

MONROE CAREER AND TECHNICAL INSTITUTE

SECTION: PUPILS

TITLE: FOOD ALLERGY
MANAGEMENT

ADOPTED: January 11, 2016

REVISED:

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| | <p style="text-align: center;">209.2. FOOD ALLERGY MANAGEMENT</p> <p>1. Purpose</p> <p>The Joint Operating Committee is committed to providing a safe and healthy environment for students and staff. The purpose of this policy shall be two-fold: to safeguard the health and well-being of students and employees and, concurrently, to protect the rights of the individual.</p> <p>FOOD ALLERGY MANAGEMENT: Students who have been diagnosed with a food allergy by their health care provider shall meet the MCTI Health Officer prior to enrollment when possible, upon arrival of the student’s first day of school or immediately after the diagnosis of the food allergy so that an appropriate medical plan of care can be developed and implemented. The focus of food allergy management shall be on prevention, education, awareness, communication and emergency response.</p> <p>It is our goal at MCTI to work in collaboration with the student, the student’s health care provider, the student’s parent/guardians, the sending district personnel, school nutrition staff, and any other appropriate person in developing and implementing the medical plan of care for the student who has been diagnosed with a food allergy by their health care provider.</p> <p>2. Authority SC 1422.3</p> <p>The Joint Operating Committee (JOC) authorizes the director or designee to prepare detailed administrative procedures to ensure the safety and well-being of students and staff.</p> <p>3. Definitions</p> <p>Food allergy - a food allergy is any reaction to an otherwise harmless food or food component that involves the body’s immune system. A reaction occurs when the body’s immune system responds abnormally to the protein or proteins in that particular food. The body reacts by flooding the system with histamines and other chemicals to fight off what is perceived as an invader in the body. Reactions to food or food ingredients that do not involve the immune system are called food intolerances or sensitivities.</p> |
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| <p>4. Guidelines</p> | <p>Common Food Allergens - Common foods that are associated with food allergies are milk, eggs, peanuts, tree nuts, fish, shellfish, wheat and soy.</p> <p><u>Students</u></p> <ol style="list-style-type: none">1. Never take food allergies lightly. Students should not joke or tease other students about allergies.2. Never try to trick someone into eating food they are allergic to.3. Do not share food with known food allergic friends.4. Always wash hands before and after eating.5. Help allergic friends by knowing what they are allergic to and checking labels to make sure they do not contain food that the friend may be allergic to.6. When someone has an allergic reaction, tell a teacher, aide or administrator immediately. <p><u>Parents</u></p> <ol style="list-style-type: none">1. Contact the health officer each year to complete and/or update all medical records including specific information pertaining to any and all known allergies.2. Provide written documentation from the attending physician to the health officer regarding the specific allergy, severity and treatment.3. When providing snacks and/or treats for classroom parties or events, consideration should be given for students with food allergies. For example: label with common food allergens. <p><u>School Staff</u></p> <ol style="list-style-type: none">1. The health officer, in consultation with the school district nurse, will review the medical records and documentation from the attending physician on the student's allergy.2. An individual Health Care Plan will be developed by the school district nurse, in consultation with the school district physician, and with assistance and support from the building principal or his/her designee. This Health Care Plan will be shared with the MCTI health officer. |
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3. Attached to the Health Care Plan, if appropriate and necessary, may be procedures agreed to by the school and parent regarding student contact throughout the school day including transportation to and from school, while in the classroom or classrooms, and in the cafeteria. The plan and procedures may include provisions for cleaning classrooms and cafeteria areas, for having allergy free product tables in cafeteria, and other measures for notifying other students and parents regarding the student's allergy(ies). It is understood that due to the ages of students and the varying intensity of allergies, it is likely that the comprehensiveness of the Health Care Plan for an elementary student will be different than for a secondary student.
4. Regardless of the allergy, MCTI will not support a complete ban of specific or specified foods in the cafeteria that may contribute to the student's allergy unless approved by JOC.
5. Annually, the health officer shall plan and implement a program, with the support of the director or designee, to inform all staff in the building of methods and guidelines for recognizing symptoms of student allergies, and providing emergency treatment.

Note: A Food Allergy Action Plan can be obtained in the director or designee's office.

References:

School Code – 24 P.S. Sec. 1422.1, 1422.3

State Board of Education Regulations – 22 PA Code Sec. 12.41

Family Educational Rights and Privacy Act – 20 U.S.C. Sec. 1232g

Individuals With Disabilities Education Act – 20 U.S.C. Sec. 1400 et seq.

Section 504 of the Rehabilitation Act of 1973 – 29 U.S.C. Sec. 794

Americans With Disabilities Act – 42 U.S.C. Sec. 12101 et seq.

Nondiscrimination on the Basis of Handicap in Programs or Activities Receiving Federal Financial Assistance, Title 7, Code of Federal Regulations – 7 CFR Part 15

Nondiscrimination on the Basis of Disability, Title 28, Code of Federal Regulations – 28 CFR Part 35

Family Educational Rights and Privacy Act, Title 34, Code of Federal Regulations – 34 CFR Part 99

Nondiscrimination on the Basis of Handicap, Title 34, Code of Federal Regulations – 34 CFR Part 104

Individuals With Disabilities Education Act, Title 34, Code of Federal Regulations – 34 CFR Part 300

Access and Admission of Students to Vocational Education Programs, Title 45, Code of Federal Regulations – 45 CFR Part 80, Appendix B

Joint Operating Committee Policy – 103, 103.1, 113, 113.3, 121, 146, 209, 210, 210.1, 216, 246, 805, 808, 810

Safe at Schools and Ready to Learn: A Comprehensive Policy Guide for Protecting Students with Life-Threatening Food Allergies – National School Boards Association

Pennsylvania Guidelines for Management of Food Allergies in Schools: Recommendations and Resource Guide for School Personnel – Pennsylvania Departments of Education and Health