

HUMBLE INDEPENDENT SCHOOL DISTRICT

CAMPUS GUIDELINES

LIFE THREATENING FOOD ALLERGIES

Campuses are reporting an increase in the number of students with life threatening allergies – primarily to peanuts products as well as other nuts. To provide consistent response from campus to campus within Humble ISD, guidelines to assist with the development of a plan to protect these students have been developed. These guidelines are to be reviewed for each student with a food allergy at the beginning of each school year and with changes in treatment or medication.

Beliefs

- Campuses, classrooms, buses or cafeterias **can not** be designated as 'peanut free'. A cooperative effort between students and their parents as well as school staff will be necessary to minimize risks.
- Staff and students will be provided information regarding allergies:
 - a. Recognizing signs and symptoms of allergy
 - b. Steps to be taken to mitigate the reaction
 - c. Training in the management of emergency treatment
- No foods may be banned for other students. When it is determined that there is a child with a life threatening food allergy in the classroom, a letter requesting parents to be considerate of a child with food allergies will be mailed to parents, and appear on the campus website.

Guidelines

1. Child Nutrition Services will, to the extent possible:
 - a. Limit peanut and tree nut products offered in elementary schools
 - b. Provide for families, via Humble ISD website, annual manufacturer label data on major life threatening food allergens. (Note: Products can come in contact with nuts in manufacturing facilities and this information may not be included on food labels)
 - c. Provide appropriate alternative food for students without meal money.
 - d. Reduce or eliminate nut oils in the preparation of foods
2. Custodial Services will use the custodial standard procedures for wiping tables in the cafeteria using a separate wash bucket filled with H2Orange2 and a separate wash cloth for Allergen-Safe-Zones
- 3 Classroom teachers will:
 - a. Review, revise or omit curricular activities across the grade level that involves the use of nut or food allergen products.
 - b. Encourage hand washing prior to and following lunch and any food intake.
 - b. Monitor the sharing of food by all students
4. Campus Administrators will:
 - a. Review provisions for party food in the classroom. Use of store bought products that have ingredients listed are strongly recommended.

- b. Determine the availability of nut or products with known food allergens in the teacher work areas and lounges. If this is allowed, promote hand washing before leaving these areas
 - c. Arrange special seating in the cafeteria for each student with a food allergy. This will require documentation of agreement for placement from the parent or guardian
 - d. Ensure that parties and celebrations on the playground and in play pavilions abide by the all guidelines
 - e. Ensure that field trips and after school activities are addressed
 - f. Manage all incidents of bullying related to the student's food allergies
 - g. Send the district developed letter regarding food allergies
 - h. May place 'Nut Aware" signage, if they choose, to remind students and parents of the situation
4. Parents are responsible for:
 - a. Providing physician verified documentation of life threatening allergy
 - b. Obtaining treatment plans from physician
 - c. Providing medications needed to treat the allergic reaction
 - d. Notifying the school nurse of food allergy
 - e. Educating their child regarding safe foods, strategies to avoid unsafe foods, symptoms of reactions, communication with staff and other students,
 - f. Provide Emergency Contact Information
5. School Nurses will be responsible for:
 - a. Development of the IHP
 - b. Maintenance of Food Allergy Action Plan
 - c. Storage of medications
 - d. Ensuring that staff with the responsibility of this student understand the plan and their role in the management of the plan
 - e. Reviewing of Health Inventories
 - f. Determining proper medication protocols are in place
 - g. Proper training of staff in administration of medication – if necessary
 - h. Strategies to address the inadvertent presence of food allergens in the classroom or cafeteria
 - i. Ensuring that all students with reported life threatening food allergies will be physician verified and will have a Food Allergy Action Plan
6. Counselors will determine the need for 504 proceedings and carry them out accordingly
7. Transportation will:
 - a. Instruct student regarding the 'no eating or drinking on the bus policy.
 - b. Participate in procedures which involve special handling of food allergy students on the bus, ie medication, cleaning, and seating placement
8. Students with food allergies will:
 - a. Not trade food
 - b. Not eat anything with unknown ingredients
 - c. Will be proactive with the care and management of their food allergies and reactions based on their developmental level
 - d. Notify an adult immediately if they eat something they believe may contain a food to which they feel they are allergic.