

STUDENT WELFARE
LIFE THREATENING ALLERGIES

FFAA
(EXHIBIT)

See the following pages for information/forms/letters to be used by the campus for disclosing

Exhibit A: Key points for parents, students, and staff.

Exhibit B: Resources

Exhibit C: Notice to Substitutes

EXHIBIT A

KEY POINTS FOR PARENTS, STUDENTS, AND STAFF

You are never alone. It takes a team to ensure the best for our students. Help is usually a phone call away.

Educate, Educate, Educate. This is an ongoing process that changes with the students' needs and as the staff changes. Food bans do not work because it creates a false sense of security. Today, processed foods contain trace amounts of food items that are not always identified on the food label. The best plan is to educate our school community about the issues that face students with life threatening allergies.

Special events/Non-routine days. The greatest risk for a life threatening allergic reaction exists when the normal routine is broken. Examples are classroom parties, field trips, a substitute teacher, and after school events. **Be Prepared.** Always have the Food Allergy Action Plan available and think ahead to prevent possible exposures to a food allergen.

Symptoms vary greatly. Call 911 when uncontrolled anaphylactic symptoms occur or if ingestion is strongly suspected. Use emergency medication (i.e. Epinephrine) if needed and follow the AAP

Be safe, not sorry! Take all complaints from children with food allergies very, very seriously. It is important to respect the needs and rights of each student.

- A child with a life threatening food allergy should **NEVER eat unfamiliar food.**
- In the event a student has an allergic reaction at school, **call 911 and administer emergency medication** (i.e. antihistamine and Epinephrine) as ordered by the student's physician. Key staff members should be trained to use emergency medications and know the location of those medications at school and on any special function. **If epinephrine (Epinephrine) is used, the student should be taken to the hospital for evaluation even if the allergic reaction symptoms subside.** The school principal, nurse and parent/guardian should be notified as soon as feasible. 911 should be called for all suspected food allergy reactions. No one can predict how a reaction will progress. A mild reaction can blossom into a full blown anaphylactic reaction very quickly or over several hours. A reaction can also appear to subside or even appear to be under control and can blossom again into a more severe reaction.

Cross contamination. It only takes a trace amount of the food protein to cause an allergic reaction. To prevent exposure to an allergen, **hand washing (with soap and water)** and **washing of surfaces** (tables, chairs, mixing bowls, etc.) where an allergen has been used is necessary. Soap and warm water are most effective for cleaning surfaces.

EXHIBIT B

RESOURCES

The Food Allergy and Anaphylaxis Network (FAAN). FAN is a great resource for current research, informational newsletter, support groups, and information of food products. Their phone number is 800-929-4040, and the Web address is: www.foodallergy.org **American Academy of Allergy, Asthma and Immunology.** (AAAAI). <http://www.aaaai.org>

National Association of School Nurses. <http://www.nasn.org>

Asthma & Allergy Foundation of America. <http://www.aafa.org>

Allergy, Asthma Information Association of Canada (AAIA)

Food & Drug Administration's Website

Food Anaphylaxis Education's Website

EXHIBIT C

NOTICE

Notice to All Substitutes

*****IMPORTANT*****

Our building has several students who have severe, LIFE-THREATENING food allergies. For these students, eating or touching any nuts or products containing nuts or other food allergens such as dairy or shellfish could result in a potentially fatal allergic reaction.

As you begin today, immediately check with the office professionals or person to whom you report to learn about life-threatening allergies or students with other health concerns with whom you will work. If you are a substitute, check the appropriate sub folder for further information. All health information is CONFIDENTIAL.

Our staff is trained in how to respond to students with food allergies in the event of an accidental exposure, but prevention is the most important action we can all take.

To help reduce the risk of exposure for students with severe allergies, please:

1. Wash your hands after eating or touching any foods.
2. Do not eat or bring any food items into classrooms or specials classrooms without first checking with the teacher of that room.
3. Observe the signs posted outside rooms or areas that indicate that no nuts or other allergens are allowed in those areas.
4. Do not offer food to any student.
5. Do not allow children to share food.
6. Do not let students take food out to the playground.

Thank you for your cooperation in this important matter.

Questions? Contact school nurse: _____