Fort Stockton Independent School District

Food Allergy Management Plan

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The District Plan is developed to ensure that steps are taken to reduce the chance of accidental exposure to a student who suffers from food allergies. The team developed the plan based on the District and community standards and student needs. Each section designates a District staff member to be responsible.

The District will not purchase prescription anaphylaxis medication or require personnel to administer anaphylaxis mediation unless prescribed for that student by a health care provider. The following District multidisciplinary team developed the District plan according to Board Policy and the Guidelines established by the Texas Department of State Health Services:

Cindy Milan, Fort Stockton ISD Nurse
Paul Casias, Fort Stockton ISD Food Services Director
James Warnock, Fort Stockton ISD Transportation Director
Gil-Rey Madrid, Fort Stockton ISD Assistant Superintendent

The items below are part of the District Food Allergy Plan. The committee has developed steps to the plan to implement. In each section below that is checked, including the person responsible, date to be completed, format, groups, and any other vital information to be shared with District personnel.

Cafeteria

The District Food Service Director will be responsible for coordinating and implementing the following plan developed by the committee:

Training

Ensure training is provided to foodservice personnel on food label reading and safe handling of food, as well as safe meal substitutions for children with diagnosed food allergies at risk for anaphylaxis.

Ensure cafeteria staff and cafeteria monitors about food allergy management and students at risk of anaphylaxis, including cross-contamination.

School

Share ingredients/allergen information as requested with students and parents for food provided by the school.

Environmental considerations

Designate special seating arrangements as an available option for allergic students as needed.

Discourage students from sharing or trading food/snack items, drinks, straws, or utensils.

Encourage, practice, and require hand washing before and after eating.

Classroom and School Environment

The campus principal will ensure that the following is implemented on each campus:

Training

Understand and initiate the student's Individualized Healthcare Plan (IHP), Food Allergy Action Plan (FAAP), or Emergency Action Plan (AEP) as necessary.

Ensure training for staff about food allergies.

Ensure a procedure informing staff of the presence of any students with food allergies and where to locate and how to implement the IHP, FAAP, or EAP as needed.

Education

Develop a letter to parents/guardians of classmates of the food-allergic student (without identifying the student(s), particularly in the lower grades), explaining any prohibitions on food in the classroom due to student safety.

Notify parents of classroom events, activities, and celebrations that involve food with particular attention to notification of parents of children with food allergies.

Encourage students to wash their hands before and after eating.

Guidelines for food:

Monitor and prohibit the use or consumption of allergen-containing foods in the classroom, in the hallways, and other areas in which food allergic students could be exposed.

Provide guidance for the use of food on classroom projects/activities, classroom, and celebrations.

Encourage the use of non-food items for all classroom events/activities, to avoid the potential for major food allergens.

Develop guidelines for food fundraisers like bake and candy sales that are held on the school grounds.

Avoid the use of food products as displays or components of displays in hallways or common areas.

School Function and Field Trips

Students with food allergies should participate in all school activities and must not be excluded based on their condition. Each campus principal shall ensure that the checked items are implemented on each campus.

Communicate relevant aspects of the FAAP/EAP plan to staff, as appropriate, for field trips, school-sponsored functions, and before-and after-school programs.

Encourage long-term planning of field trips to ensure that food-allergic students receive needed services while away from school.

Evaluate if field locations are appropriate for students with food allergies at risk for anaphylaxis (e.g., a trip to a dairy farm should not be scheduled for a class with a milk-allergic student).

Encourage, but do not require, parents/guardians of food-allergic students to accompany their child on school trips.

Establish procedures for the emergency administration of medications while on field trips or other off-campus events.

Assess procedures for emergency staff communications on field trips and develop an emergency communication plan.

Inform parents, when possible, of school-sponsored field trips or events when food will be used or served.

Custodial

The District custodial coordinator shall be responsible for annually developing and training custodial staff:

Develop standard procedures for cleaning desks, tables, and the general classroom area.

Develop standard procedures for cleaning tables, chairs, and trays, particularly those designated as allergen- safe, after lunch periods using dedicated and disposable supplies to avoid cross-contamination.

Develop cleaning procedures for common areas (i.e., libraries, computer labs, art rooms, science rooms and hallways)

Develop protocols for appropriate cleaning methods following events at school that involve food items.

Bus Transportation

The school district should consider the needs of students with life-threatening allergies while being transported to and from school and to school-sponsored activities. The transportation department shall be responsible for the following:

Advise bus drivers for students who have food allergies. Provide training on the symptoms associated with an allergic reaction and how to respond appropriately.

Assess the emergency communications system on the buses and develop an emergency communications plan.

Implement assigned bus seating (i.e., students with food allergies can sit at the front of

the bus or can be paired with a "bus buddy").

Assess and update existing procedures regarding eating food on buses.

Establish policies and procedures related to the consumption of food on school buses.

Emergency Plan

The District shall ensure emergency protocols and procedures listed below are in place and ready to implement on each campus:

Provide training for school personnel about life-threatening allergic conditions, which include identifying the signs and symptoms of an anaphylactic reaction and the administration of epinephrine auto-injector.

Create a list of campus delegates trained in the administration of epinephrine and disseminate the list as appropriate.

Ensure that the student's epinephrine is readily available in the event of an emergency. The epinephrine should be stored in an accessible, secured location, but not locked in a cabinet.

Coordinate with the local EMS on emergency response in the event of accidental exposure and anaphylaxis.

Consider conducting anaphylaxis drills as part of the district emergency response plan.

Ensure access to students' epinephrine and allergy-free foods when developing plans for fire drills, lockdowns, and other school drills.

Ensure that reliable communication devices are available in the event of an emergency.

Adhere to universal precautions when disposing of epinephrine auto-injectors or syringes after use.

Consider a plan for treatment of anaphylaxis in a child without a previously diagnosed food allergy, a child with a diagnosed food allergy at-risk for anaphylaxis that does not have epinephrine at school or is unable to administer the epinephrine during an anaphylactic reaction. To include an emergency kit and standing medical orders for the use of emergency epinephrine from the nurses.

Prevention and Education

The District shall address bullying on school grounds, at school-sponsored functions, and in school vehicles for all students with counselors, principals, and district personnel as needed.

Remind students and staff that bullying or teasing food-allergic students will not be

tolerated, and violators should be disciplined as outlined in school policy.

Require professional development for faculty and staff regarding confidentiality and compliance with FERPA to prevent open discussion of specific students.

Avoid labeling of food-allergic students in front of others. A food-allergic student should not be referred to as "the peanut kid," "the bee kid" or any other name related to the student's condition.

This plan is reviewed annually by the District for the need for changes, additions, or deletions to ensure student safety for students with food allergies and at risk for anaphylaxis.

This institution does not discriminate based on race, religion, color, national origin, gender, sex, or disability in providing education services, activities, and programs per Title VI of the Civil Rights Act of 1964, Title IX of the Educational Amendments of 1972 and section 504 of the Rehabilitation Act of 1973.