Proposal for Packaged Foods

School District Five of Lexington & Richland Counties

February 28, 2011

Health Advisory Board

- Board created in 1983
  - meets biannually
  - last met on 11-11-10
- Current board members:
  - 1 pediatrician
  - 1 emergency room physician
  - 1 allergist
  - 1 dentist
  - 1 family practitioner
  - District 5 nursing staff
  - One District 5 physical therapist & one psychologist
  - Director of Special Services

Diabetes Management

- 59 diabetics
- 49 are insulin dependent
- Must enter carbohydrates consumed
- Students come to nurse following meals or designated times of day
- Nurses rely on nutrition information from cafeteria, packages, parent report, and nurse estimation

Food Allergies

- 724 students with food allergies
- 145 epinephrine autoinjectors
- Allergies range from nuts to diary, eggs, wheat, soy products
- Reactions range from rash to anaphylactic shock

Food Contamination

- Increased opportunities for unsafe consumption
- Possibility of deliberate contamination
- Issues with varying hygiene practice

National Association for the Education of Young Children (NAEYC)

- 5.B.01- “If the program provides food for meals and snacks (whether catered or prepared on-site), the food is prepared, served, and stored in accordance with the U.S. Department of Agriculture Child and Adult Care Food Program guidelines.”

National Association for the Education of Young Children (NAEYC)

- 5.B.02 Staff take steps to ensure the safety of food brought from home for sharing among the children must be either whole fruits or commercially prepared packaged foods in factory-sealed containers.

Policy Proposal

The District only allow food that comes from home with the purpose of sharing among the children be store bought, packaged foods.

- Allows for accurate ingredient analysis for allergies.
- Allows for accurate nutritional information for diabetes management.
- Increases safety and decreases liability.
- Provides consistency in policies for the District.

Questions

or

Concerns?