

## **School Nutrition Program Procedures for Prevention of Allergic Reactions in Children with Sensitivity to Peanuts/Tree Nuts and other allergens**

Written medical documentation from an authorized medical professional (Physician, Physician Assistant, and Nurse Practitioner) must be provided to the school nurse and School Nutrition Program that states the diagnosis of food allergy with specific allergen, the extent of exposure that prompts an allergic reaction, and the treatment or response in the school environment.

### School Nutrition Program Processes:

- School Nutrition manager maintains a copy of the signed medical statement and appropriately flags the student's meal account to identify severe allergy so the cashier can observe and monitor the student's meal selections.
- The Nutrition Program uses the manufacturer product information statements with identified allergens present in that product to flag each food item purchased via bid procurement in the foodservice software. We are able to flag the Big 8 allergens that cause the most severe reactions (dairy, eggs, fish, shellfish, peanuts, tree nuts, soy, wheat)
- The School Nutrition Program maintains a notebook with the manufacturer product information statements listing ingredients and allergens for all food bid items. This printed collection of ingredient statements is available for public review; it is also posted online for easier access for parents to review and identify the items their child can/cannot consume. These product statements are updated annually or whenever we are made aware of a product formulation change.
- School Nutrition Program personnel are trained to prevent cross-contamination through the ServSAFE food safety certification program. Work surfaces, hands and utensils are thoroughly washed and sanitized between preparation uses with different foods/recipes. Gloves are worn during food preparation and are changed when moving to a new task or food.
- School Nutrition personnel are trained on running reports to identify the flagged allergens in their menu offerings
- The few items containing peanuts or nut products offered in school meals and snacks are clearly identified with signage on the serving line.
- Peanut butter sandwiches are offered in individually wrapped portions to minimize open peanut butter as an ingredient in school kitchens and potential cross-contamination.
- Schools may opt to offer a peanut free table or alternate location in the building for the student to eat if the sensitivity necessitates such action. Cleaning and sanitizing instructions to remove all food particles and allergens from nut free tables is provided to the school custodians and nutrition staff.
- Allergic students should not trade food with classmates. The safest policy is to have allergic student eat only the snacks and foods brought from their own home.
- For students with severe sensitivities, the School Nutrition personnel at the school and district level are available to meet with parents and student, and other school staff as appropriate.