents risk of cross contamination
- The catering department are mindful of Junior School children who have allergies, whether producing food cooked on site or in supplying packed lunches
- There is always a member of Junior School Staff on duty at lunchtime and they will be made aware of children with specific allergies
- The school nurse will oversee the serving of children with allergies

- The catering department will apply the same principles and routines when providing packed lunches to our children
- Residential trip providers will be notified in advance of our visit of children in the group with allergies or intolerances. Parents will also be involved in establishing their child's dietary needs with these organisations. Parents and carers will be informed by the school when a class is embarking upon a food project
- Parents and carers will be informed of any particular event that will involve food, other than that served at lunchtime, being available in school i.e. the school's birthday, cake sale etc
- Pupils will be educated at the start of each school year so that they are aware of allergies and the importance of hand washing. They will be taught NOT to share food and to avoid the unintended spread of allergens through left over food
- Staff will participate annually in appropriate training to understand what to do when a child is suspected of having been exposed to an allergen (even if no symptom is shown) and how to identify and deal with allergic reactions including Anaphylaxis Shock, as well as more mild reactions
- Staff embarking on food projects MUST take responsibility for checking with the school nurse the dietary needs of their class
- Where possible, staff should order food for class projects through the catering department

4. Policy Promotion

This policy will be promoted to staff and parents through:

- An initial circulation of its contents
- Renewed circulation at the beginning of each year
- Inclusion in new parent information on the Hub
- School nurse meetings between parents of new children with allergies
- Staff being informed and provided with training opportunities
- Training update at the beginning of each academic year
- Awareness by staff of pupils with allergies
- Fellow pupils in classes being made aware (with parent and child permission)

5. Consistency of Policies

A copy of this policy will form part of New Staff Induction (policies) and monitored by the Deputy Head and should be read alongside other policies appertaining to the care of our children.

Written by	Erica Olley
Position of Author/Reviewer	Deputy Head
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Review Frequency	Annual
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