

# LAKE DALLAS ISD

## Health Services

### FOOD ALLERGY MANAGEMENT

#### Students at Risk for Anaphylaxis

Senate Bill 27 (82<sup>nd</sup> Legislative Session) requires districts to develop and implement a Food Allergy Management Plan that includes general procedures to reduce the risk to students with food allergies at risk for anaphylaxis. This plan is based on *Guidelines for the Care of Students with Food Allergies At-Risk for Anaphylaxis*.

#### Procedures:

- Upon enrollment, parents/guardians are required (TEC Chapter 25, Section 25.0022) to complete a form disclosing whether the student has a food allergy or severe food allergy and to specify the food and the nature of the allergic reaction.
- The Skyward *Health Services* forms are to be updated annually by the parent/guardian and inquire specifically about allergies and severity of reaction.
- The School Nurse will collaborate with the parent/guardian and physician to develop an Emergency Action Plan as appropriate.
- Allergy Awareness training will be provided to LDISD campus employees annually. Disclosure of the allergy and more comprehensive training will be provided to staff members responsible for the care of individual students.
- Students identified as at risk for anaphylaxis will be considered for referral to 504 for development of a Food Allergy Action Plan and IHP as appropriate
- Strategies used to reduce the risk of exposure may include:
  - Limiting, reducing and/or eliminating food from classrooms and other learning environments
  - Notifying and educating staff and parents of the need to limit food
  - Implementing appropriate cleaning protocols
  - Coordination of field trips and out of school activities with parent/guardian, school nurse, and teacher/sponsor

#### References:

The 82<sup>nd</sup> Session of the Texas Legislature; Senate Bill 27

The Texas Department of State Health Services (August 2012). *Guidelines for the Care of Students with Food Allergies At-Risk for Anaphylaxis*.