

St. Cloud Area School District Food Allergy Statement

Allergy Aware Schools

The St. Cloud Area School District takes all allergies, including food allergies seriously. We understand that there are many allergies that can be life threatening to a student throughout their school day. Recognizing that the risk of accidental exposure to allergens including food allergies can be reduced in the school setting, we are committed to working with students, parent(s)/guardian(s), and medical providers to minimize risks and provide a safe educational environment for students with allergies.

St. Cloud Area School District Food Service will make reasonable accommodations after receiving a signed request from a medical provider through dietary orders or as stated in a child's emergency care plan. The statement must include the items the student cannot eat and may include the items that can be substituted. At the start of each school year an annual update is required by a medical provider and the district may request additional information as needed. The breakfast and lunch menus are available on the district website.

It is our goal to provide a safe learning environment for all students. Parents are encouraged to contact the Licensed School Nurse if they have questions pertaining to an allergy that could affect their child's health and safety at school.

Nut Safe Schools

There are students attending our schools who have a life-threatening allergy to peanuts and/or tree nuts. To meet the needs of these students, the St. Cloud Area School District has taken actions to become a "Nut Safe" School District.

What does "Nut Safe" mean?

As a "Nut Safe" district, several precautions are factored into the daily routine in order to minimize the risk of accidental exposure. When a food allergy is identified, the Licensed School Nurse implements a strategy to inform and educate appropriate students and staff regarding specific safety precautions. The appropriate staff are provided with training by our Licensed School Nurses in order to properly respond if a reaction occurs. Proactively, St. Cloud Area School District Nutritional Services works with food vendors to eliminate nut products as part of our snack, breakfast and lunch programs. Nutritional services staff have an alert for students with known food allergies if they attempt to purchase a product that may contain an allergen or risk of cross-contact. However, because students may purchase and share food with peers, the best prevention is to continue to have all students with food allergens read labels prior to consumption. Please note that food sold outside of nutritional services & ala carte (for example, concessions, school stores) may contain peanuts or be manufactured in a facility with cross contamination risks. As a "Nut Safe" district, we can never guarantee a completely nut free environment for our students, but we will make every effort to limit nuts within our schools.

Are peanut/tree nut products in our schools?

At all St. Cloud Area District Schools, it is highly discouraged to bring peanut/tree nut products to school. There will be a list of products that may be substituted as well as school procedures if students/parents accidentally bring/send products to school. In order to reduce the risk of exposure for students who have an allergy to peanut/tree nut products, these items are not served in the school lunch and breakfast programs. Schools are not able to monitor lunches or products sent from home.

Parents are asked to refrain from sending food items containing peanuts, peanut products, almonds, cashews, walnuts or other tree nuts to school.

School Nutrition staff members are not trained medical providers and will not determine if a child can or cannot eat a particular item. Parents or guardians are welcome to visit our kitchens and review the ingredient statements on labels at any time by making an appointment with the school head cook at their child's school. However, ingredients may change at any time without notice by the manufacturer. Please be aware that we cook and bake from scratch in all of our kitchens, including using flour products and making bread. Our kitchens are not wheat-free facilities.

For questions or concerns regarding special diet accommodations for students, please contact the Nutritional Services Supervisor, 320-370-8156.

Staff Members with Life-Threatening Food Allergies

Staff members with serious food allergies that could create an imminent risk of serious harm in their working environment should contact the Human Resources Department and complete an Employee Request for Reasonable Accommodations Form.

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