Diet Modification Request Form for Foods Served through the Nutrition Services Department of the Iowa City Community School District SCHOOL YEAR 2025-2026

School/Site:	Grade:
Participant's Name:	Birth Date:
Parent/Guardian:	

(Name)

(Phone or email)

Modifications are required by The United States Department of Agriculture (USDA) to accommodate a disability. Under Section 504, the ADA, and Departmental Regulations of 7 CFR part 15b define a person with disability as any person who has a physical or mental impairment which substantially limits one or more major life activities, has a record of such impairment, or is regarded as having such an impairment. **"Major life activities" are broadly defined and include, but are not limited to, caring for oneself, performing manual tasks, seeing, hearing, eating, sleeping, walking, standing, lifting, bending, speaking, breathing, learning, reading, concentrating, thinking, communicating, and working. "Major life activities" also include operation of a major bodily function, including but not limited to, functions of the immune system, normal cell growth, digestive, bowel, bladder, neurological, brain, respiratory, circulatory, endocrine, and reproductive functions.**

This form must be completed by an approved medical professional. In Iowa this includes Registered Dietitians or a "medical authority" that is authorized by state law to write medical prescriptions: Medical Doctors (MD), Doctors of Osteopathic Medicine (DO), Physician's Assistants (PA), or Advanced Registered Nurse Practitioners (ARNP) or Dentists (DDS or DMD).

Medical professional:		
(Name, print or type)	(Title)
(Signature of medical professional)		(Date)
1) Describe the medical need related to the diet order a <i>Example: Allergy to peanuts affects ability to breathe.</i>	and "major life activity" (see ak	ove) affected.
2) Explain what must be done to accommodate the med	dical need:	
Food(s) to Omit:	Food(s) to Su	ıbstitute:
Complete	the back to provide additional of	letails
□ Check if a texture modification is requested (use Int	ternational Dysphagia Diet Sta	andardisation Initiative (IDDSI) terminology)
Foods: Regular Easy to chew Soft & bite-	sized 🛛 Minced & moist 🗆 F	Pureed 🛛 Liquidised
Liquids: Thin Slightly thick Mildly thick	Moderately thick	ly thick
Special Feeding Equipment:	quipment Needed:	
		(Example: large handled spoon, sippy cup, etc.)
The parent/guardian may request a nutritionally equivale chooses to offer this nutritionally equivalent product: place of fluid milk and list the reason for the request.	<u>_soy milk</u> . Check here if y	hout direction from a medical professional. This site ou would like to request the milk substitute listed in
USDA allows a parent/guardian to supply substitute foo	ds. Check here if you wish to	provide the substitute foods:
Parent/Guardian signature:		Date:
(To document choices and permission t	to share with appropriate staff as r	
Please return this form to the school nurse or Questions? Please contact Alison Dem		

To be kept on file in the Nutrition Services Office. Date received by Nutrition Services: _____ Date discontinued: __ (Attach documentation)

Modified from the Iowa Department of Education, Bureau of Nutrition and Health Services 3/2025

Lactose/milk - Do not serve the items checked below:	SUGGESTED ALTERNATES, as available:
 Fluid milk as a beverage or on cereal? 	ICCSD provides soy milk as a nutritionally equivalent alternative.
¼ cup of fluid milk to be used on cereal?yesno	Please indicate if your student would like soy milk.
 Yogurt Milk based desserts such as ice cream and pudding 	Cups are provided to students who prefer water.
 Hot entrees with cheese as a prime ingredient such as grilled cheese, cheese pizza, or macaroni & cheese 	Juice is NOT ALLOWED as a substitute unless there is a documented disability.
□ Cheese baked in products such as a casserole or on meat pizza	
Cold cheese such as string cheese or sliced cheese on a sandwich	
Milk in food products such as breads, mashed potatoes, cookies or graham crackers	
Soy - Do not serve the items checked below:	SUGGESTED ALTERNATES, as available:
We designate soy allergens in two categories.	
Soy (Protein products extended with soy and food products with soy as one of the first three ingredients)	
Soy Processed (Processed items cooked in soy oil and food products with soy listed as the fourth ingredient or further down the list)	
Egg - Do not serve the items checked below:	SUGGESTED ALTERNATES, as available:
Cooked eggs such as scrambled eggs or hard cooked eggs served hot or cold	
Eggs used in breading or coating of products	
□ Baked products with eggs such as breads or desserts	
Seafood – Do not serve the items checked below:	SUGGESTED ALTERNATE, as available:
☐ Fish (Cod, tuna, tilapia, haddock, salmon, etc.)	
□ Shellfish (Shrimp, crab, etc.)	
Other:	
Peanuts – Do not serve the items checked below:	SUGGESTED ALTERNATE, as available:
Peanuts, individually or as an ingredient	
Foods containing peanut oil	
Foods items identified as manufactured in a plant that also handles peanuts	
Tree nuts – Do not serve the items checked below:	SUGGESTED ALTERNATE, as available:
Food items identified as manufactured in a plant that also handles nuts	
Other:	
Grains – Do not serve the items checked below:	SUGGESTED ALTERNATE, as available:
Foods containing wheat	ICCSD provides individually wrapped gluten free entrees as a
Foods containing gluten	nutritionally equivalent alternative. Please indicate if your
□ Oats	student would like gluten free entrees.
Other:	yes no
Sesame – Do not serve the items checked below:	SUGGESTED ALTERNATE, as available:
Foods containing sesame	,