

Food Allergy & Education

FAME@bjc.org | stlouischildrens.org/FAME

WELCOME!

Food allergy is a growing safety and public health concern. Everyone plays a part in helping keep students with food allergies safe. The FAME tool-kit is designed to help school nurses, school administrators, principals, teaching staff, support staff, school nutrition staff, parents/ guardians, and students with and without food allergies learn:

- How to create a safer school environment.
- How to recognize and respond to an allergic reaction.
- Steps to avoid food allergens in the school environment.
- Elements to include in a comprehensive school based food allergy program.

How to use the FAME Tool-kit:

Where do I start?

- Step 1: Introduction-All users read general food allergy awareness, how to prepare/respond in an emergency, and federal/state laws.
- **Step 2:** Next-Review the section that represents your role in managing students with food allergies. The tool-kit is designed in color coded sections that pertains to the various roles in the school. Each section contains: checklist, forms, education and training resources.
- Step 3: Follow Checklist-The checklist outlines items to review and complete based on role specific responsibilities.
- Step 4: Use Forms A variety of sample forms are included that help obtain detailed information on students with food allergies. For example: student health history and emergency action plan. Note: all forms may be modified or used in their original format.
- Step 5: Review Educational/Training Resources Use materials found in the FAME tool-kit to teach yourself and train others about food allergy management. Each section contains summary pages (print as posters to post around school), such as:
 - Cross-Contact-reviews some common ways cross-contact can occur.
 - Food Allergies and Social Factors-reviews the social and emotional effects food allergies can have on students.
 - Alternative Ways to Celebrate & Reward Children without Food
 - How to Read a Food Label-reviews how to read a food label for the 8 major food allergens.
- Step 6: Evaluate Educational Training-Use the food Allergy Questionnaire, a 10 question pre/post questionnaire that can be used to assess knowledge.

Click on the links below to open the sections:

- 1. General Food Allergy Awareness
- 2. How to prepare and respond to an emergency
- 3. Healthcare Professionals (School nurse)
- 4. Administrators, Principals, and Teaching Staff
- 5. Support Staff (Coaches, Lunch/Recess Monitors, Extended Day Providers, Transportation Providers, Facilities (Custodial) Staff, Administrative Support, Librarians, IS/Media Specialists, Security and Volunteers)
- 6. School Nutrition Staff
- 7. Parents/Guardians
- 8. Student/Classmates
- 9. Federal/State Laws
- 10. FAME Manual
- 11. Glossary of Terms
- 12. Food Allergy Resources

GENERAL FOOD ALLERGY AWARENESS

Estimated to affect 1 in every 13 children under the age of 18.1,2

- Food allergy increased 50% among children age 0–17 years from 1997 through 2011^{3,7}
- 30% of children with food allergies also have asthma which increases risk of anaphylaxis
- 17% to 27% of kids experience anaphylaxis for the first time at school.

THERE IS NO CURE! Strict avoidance is key.

Food Allergy

- Immune system response
- Antibodies are created to certain food(s)
- Symptoms severe and life-threatening
- Symptoms: see potential signs & symptoms table

Food Intolerance

- No immune system response
- Lack certain digestive enzyme (i.e., lactose intolerance)
- Symptoms normally non life-threatening
- Potential symptoms: gas, bloating, abdominal pain, headaches

9 foods account for 90% of all reactions (note: any food can cause an allergic reaction)^{4,5,6}:

- Milk
- Eggs
- Peanuts
- Tree Nuts
- Sesame

- Soy
- Wheat
- Fish
- Shellfish

What is anaphylaxis (pronounced ana-fil-axis)?

This is an allergic EMERGENCY. It is a rapid, severe allergic reaction that occurs when a person is exposed to an allergen (an allergy-causing substance). When the allergen enters the blood stream, the body releases chemicals to "protect" itself from the allergen. This is an adverse immunologic response to food protein. These chemicals can cause dangerous symptoms including breathing difficulty, swelling, dizziness, low blood pressure, shock, and even death.

Potential signs and symptoms of an allergic reaction

Mouth: Itchy, swelling of tongue and/or lips

Throat: Itchy, tightness/closure, hoarseness,

trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling,

red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough

Heart: Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom," irritability, change in alertness, mood

change, confusion

Other: Itchy, red, watery eyes

Be aware there are other allergens such as insect venom, medication, and latex that can cause anaphylactic reactions. Please see the FAME manual for additional details.



GENERAL GUIDELINES ON MANAGING LIFE-THREATENING FOOD ALLERGIES (LTFA) IN THE SCHOOL SETTING

- The recommendation is that every school with a child at risk for anaphylaxis has a full time registered professional nurse on staff, responsible for the development of the Individual Healthcare Plan (IHP), or Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP).
- Every child at risk for anaphylaxis will have one or more of the following: Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP), an Individual Health Plan (IHP) and/or a 504 plan to include a specific classroom plan
- The school will contact local Emergency Medical Service (EMS) to inform them that a student with life-threatening allergy is enrolled (note: not all ambulances carry epinephrine)
- Staff will be trained on food allergy prevalence, symptoms and reaction prevention at least annually and as needed. Drills should also be practiced
- All necessary staff should be trained in epinephrine auto-injector administration
- All necessary staff should be aware of epinephrine auto-injector location (unlocked)
- Develop an emergency shelter-in-place (disaster) plan

Best Practice

- Read food labels every time
- No food sharing or trading
- Practice good hand washing before and after eating (note: hand sanitizer does not remove the food-soap/water and/or hand wipes are okay)
- Prevent cross-contact of foods, utensils, eating areas, classroom surfaces, etc.
- Clean and disinfect all surfaces
- Substitute food items in classroom lesson plans and special events
- 1. Branum AM, Lukacs SL. Food allergy among U.S. children: trends in prevalence and hospitalizations. NCHS Data Brief. 2008 Oct(10):1-8.
- Liu AH, Jaramillo R, Sicherer SH, Wood RA, Bock SA, Burks AW, Massing M, Cohn RD, Zeldin DC. National prevalence and risk factors for food allergy and relationship to asthma: results from the National Health and Nutrition Examination Survey 2005-2006.
 J Allergy Clin Immunol 2010 Oct;126(4):798-806 e13.
- 3. Jackson KD, Howle LD, Akinbami LJ. Trends in Allergic Conditions Among Children: United States, 1997-2011. NCHS Data Brief. 2013 May(5): 1-8.
- 4. Sampson H. Food allergy. J Allergy Clin Immunol 2003; 111(2):540-547.
- 5. Sicherer SH, Muñoz-Furlong A, Murphy R, Wood RA, Sampson HA. Symposium: Pediatric Food Allergy. Pediatrics 2003; 111(6):1591-1594.
- 6. U.S. Food and Drug Administration. <u>Food Allergies: What You Need To Know.</u> Silver Spring, MD: U.S. Department of Health and
- Wood RA, Camargo Jr CA, Lieberman P, Sampson HA, Schwartz LB, Zitt M, Collins C, Tringale M, Wilkinson M, Boyle J, Simons E. Anaphylaxis in America: The Prevalence and Characteristics of Anaphylaxis in the United States. J Allergy Clin Immunol 2013.08.016.



ACKNOWLEDGEMENTS

FAME supports every school in coordinating the health and education needs of students with life-threatening food allergies by making available comprehensive evidence-based tools and resources to be used by school based teams.

St. Louis Children's Hospital owes a debt of gratitude to the board members that gave their time, talent, and knowledge to the development of St. Louis Children's Hospital Food Allergy Management and Education (FAME) Program. Every member of the board is a child advocate and is passionate about providing a safe and nurturing educational environment.

The FAME toolkit and manual was developed based upon guidance provided by leading allergists/health care professionals, national food allergy advocacy organizations, national school health organizations, national school educator organizations, school nurses, educators, registered dieticians, school nutritionist, attorneys, and parents/guardians of children with food allergies.

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Note: Additional epinephrine auto-injectors may become available. Instructions for current epinephrine auto-injectors may at times be updated.



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EMERGENCY PREPAREDNESS CHECKLIST

☐ Get child's emergency contact information	
☐ Get child's emergency care plan/Food Allergy Action Plan(FAAP)	
☐ Get medication from parents/guardians	
□ Have stock supply of epinephrine auto-injectors if your state allows Note: There are an increasing number of severe reactions in students we undiagnosed LTFA (see FAME manual for details on undiagnosed LTFA)	
☐ Contact your local Emergency Medical Services (EMS) ☐ Inform that a child has life-threatening food allergy (LTFA) ☐ Is epinephrine carried on ambulance	
 □ Education and Training □ Know signs and symptoms of anaphylaxis □ Review how to use epinephrine auto-injector □ Have emergency medication readily available in a secure accessible area. Have a second dose readily available along with permission for non-licensed trained personnel to give. See Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP). □ Know expiration date □ Instructions on how to use the Generic Adrenaclick®: epinephrineautoinject.com □ Generic Adrenaclick® Skills Test □ Instructions on how to use the Auvi-QTM: auvi-q.com □ Auvi-QTM Skills Test □ Instructions on how to use an EpiPen®: epipen.com □ EpiPen® Skills Test 	
 □ Develop an emergency response plan and team □ Develop a plan for school, home, and community □ Emergency Shelter-In-place plan (disaster plan) □ Have safe foods available for students with life-threatening food allergies 	
□ Do emergency drills □ Date completed □ Frequency □ Completed by	

ALLERGIC REACTION— EMERGENCY RESPONSE CHECKLIST

GOAL: To quickly recognize, respond and appropriately provide treatment and management of an allergic reaction.

For an allergic reaction, contact the school nurse or school nurse designee immediately AND refer to the child's Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) (if immediately available).

If anaphylaxis does occur or the ECP/FAAP direction states, the person with the child shall:

- Inject epinephrine immediately
- Call 911
- Remain with the student and stay calm-have second dose readily available
- Place the student in a reclining position, raise legs and do not move them
- Contact parents/guardians/emergency contacts

Things to consider if an emergency occurs at school:

Who will stay with the student and who will attend to student's classmates?
☐ Who will activate the emergency response team (building specific and/or system-wide)?
☐ Who will notify the local emergency medical services that a life-threatening allergic reaction is occurring?
☐ Who will notify school administration?
☐ Who will notify the parents/guardians; student's primary care provider and/or allergy specialist?
☐ Who will meet emergency medical responders at school entrance and direct to the student?
☐ Who will accompany student to the emergency care facility?
☐ Who will manage crowd control, if applicable?
Who will complete the necessary follow-up paperwork and follow-up with the family?

Boyce JA, Assa'ad A, Burks AW, Jones SM, Sampson HA, Wood RA, et al. Guidelines for the diagnosis and management of food allergy in the United States: report of the NIAID-sponsored expert panel. J Allergy Clin Immunol 2010;126:S1-58.

FOLLOW UP/DEBRIEFING QUESTIONS

The following debriefing questions are a critical part of the process to reflect on what occurred. These are questions your team should consider and discuss in your review process.

- 1. What parties were involved?
- 2. List the incident that occurred?
- 3. Identify the source of the problem and what could be changed to prevent future reactions?
- 4. How did the emergency procedure work?

Was the Emergency Care Plan (ECP)/Food Allergy Action (FAAP) followed?

Epinephrine auto-injector administered by whom?

- 5. When was the last emergency drill?
- 6. Was emotional consideration given to the student or other students who witnessed the anaphylactic reaction?
- 7. Was the student taken to the emergency room by emergency medical services? If no, please describe.

HOW TO USE A GENERIC ADRENACLICK® AUTO-INJECTOR

Call 911 immediately after using the Epinephrine Auto-Injector

The effects of the epinephrine auto-injector begin to wear off after 10–15 minutes. It is very important to call 911 or the emergency number in your area immediately after using the epinephrine auto-injector. Your child could have another reaction and needs to be observed in the emergency department for at least 4 hours. Bring the epinephrine auto-injector with you to the hospital or give to emergency personnel when they arrive to safely dispose of it.

Steps to Using the Generic Adrenaclick® Auto-Injector



Step A



- Pull off GRAY end cap with the [1]; you will now see a RED tip. Never put thumb, finger, or hand over the RED tip.
- Pull of GRAY end cap with [2].

Step B



- Put the RED tip against the middle of the outer side of your thigh (upper leg) as shown. It can go through clothes.
- Press down hard until the needle enters your thigh (upper leg) through your skin. Hold it in place while slowly counting to 10.
- Remove the epinephrine auto-injector from your thigh.
- Check the RED tip. If the needle is exposed, you received the dose.
 If the needle is not visible, repeat Step B.

Step C



Get emergency medial help right away: Call 911.

• **Be prepared** to give a second dose of the epinephrine auto-injector if symptoms do not improve in 5 to 15 minutes.

This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



When to Use Generic Adrenaclick®

The Generic Adrenaclick® auto-injector is an epinephrine shot used to treat severe allergic reactions (anaphylaxis). A severe allergic reaction can become fatal within minutes if untreated. Using epinephrine gives the life saving time needed to get further medical treatment.

SYMPTOMS OF ANAPHYLAXIS INCLUDE

Mouth: Itchy, swelling of tongue and/or lips

Throat: Itchy, tightness/closure, hoarseness, trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling, red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough

Heart: Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom," irritability, change in alertness,

mood change, confusion

Other: Itchy, red, watery eyes

Tips about Generic Adrenaclick®

- Comes in two strengths and are prescribed based on the individual weight.
- A Generic Adrenaclick® trainer is included in the box with the real Generic Adrenaclick®.
- The trainer does not have medicine or a needle.
- Use the trainer to practice steps of giving the injection.
- Store at room temperature.
- Do not refrigerate.
- Do not keep in a vehicle during hot or cold weather.
- Do not expose to direct sunlight.
- Be sure the medicine is clear/colorless in the viewing window.
- Check the expiration date. If expired get a refill.

Additional Information: adrenaclick.com

This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for your child being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



GENERIC ADRENACLICK® AUTO-INJECTOR SKILLS TEST

Name	School

Place a (1) in the box if the skill is attained

I la	ce a (1) III the box if the skill is attained.	
1	Identify five signs and symptoms of anaphylaxis.	
2	Have someone call 911 (If no one available, administer Generic Adrenaclick® then call 911).	
3	Remove Generic Adrenaclick® from the case if ready to use. (Note: The Generic Adrenaclick® auto-injector is designed to go through clothing or directly on skin).	
4	Pull off GRAY end cap with the [1]. Be careful not to touch the RED tip.	
5	Pull off GRAY end cap with the [2].	
6	Place the RED tip of the Epinephrine auto-injector against the middle of the outer thigh area (upper leg).	
7	Press the Generic Adrenaclick® firmly against the thigh until the needle enters the thigh. Hold in place while slowly counting to 10.	
8	Remove the Generic Adrenaclick® from the injection site and monitor until help arrives.	
9	Have a second dose readily available to repeat steps 4-8, if symptoms do not improve or worsen in 5 to 15 minutes.	
SCORE FOR NUMBER OF SKILLS CORRECTLY PERFORMED		

Potential Signs and Symptoms of Anaphylaxis

Mouth: Itchy, swelling of tongue and/or lips **Throat:** Itchy, tightness/closure, hoarseness,

trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling,

red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough **Heart:** Pale or blue skin color, dizzy/faint,

weak pulse

Neurological: Sense of "impending doom,"

irritability, change in alertness, mood change, confusion

Other: Itchy, red, watery eyes

Store and Use

- Room temperature
- DO NOT refrigerate
- Do not keep in car during hot/cold weather
- Check expiration date, most expire within one year
- View color through window of unit: Should be clear. If brown, need new one

DATE

• Dispose of auto-injector properly

Call 911 immediately after using the auto-injector.

Transport by emergency personnel and monitor for further medical assistance in the emergency room at least 4 hours.

Which Generic Adrenaclick® should you use?

• (0.3 mg) if > 66 lbs

STAFF SIGNATURE

• (0.15 mg) if 33 – 66 lbs

HOW TO USE AN AUVI-Q™ AUTO-INJECTOR

Call 911 immediately after using the Auvi-Q™

The effects of the Auvi-Q[™] begin to wear off after 10-15 minutes. It is very important to call 911 or the emergency number in your area immediately after using Auvi-Q[™]. Your child could have another reaction and needs to be observed in the emergency department for at least 4 hours. Bring the Auvi-Q[™] with you to the hospital or give to emergency personnel when they arrive to safely dispose of it.

Steps to Using the Auvi-Q™

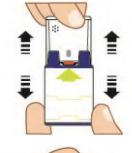
- 1. Pull Auvi- Q^{TM} from the outer case. Do not proceed to step 2 until you are ready to use Auvi $-Q^{TM}$. If not ready to use, replace the outer case.
- 2. Pull off **red** safety guard. To avoid accidental injection, never touch the **black** base of the auto-injector. If an accidental injection does occur, seek medical help immediately. Note: The safety guard is meant to be tight. **Pull firmly to remove.**
- 3. Place **black** end against the middle of the outer thigh, then press firmly against thigh and hold in place for 5 seconds. Do not remove Auvi-QTM until the 5 second countdown is done. The Auvi-QTM makes a distinct sound (click and hiss) when activated.

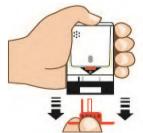
The Auvi-Q[™] is designed to go through clothing or directly on skin. Each device is a single-use injection.

- Call 911 and seek immediate medical attention. Tell them that your child has had an allergic reaction and that the Auvi-Q™ was used. Bring the Auvi-Q™ with you to the hospital or give to emergency personnel when they arrive and they will safely dispose of it.
- **Be prepared** to give a second dose of the Auvi-Q[™] if symptoms do not improve or worsen in 5 to 15 minutes.

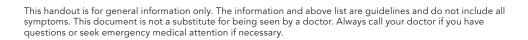
Note: Auvi- Q^{TM} contains audio voice instructions that help guide you through the steps. In the event the audio instructions do not work properly, the Auvi- Q^{TM} will still work during an allergic reaction.













When to Use Auvi-QTM

The Auvi- Q^{TM} Auto-injector is an epinephrine shot used to treat severe allergic reactions (anaphylaxis). A severe allergic reaction can become fatal within minutes if untreated. Using the Auvi- Q^{TM} gives the lifesaving time needed to get further medical treatment.

SYMPTOMS OF ANAPHYLAXIS INCLUDE

Mouth: Itchy, swelling of tongue and/or lips

Throat: Itchy, tightness/closure, hoarseness, trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling, red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough

Heart: Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom," irritability, change in alertness,

mood change, confusion

Other: Itchy, red, watery eyes

Tips about Auvi-Q™

- Comes in two strengths and are prescribed based on the individual weight.
- An Auvi-Q® trainer is included in the box with the real Auvi-Q®.
- The trainer does not have medicine or a needle.
- Use the trainer to practice steps of giving the injection.
- Store at room temperature.
- Do not refrigerate.
- Do not keep in a vehicle during hot or cold weather.
- Do not expose to direct sunlight.
- Be sure the medicine is clear/colorless in the viewing window.
- Check the expiration date. If expired get a refill.

Additional Information: auvi-q.com

This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for your child being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



AUVI-Q™ SKILLS TEST

Name	School

Place a (1) in the box if the skill is attained

SCORE FOR NUMBER OF SKILLS CORRECTLY PERFORMED		8
8	Have a second dose readily available to repeat steps 2-7, if symptoms do not improve or worsen in 5 to 15 minutes.	
7	Remove the Auvi- Q^{TM} from the injection site and monitor until help arrives.	
6	Press the Auvi-Q [™] firmly against the thigh until a click and hiss is activated. Hold in place for 5 seconds.	
5	Place the black end of the Auvi- Q^{TM} against the middle of the outer thigh area.	
4	Pull off red safety guard. Be careful not to touch the black base of the auto-injector.	
3	Remove Auvi- Q^{TM} from the outer case if ready to use (note: The Auvi- Q^{TM} is designed to go through clothing or directly on the skin).	
2	Have someone call 911 (If no one available, administer Auvi-Q™ then call 911).	
1	Identify five signs and symptoms of anaphylaxis.	
- 100	te a (1) in the box in the skill is attained.	

Potential Signs and Symptoms of Anaphylaxis

Mouth: Itchy, swelling of tongue and/or lips **Throat:** Itchy, tightness/closure, hoarseness,

trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling, red

watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough **Heart:** Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom,"

irritability, change in alertness, mood change, confusion

Other: Itchy, red, watery eyes

Store and Use

- Room temperature in the outer case it comes in
- DO NOT refrigerate
- Do not place/leave in vehicle in hot or cold weather
- Check expiration date, most expire within one year
- View color through window of unit: Should be clear. If brown, need new one.
- Dispose of auto-injector properly

Call 911 immediately after using the Auvi-Q™.

Transport by emergency personnel and monitor for further medical assistance in the emergency room at least 4 hours.

When do you use Auvi-Q™?

- Auvi-Q[™] auto-injector (0.3 mg) if > 66 lbs
- Auvi-Q[™] auto-injector (0.15 mg) if 33 66 lbs
- Auvi-Q[™] auto-injector (0.1 mg) if 16.5 33 lbs

STAFF SIGNATURE DATE

HOW TO USE EPIPEN® AUTO-INJECTOR

Call 911 immediately after using the Epinephrine Auto-Injector

The effects of the epinephrine auto-injector begin to wear off after 10–15 minutes. It is very important to call 911 or the emergency number in your area immediately after using the epinephrine auto-injector. Your child could have another reaction and needs to be observed in the emergency department for at least 4 hours. Bring the epinephrine auto-injector with you to the hospital or give to emergency personnel when they arrive to safely dispose of it.

Steps in Using an EpiPen®

- 1. Remove the EpiPen® from the protective carrier tube by tipping and sliding it out.
- 2. Form a fist around the EpiPen® with the orange tip pointing down. Pull off the blue safety release.
- 3. Hold with the orange tip pointing toward the middle of the outer thigh.
- 4. Swing and press the orange tip **firmly** into the outer thigh until you hear a "click." Keep holding it firmly against the thigh for 3 seconds. Note: If you are administering to a young child, hold the leg firmly in place while administering an injection. EpiPen® may be used through clothing or directly on the skin.
- 5. Remove the EpiPen® from the thigh and massage the area for 10 seconds.
- 6. Call 911 and seek immediate medical attention. Tell them that your child has had an allergic reaction and that the EpiPen® was used.
- 7. Be prepared to use a second EpiPen® if symptoms do not improve or worsen in 5 to 15 minutes. Each EpiPen® is for single use only.











This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



When to Use EpiPen®

The EpiPen® auto-injector is an epinephrine shot used to treat severe allergic reactions (anaphylaxis). A severe allergic reaction can become fatal within minutes if untreated. Using epinephrine gives the life saving time needed to get further medical treatment.

SYMPTOMS OF ANAPHYLAXIS INCLUDE

Mouth: Itchy, swelling of tongue and/or lips

Throat: Itchy, tightness/closure, hoarseness, trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling, red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough

Heart: Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom," irritability, change in alertness,

mood change, confusion Other: Itchy, red, watery eyes

Tips about EpiPen®

- Comes in two strengths and are prescribed based on the individual weight.
- An EpiPen® trainer is included in the box with the real EpiPen®.
- The trainer does not have medicine or a needle.
- Use the trainer to practice steps of giving the injection.
- Store at room temperature.
- Do not refrigerate.
- Do not keep in a vehicle during hot or cold weather.
- Do not expose to direct sunlight.
- Be sure the medicine is clear/colorless in the viewing window.
- Check the expiration date. If expired get a refill.

Additional Information: epipen.com

This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for your child being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



EPIPEN® SKILLS TEST

Name______ School_____

Place a (1) in the box if the skill is attained

Place a (1) in the box if the skill is attained.		
1	Identify five signs and symptoms of anaphylaxis.	
2	Have someone call 911 (If no one available, administer EpiPen® then call).	
3	Remove EpiPen® from package and protective carry tube by flipping the yellow or green cap. (note: The EpiPen® is designed to work through clothing or directly on the skin).	
4	Make a fist around the EpiPen® Auto Injector and point the orange tip downward.	
5	Remove blue safety cap with your other hand, careful not to touch orange tip.	
6	Hold the EpiPen® with the orange tip pointing toward the middle part of the outer thigh area at a 90 degree angle.	
7	Swing and press the orange tip HARD into the outer thigh until you hear a "click." Keep pressing the EpiPen® firmly against the thigh for 3 seconds, counting out loud. If administering to a young child, hold the leg firmly in place.	
8	Remove EpiPen® straight out of injection site.	
9	Massage injection site for 10 seconds. Monitor status until help arrives. Have next dose ready if needed.	
10	Patient has received the correct dose of the medication if the orange needle tip is extended and the window is obscured. If not, repeat steps 4-9.	
sc	ORE FOR NUMBER OF SKILLS CORRECTLY PERFORMED	10

Potential Signs and Symptoms of Anaphylaxis

Mouth: Itchy, swelling of tongue and/or lips **Throat:** Itchy, tightness/closure, hoarseness,

trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling,

red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough **Heart:** Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom,"

irritability, change in alertness, mood change, confusion

Other: Itchy, red, watery eyes

Store and Use

- Room temperature in the plastic tube it comes in
- DO NOT refrigerate
- Do not place/leave in vehicle in hot or cold weather
- Check expiration date, most expire within one year
- View color through window of unit: Should be clear. If brown, need new one.
- Dispose of auto-injector properly

Call 911 immediately after using the EpiPen®.

Transport by emergency personnel and monitor for further medical assistance in the emergency room at least 4 hours.

When do you use EpiPen® vs. EpiPen Jr®?

- EpiPen® auto-injector (0.3 mg) if > 66 lbs
- EpiPen Jr® auto-injector (0.15 mg) if 33 66 lbs

STAFF SIGNATURE DATE

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stlouischildrens.org/FAME

EMERGENCY PREPAREDNESS CHECKLIST

☐ Get child's emergency contact information
☐ Get child's emergency care plan/Food Allergy Action Plan(FAAP)
☐ Get medication from parents/guardians
□ Have stock supply of epinephrine auto-injectors if your state allows Note: There are an increasing number of severe reactions in students with undiagnosed LTFA (see FAME manual for details on undiagnosed LTFA)
☐ Contact your local Emergency Medical Services (EMS) ☐ Inform that a child has life-threatening food allergy (LTFA) ☐ Is epinephrine carried on ambulance
 □ Education and Training □ Know signs and symptoms of anaphylaxis □ Review how to use epinephrine auto-injector □ Have emergency medication readily available in a secure accessible area. Have a second dose readily available along with permission for non-licensed trained personnel to give. See Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP). □ Know expiration date □ Instructions on how to use the Generic Adrenaclick®: epinephrineautoinject.com □ Generic Adrenaclick® Skills Test □ Instructions on how to use the Auvi-QTM: auvi-q.com □ Auvi-QTM Skills Test □ Instructions on how to use an EpiPen®: epipen.com □ EpiPen® Skills Test
 □ Develop an emergency response plan and team □ Develop a plan for school, home, and community □ Emergency Shelter-In-place plan (disaster plan) □ Have safe foods available for students with life-threatening food allergies
□ Do emergency drills □ Date completed □ Frequency □ Completed by

ALLERGIC REACTION— EMERGENCY RESPONSE CHECKLIST

GOAL: To quickly recognize, respond and appropriately provide treatment and management of an allergic reaction.

For an allergic reaction, contact the school nurse or school nurse designee immediately AND refer to the child's Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) (if immediately available).

If anaphylaxis does occur or the ECP/FAAP direction states, the person with the child shall:

- Inject epinephrine immediately
- Call 911
- Remain with the student and stay calm-have second dose readily available
- Place the student in a reclining position, raise legs and do not move them
- Contact parents/guardians/emergency contacts

Things to consider if an emergency occurs at school:

☐ Who will stay with the student and who will attend to student's classmates?
☐ Who will activate the emergency response team (building specific and/or system-wide)?
☐ Who will notify the local emergency medical services that a life-threatening allergic reaction is occurring?
☐ Who will notify school administration?
☐ Who will notify the parents/guardians; student's primary care provider and/or allergy specialist?
☐ Who will meet emergency medical responders at school entrance and direct to the student?
☐ Who will accompany student to the emergency care facility?
☐ Who will manage crowd control, if applicable?
☐ Who will complete the necessary follow-up paperwork and follow-up with the family?

Boyce JA, Assa'ad A, Burks AW, Jones SM, Sampson HA, Wood RA, et al. Guidelines for the diagnosis and management of food allergy in the United States: report of the NIAID-sponsored expert panel. J Allergy Clin Immunol 2010;126:S1-58.

Shelter-in-Place Plan

HEALTHCARE PROFESSIONALS CHECKLIST

□ Intake	☐ Preparedness
☐ Student Health Records/Forms	☐ Education/Training (at least annually
\square Student health history	and as needed)
☐ Medical release	\square Eight most common food allergens
☐ Date medication received/expires	\square Signs and symptoms of an allergic reaction
☐ Emergency Care Plan (ECP)/Food Allergy	\square How to respond to an allergic reaction
Action Plan (FAAP)	☐ How to use an epinephrine auto-injector
☐ Food allergy history form	☐ Hand washing or use hand wipes before/
\square Medication authorization	after eating
\square Healthcare provider contact information	☐ How to Read a Food Label
\square Photo of student: \square Yes \square No	☐ Provide and review role specific checklist
	\square Medication Handling and Storage
☐ Policy/Procedure	\square Accessible location (unlocked)
□ Laws Federal/State	$\hfill\Box$ Can all staff administer epinephrine
	auto-injector or designee(s)
☐ School District Policy/Procedures☐ Food Allergy Management Prevention Plan	☐ Accessible by whom
(FAMPP)—See resources for FAMPP	☐ Date received/expires
☐ Team Development Meeting	☐ Emergency Prevention
□ ECP/FAAP	☐ Contact local Emergency Medical
☐ Individual Health Care Plan (IHP)	Services (EMS)
□ 504 Accommodation Plan	☐ Do they carry epinephrine?
☐ Individualized Education Plan (IEP)	☐ Emergency Response
☐ Will the student carry their own medication?	☐ Give epinephrine
☐ Meal substitution necessary?	☐ Call 911
☐ Medical statement for special meals	☐ Know school's emergency protocol
submitted?□Yes □No	
☐ Designee in absence of school nurse	Review
☐ Transportation (bus or other)	☐ Intake forms submitted
\square All responsible staff (including	☐ Education/training, emergency
substitutes) that interact with the	prevention and response
student need copies of the students:	☐ Policy compliance
□ ECP/FAAP □ IHP □ 504/IEP	•
☐ Field Trips	
☐ Field Trip Risk Assessment	
☐ Medication bag	
☐ Classroom Lessons/Celebrations	
\square Alternatives to food	
☐ Emergency Procedures and Emergency	

STUDENT HEALTH HISTORY

Student's name Birthdate Grade Sex
Home phone Cell phone

The following information is needed to provide a safe and healthy environment for your child. If your child has a serious medical condition, it is vital that you discuss this with the nurse, teacher, and/or principal immediately. This information will be confidential and used as needed by the necessary school staff and applicable school volunteers to keep your child safe.

Has your child had any of the following? (check the boxes below for ALL that apply)	Yes	No 🗸	Medication required at school or home Yes or No?	If YES, give details/name the medication, dosage, and if used at school (S) and/or home (H)
ADD/ADHD				
Allergies Dust, pollen, ragweed, dustmites Food allergies Latex Medication Insects Triggered by?				List ALL environmental, food, insect, medication, and allergies: Type of Response: Hives Rash Itching Vomiting Swelling Difficultly Breathing Wheezing Other? Epinephrine auto-injector at home: Y Rash
Anemia/Sickle Cell Anemia				
Anxiety/Panic Attack				
Asthma Is an inhaler used? □ Yes □ No How often? Triggered by?				
Bladder Infections				
Blood Disorders				
Bone-Joint Disease				
Bowel Movement Condition				
Bronchitis/Upper Respiratory				
Cancer				
Cerebral Palsy				
Color Blindness				
Diabetes Blood sugar checked at school? □ Yes □ No Insulin taken? □ Yes □ No				
Depression				
Epilepsy/Seizure Date of last seizure				
Fainting Spells (explain)				
Headaches/Migraines				

Has your child had any of the following? (check the boxes below for ALL that apply)	Yes	No 🗸	Medication required at school or home Yes or No?	If YES, give det medication, dos at school (S) and	age, and if used
Hearing Problems/Devices/ Frequent Ear Infections					
Heart Condition					
Kidney Trouble					
Muscle Disorder					
Neurological Concern					
Nose Bleeds (frequent)					
Orthopedic Concerns					
Physical Activity Limitations					
Speech Problems					
Vision Problems Wears: Glasses or Contacts				Eye Dr. name: Phone #: Last eye exam:	
Dental Problems				Dentist name: Phone #: Last visit:	
Healthcare provider			Phone		Last visit
Specialist name			Phone		Last visit
F STUDENT(S) REQUIRES MEDICASCHOOL, PLEASE OBTAIN THE APITO THE SCHOOL IN THE ORIGINAL	PROPR . PHAR	MACY	FORMS IN THE OFFICI OR MANUFACTURER	E. ALL MEDICATION	ON MUST BE SUPPLIE
ncident 1:			, or other concerns.		Date
ncident 2:					Date
Comments					
In case of emergency, accident, or streatment is required, I (parent/guarme, my signature below authorizes services through 911. The school m to a hospital emergency room at m	dian) re the scl ay mal	eques hool to ke wha	t the school to contact o exercise their own ju atever arrangements a	me. If the school dgment in contac re necessary to tr	is unable to reach cting emergency
Parent/guardian name					
PARENT/GUARDIAN SIGNATURE					DATE
Emergency contact				Phone	

ALLERGY HISTORY

PARENT/GUARDIAN SIGNATURE

Please complete this form and return it to the school nurse. Thank you for helping us keep your child safe and healthy at school.

Please list what your child is allergic to (include all foods, insects, medications, environmental, and latex): 1. What kind of reaction has your child had to the above listed allergen(s) in the past (note: each reaction can present with different symptoms)? \square Rash ☐ Itching \square Hard to breathe ☐ Hives ☐ Vomiting □ Swelling ☐ Wheezing □ Other? 2. When was the last time your child had an allergic reaction? **3. Did you use an epinephrine auto-injector in this reaction?** \square Yes \square No 4. Have you ever used an epinephrine auto-injector for your child's allergic reaction? \square Yes \square No If yes, when? 5. Does your child require an epinephrine auto-injector or any additional medication at school to **keep them safe with allergies?** \square Yes \square No (If yes, please complete and return the medication authorization form.) 6. When was your child's last doctor visit for the above listed allergy(ies) and what suggestions did he/she give if a reaction occurs? 7. Did you receive a Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) from your child's doctor? ☐ Yes ☐ No 8. Does your child require special diet restrictions from the school cafeteria? \square Yes \square No (If yes, please complete and return the Medical Statement for Special Meals.) **Phone** Healthcare provider/allergist name Parent/guardian name

DATE



FOOD ALLERGY & ANAPHYLAYIS EMERGENCY CARE

Food Allergy Resea	0	OD VELEW	ui & ANAI	IIILANIS	LIVILING		
Name:				D.O.B.:			PLACE PICTURE
Allergic to:							HERE
Weight:	Ibs. Asthma:	☐ Yes (higher ri	sk for a severe rea	action) 🗆 No			
NOTE	: Do not depend on	ı antihistamines or iı	nhalers (bronchodilate	ors) to treat a seve	ere reaction. US	E EPINEPHRINE	Ē.
Extremely reactiv	e to the followin	ng allergens:					
THEREFORE:							
│ │ □ If checked, give	aninanhrina imm	adiatoly if the alle	raan was IIKFIV as	ton for ANV svi	mntoms		
☐ If checked, give		•	•	,	•	are apparent.	
		HE FOLLOWING:	•	N	IILD SY	MPTOM	IS
l SI	EVERE S	YMPTOMS	5	· ` `			
		(7)	(** *)				
LUNG	LICART	TUDOAT	MOUTU	NOSE	MOUTH	SKIN	GUT
LUNG Shortness of	HEART Pale or bluish	THROAT Tight or hoarse	MOUTH Significant	Itchy or runny nose,	Itchy mouth	A few hives, mild itch	Mild nausea or
breath, wheezing,	skin, faintness,	throat, trouble	swelling of the	sneezing			discomfort
repetitive cough	weak pulse,	breathing or swallowing	tongue or lips	FOR MILI	SYMPTOMS	FROM MORE	THAN ONF

Many hives over body, widespread redness



diarrhea



Repetitive vomiting, severe



Feeling something bad is about to happen. anxiety, confusion

OR A COMBINATION

of symptoms from different body areas.







1. INJECT EPINEPHRINE IMMEDIATELY.

- 2. **Call 911.** Tell emergency dispatcher the person is having anaphylaxis and may need epinephrine when emergency responders
- Consider giving additional medications following epinephrine:
 - Antihistamine
 - Inhaler (bronchodilator) if wheezing
- Lay the person flat, raise legs and keep warm. If breathing is difficult or they are vomiting, let them sit up or lie on their side.
- If symptoms do not improve, or symptoms return, more doses of epinephrine can be given about 5 minutes or more after the last dose.
- Alert emergency contacts.
- Transport patient to ER, even if symptoms resolve. Patient should remain in ER for at least 4 hours because symptoms may return.

FOR **MILD SYMPTOMS** FROM **More than one** SYSTEM AREA, GIVE EPINEPHRINE.

FOR MILD SYMPTOMS FROM A SINGLE SYSTEM AREA, FOLLOW THE DIRECTIONS BELOW:

- 1. Antihistamines may be given, if ordered by a healthcare provider.
- 2. Stay with the person; alert emergency contacts.
- 3. Watch closely for changes. If symptoms worsen, give epinephrine.

MEDICATIONS/DOSE	S
------------------	---

Epinephrine Brand or Generic:
Epinephrine Dose: ☐ 0.1 mg IM ☐ 0.15 mg IM ☐ 0.3 mg IM
Antihistamine Brand or Generic:
Antihistamine Dose:
Other (e.g., inhaler-bronchodilator if wheezing):

PATIENT OR PARENT/GUARDIAN AUTHORIZATION SIGNATURE

DATE

PHYSICIAN/HCP AUTHORIZATION SIGNATURE

DATE

FOOD ALLERGY & ANAPHYLAXIS EMERGENCY CARE PLAN

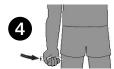
HOW TO USE AUVI-Q® (EPINEPHRINE INJECTION, USP), KALEO

- 1. Remove Auvi-Q from the outer case. Pull off red safety guard.
- Place black end of Auvi-Q against the middle of the outer thigh.
- Press firmly until you hear a click and hiss sound, and hold in place for 2 seconds.
- Call 911 and get emergency medical help right away.



HOW TO USE EPIPEN®, EPIPEN JR® (EPINEPHRINE) AUTO-INJECTOR AND EPINEPHRINE INJECTION (AUTHORIZED GENERIC OF EPIPEN®), USP AUTO-INJECTOR, MYLAN AUTO-INJECTOR, MYLAN

- Remove the EpiPen® or EpiPen Jr® Auto-Injector from the clear carrier tube.
- Grasp the auto-injector in your fist with the orange tip (needle end) pointing downward. With your other hand, remove the blue safety release by pulling straight up.
- Swing and push the auto-injector firmly into the middle of the outer thigh until it 'clicks'. Hold firmly in place for 3 seconds (count slowly 1, 2, 3).
- 4.



HOW TO **USP AUT**

- 1. Remo
- 2. Pull c
- 3. Put th
- Remove and massage the area for 10 seconds. Call 911 and get emergency medical help right away.

HOW TO USE TEVA'S GENERIC EPIPEN® (EPINEPHRINE INJECTION, USP) AUTO-INJECTOR, TEVA PHARMACEUTICAL INDUSTRIES

- Quickly twist the yellow or green cap off of the auto-injector in the direction of the "twist arrow" to remove it.
- Grasp the auto-injector in your fist with the orange tip (needle end) pointing downward. With your other hand, pull off the blue safety release.
- 3 Place the orange tip against the middle of the outer thigh at a right angle to the thigh.
- Swing and push the auto-injector firmly into the middle of the outer thigh until it 'clicks'. Hold firmly in place for 3 seconds (count slowly 1, 2, 3).
- Remove and massage the injection area for 10 seconds. Call 911 and get emergency medical help right away.

HOW TO USE SYMJEPI™ (EPINEPHRINE INJECTION, USP)

- When ready to inject, pull off cap to expose needle. Do not put finger on top of the device.
- Hold SYMJEPI by finger grips only and slowly insert the needle into the thigh. SYMJEPI can be injected through clothing if necessary.
- 3. After needle is in thigh, push the plunger all the way down until it clicks and hold for 2 seconds.
- Remove the syringe and massage the injection area for 10 seconds. Call 911 and get emergency medical help right away.
- Once the injection has been administered, using one hand with fingers behind the needle slide safety guard over needle.

ADMINISTRATION AND SAFETY INFORMATION FOR ALL AUTO-INJECTORS:

- Do not put your thumb, fingers or hand over the tip of the auto-injector or inject into any body part other than mid-outer thigh. In case of accidental injection, go immediately to the nearest emergency room.
- If administering to a young child, hold their leg firmly in place before and during injection to prevent injuries.
- Epinephrine can be injected through clothing if needed.
- Call 911 immediately after injection.

OTHER DIRECTIONS/INFORMATION (may self-carry epinephrine, may self-administer epinephrine, etc.):

Treat the person before calling emergency contacts. The first signs of a reaction can be mild, but symptoms can worsen quickly.

EMERGENCY CONTACTS — CALL 911		OTHER EMERGENCY CONTACTS		
RESCUE SQUAD:		NAME/RELATIONSHIP:	PHONE:	
DOCTOR:	PHONE:	NAME/RELATIONSHIP:	PHONE:	
PARENT/GUARDIAN:	PHONE:	NAME/RELATIONSHIP:	PHONE:	

we and massage the injection area for 10 seconds. Can 911 and get emergency medical help right away.	
USE IMPAX EPINEPHRINE INJECTION (AUTHORIZED GENERIC OF ADRENACLICK®), TO-INJECTOR, AMNEAL PHARMACEUTICALS	Push
ove epinephrine auto-injector from its protective carrying case. off both blue end caps: you will now see a red tip. Grasp the auto-injector in your fist with the red tip pointing downward.	10 (50)
he red tip against the middle of the outer thigh at a 90-degree angle, perpendicular to the thigh. Press down hard and firmly against the thigh for approximately 10 seconds.	



PLAN DE ATENCIÓN DE EMERGENCIAS DE ALERGIAS ALIMENTARIAS Y ANAFILAXIA

Nombre:	Fecha de nacimiento:	UNA
Alérgico a:		FOTOGRAFÍA AQUÍ
Peso:kilos. Asma: Sí (Riesgo más alto de rea	acción grave) \square No	
NOTA: No recurra a antihistamínicos ni inhaladores (broncodilata	adores) para tratar una reacción grave. UTILICE EPI	NEFRINA.
Extremadamente reactivo a los siguientes alérgenos:		
POR LO TANTO: ☐ Si esta opción está marcada y es PROBABLE que se ha ingerido el alérgeno,	, administre epinefrina de inmediato ante CUALQUIERA	de estos síntomas.
□ Si esta opción está marcada y es SEGURO que se ha ingerido el alérgeno, ac	dministre epinefrina de inmediato aunque no se observ	re ningún síntoma.

ANTE CUALQUIERA DE LOS SIGUIENTES:

SÍNTOMAS GRAVES



Falta de aire. sibilancia. mucha tos



Tez azulada o pálida, desmavo. pulso débil. mareo



GARGANTA

Ronguera u oclusión. dificultad para tragar o respirar



Hinchazón significativa de la lengua o los labios

O UNA

COMBINACIÓN

de los síntomas

de las distintas

áreas



PIEL

Urticaria extendida en las distintas partes del cuerpo. enrojecimiento generalizado



INTESTINOS

Vómitos reiterados. diarrea grave

ŢŢ



OTRO

Sensación de que va a pasar algo malo, ansiedad,



confusión.



亇

1. INYECTE EPINEFRINA DE INMEDIATO

- Llame al 911. Avise al operador telefónico que el paciente tiene anafilaxia y puede necesitar epinefrina cuando llegue el equipo de emergencia.
- Considere la administración de otros medicamentos además de la epinefrina:
 - -Antihistamínico
 - -Inhalador (broncodilatador) en caso de respiración sibilante
- Mantenga al paciente en posición horizontal, con las piernas en alto y abrigado. Si tiene dificultades para respirar o vómitos, manténgalo sentado o tendido sobre un costado.
- Si los síntomas no mejoran o vuelven a aparecer, puede administrar otras dosis adicionales de epinefrina a partir de los 5 minutos de la administración de la última dosis.
- Comuníquese con los contactos de emergencia.
- Lleve al paciente a la sala de emergencias, aunque los síntomas hayan desaparecido. (El paciente debe permanecer en la guardia médica durante por lo menos 4 horas porque los síntomas pueden reaparecer).

SÍNTOMAS LEVES









Picazón o moqueo nasal, estornudos

BOCA Picazón

bucal

PIEL

Algunas Náuseas leves o ronchas. malestar picazón leve

EN CASO DE **SÍNTOMAS LEVES** EN **MÁS DE UN ÁREA** DEL CUERPO, ADMINISTRE EPINEFRINA.

EN CASO DE **SÍNTOMAS LEVES** EN UN **ÁREA ÚNICA** SIGA ESTAS INSTRUCCIONES:

- 1. Se pueden administrar antihistamínicos, con prescripción médica.
- 2. Quédese junto a la persona; comuníquese con los contactos de emergencia.
- 3. Observe atentamente los posibles cambios. Si los síntomas empeoran, administre epinefrina.

MEDICAMENTOS/DOSIS

Marca de epinefrina o fármaco genérico:
Dosis de epinefrina: \square 0,1 mg IM \square 0,15 mg IM \square 0,3 mg IM
Marca de antihistamínico o fármaco genérico:
Dosis de antihistamínico:
Otros (por ejemplo, broncodilatador en caso de sibilancia):

FIRMA DE AUTORIZACIÓN DEL PACIENTE O PADRE/TUTOR

FIRMA DE AUTORIZACIÓN DEL MÉDICO O PROFESIONAL DE SALUD INTERVINIENTE

FECHA

FECHA

PLAN DE ATENCIÓN DE EMERGENCIAS DE ALERGIAS ALIMENTARIAS Y ANAFILAXIA

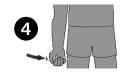
CÓMO UTILIZAR AUVI-Q® (INYECCIÓN DE EPINEFRINA, USP), KALEO

- 1. Retire AUVI-Q del estuche externo. Saque la tapa de seguridad roja.
- 2. Coloque el extremo negro de AUVI-Q® contra la parte exterior media del muslo.
- 3. Oprima firmemente hasta escuchar un clic y un silbido, mantenga presionado por 2 segundos.
- 4. Llame al 911 y pida asistencia médica de emergencia de inmediato.



CÓMO USAR EL AUTOINYECTOR DE EPINEFRINA EPIPEN® Y EPIPEN JR® Y LA INYECCIÓN DE EPINEFRINA (FÁRMACO GENÉRICO AUTORIZADO DE EPIPEN®), USP (AUTOINYECTOR), MYLAN

- 1. Retire el autoinyector Epipen® o EpiPen Jr® del tubo transparente.
- 2. Sujete el autoinyector firmemente con el puño con la punta naranja (el extremo de la aguja) apuntando hacia abajo. Con la otra mano, retire el protector de seguridad azul tirando firmemente hacia arriba.
- 3. Gire y oprima con firmeza el autoinyector contra la parte exterior media del muslo hasta que haga clic. Sostenga firmemente en el lugar durante 3 segundos (cuente lentamente 1, 2, 3).
- Retire el dispositivo y masajee el área durante 10 segundos. Llame al 911 y pida asistencia médica de emergencia de inmediato.



CÓMO UTILIZAR LA INYECCIÓN DE EPINEFRINA IMPAX (GENÉRICO AUTORIZADO DE ADRENACLICK®), USP, AUTOINYECTOR, LABORATORIOS IMPAX

- Retire del autoinyector de epinefrina de su estuche protector. Saque las dos tapas de extremo azul. Ahora podrá ver una punta roja.
- 2. Sujete el autoinyector firmemente con el puño con la punta roja apuntando hacia abajo. Coloque la punta roja contra la parte exterior media del muslo en un ángulo de 90°, en posición perpendicular al muslo.
- 3. Oprima y sostenga con firmeza durante aproximadamente 10 segundos. Retire el dispositivo y masajee el área durante 10 segundos.
- 4. Llame al 911 y pida asistencia médica de emergencia de inmediato.

5 Presionar

CÓMO UTILIZAR SYMJEPI™ (INYECCIÓN DE EPINEFRINA, USP)

- Cuando esté listo para aplicar la inyección, retire la tapa para dejar la aguja expuesta. No coloque el dedo encima el dispositivo.
- 2. Sostenga la inyección SYMJEPI solo con los dedos e inserte la aguja en el muslo suavemente. SYMJEPI puede inyectarse a través de la ropa si es necesario.
- 3. Después de que la aguja esté en el muslo, empuje el émbolo hacia abajo hasta que haga clic y manténgalo durante 2 segundos.
- Retire la jeringa y masajee el lugar de la inyección durante 10 segundos. Llame al 911 y pida asistencia médica de emergencia de inmediato.
- 5. Una vez que se haya administrado la inyección, colocando una mano con los dedos detrás de la aguja, deslice la protección de seguridad por sobre la aguja.

INFORMACIÓN DE ADMINISTRACIÓN Y SEGURIDAD PARA TODOS LOS AUTOINYECTORES

- 1. No coloque el dedo pulgar, los demás dedos o la mano sobre la punta del autoinyector ni aplique la inyección fuera de la parte exterior media del muslo. En caso de inyección accidental, diríjase inmediatamente a la sala de emergencias más cercana.
- 2. Si administra el medicamento a un niño pequeño, sostenga su pierna firmemente antes y durante la aplicación para evitar posibles lesiones.
- 3. Si es necesario, la epinefrina se puede aplicar a través de la ropa.
- 4. Llame al 911 inmediatamente luego de aplicar la inyección.

INSTRUCCIONES/INFORMACIÓN ADICIONAL (la persona puede llevar epinefrina, el paciente puede autoadministrarse la medicación, etc.):

Trate a la persona antes de llamar a los contactos de emergencia. Las primeras señales de una reacción pueden ser leves, pero los síntomas pueden agravarse con rapidez.

CONTACTOS DE EMERGENCIA – LLAME AL 911		OTROS CONTACTOS DE EMERGENCIA	
EQUIPO DE RESCATE:		NOMBRE/RELACIÓN:	
MÉDICO:	TELÉFONO:	TELÉFONO:	
PADRE O TUTOR:	_ TELÉFONO:	NOMBRE/RELACIÓN:	
		TELÉFONO:	

FORMULARIO SUMINISTRADO POR CORTESÍA DE FOOD ALLERGY RESEARCH & EDUCATION (FARE) (FOODALLERGY.ORG) 5/2020



Anaphylaxis Emergency Action Plan

Patient Name:				Age:
Allergies:				
Asthma Yes (hig	h risk for seve	re reaction)] No	
Additional health pro	blems besides	s anaphylaxis:		
Concurrent medicati	ons:			
	MOUTH THROAT* SKIN GUT LUNG*	itching, swelling itching, tightnotiching, hives, vomiting, diarrang shortness of b	reath, cough, wheez	ess
	HEART*	weak puise, di	zziness, passing out	
Only a	few symptoms *Some	may be present. symptoms can be	Severity of symptom life-threatening. AC	s can change quickly. T FAST!
Emergency Acti 1. Inject epinephrine in		check one):	` `) Adrenaclick (0.3 mg)
			Auvi-Q (0.15 mg)	☐ Auvi-Q (0.3 mg)
		I	EpiPen Jr (0.15 mg)	EpiPen (0.3 mg)
			nephrine Injection, U 0.15 mg)	SP Auto-injector- authorized generic (0.3 mg)
			other (0.15 mg)	Other (0.3 mg)
Specify others:				
IMPORTANT: ASTH	MA INHALERS	AND/OR ANTIHIS	TAMINES CAN'T BE	DEPENDED ON IN ANAPHYLAXIS.
2. Call 911 or rescue	squad (before	calling contact)		
3. Emergency contact	ct #1: home		work	cell
Emergency contact	ct #2: home		work	cell
Emergency contact	ct #3: home		work	cell
Comments:				
Doctor's Signature/Da	te/Phone Numl	ber		
Parent's Signature (for	r individuals ui	nder age 18 vrs)/D	ate	

This information is for general purposes and is not intended to replace the advice of a qualified health professional. For more information, visit www.aaaai.org. © 2017 American Academy of Allergy, Asthma & Immunology 4/2017

Allergy and Anaphylaxis Emergency Plan



Child's name: Da	ate of plan: Attach
Date of birth:/Age Weight:	-1-11-12-
Child has allergy to	
Child has asthma. ☐ Yes ☐ No (If yes, high Child has had anaphylaxis. ☐ Yes ☐ No Child may carry medicine. ☐ Yes ☐ No Child may give him/herself medicine. ☐ Yes ☐ No (If child reference)	gher chance severe reaction) fuses/is unable to self-treat, an adult must give medicine)
IMPORTANT REMINDER Anaphylaxis is a potentially life-threating, severe allergic	c reaction. If in doubt, give epinephrine.
For Severe Allergy and Anaphylaxis What to look for	Give epinephrine! What to do
If child has ANY of these severe symptoms after eating the food or having a sting, give epinephrine. • Shortness of breath, wheezing, or coughing • Skin color is pale or has a bluish color • Weak pulse • Fainting or dizziness • Tight or hoarse throat • Trouble breathing or swallowing • Swelling of lips or tongue that bother breathing • Vomiting or diarrhea (if severe or combined with other symptoms) • Many hives or redness over body • Feeling of "doom," confusion, altered consciousness, or agitation SPECIAL SITUATION: If this box is checked, child has an extremely severe allergy to an insect sting or the following food(s):	 Inject epinephrine right away! Note time when epinephrine was given. Call 911. Ask for ambulance with epinephrine. Tell rescue squad when epinephrine was given. Stay with child and: Call parents and child's doctor. Give a second dose of epinephrine, if symptoms get worse, continue, or do not get better in 5 minutes. Keep child lying on back. If the child vomits or has trouble breathing, keep child lying on his or her side. Give other medicine, if prescribed. Do not use other medicine in place of epinephrine. Antihistamine Inhaler/bronchodilator
For Mild Allowin Donation	Manttanabild
For Mild Allergic Reaction What to look for If child has had any mild symptoms, monitor child. Symptoms may include: • Itchy nose, sneezing, itchy mouth • A few hives • Mild stomach nausea or discomfort	Monitor child What to do Stay with child and: • Watch child closely. • Give antihistamine (if prescribed). • Call parents and child's doctor. • If symptoms of severe allergy/anaphylaxis develop, use epinephrine. (See "For Severe Allergy and Anaphylaxis.")
Medicines/Doses Epinephrine, intramuscular (list type): Antihistamine, by mouth (type and dose): Other (for example, inhaler/bronchodilator if child has asthmatical descriptions of the control of the co	Dose: □ 0.15 mg □ 0.30 mg (weight more than 25 kg)
Parent/Guardian Authorization Signature Date	Physician/HCP Authorization Signature Date

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Allergy and Anaphylaxis Emergency Plan



Child's name:	_Date of plan:
Additional Instructions:	
Contacts	
Call 911 / Rescue squad: ()	
Doctor:	Phone: (
Parent/Guardian:	Phone: ()
Parent/Guardian:	Phone: ()
Other Emergency Contacts	
Name/Relationship:	Phone: ()
Name/Relationship:	Phone: ()

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504 PLAN

This federal civil rights law, commonly referred to as Section 504, helps ensure that individuals with handicaps/disabilities are not excluded from participating in any program or activity that receives federal financial assistance. Students who are covered by this law are eligible to receive what is known as a 504 Plan.

A 504 Plan is a written management plan developed on a case by case basis. Individual accommodation(s) will vary based upon each student's individual needs, and may require input from their healthcare provider. Examples of 504 accommodations may include, but not be limited to, special seating arrangements, curriculum adjustments, field trips, special school events and staff training. Parents/guardians are within their rights to request an evaluation for eligibility and to pursue such a plan. All schools subject to this law should have a 504 Coordinator on staff who can help parents/guardians throughout the 504 process.

Accommodations should be reasonable and supported by using evidence based practice standards such as the CDC Voluntary Guidelines. The following 504 outline provides an overview of steps to take to create a 504 Plan.

Please review the following step by step instructions on how to use the 504 Plan flow chart that starts on the next page:

- **Step 1:** Identify your role in creating the 504 Plan.
- **Step 2:** Review and complete the tasks listed under your specific role.
- **Step 3:** Once the student is approved for a 504 Plan, then review details on the flow chart which follows this page:
 - a. Scheduling a 504 planning meeting
 - b. Sample accommodation listing (note: The accommodation listing features check boxes for building a 504 plan to meet the student's individual needs.)
- **Step 4:** If the school does not approve a 504 Plan, there is information on who to contact and resources to assist.

What's your role? STEP 1 Healthcare Provider School Nurse/ Parents/Guardians **504 Coordinator** (physician/allergist) ☐ Provide families with ☐ Request and obtain an ☐ Identify students who may Emergency Care Plan paperwork that explains be eligible for a 504 plan. STEP 2 from your child's doctor. the students food allergy, ☐ Gather required such as: information, such as ☐ If your child will need □ Food allergy Emergency Care Plan/Food Allergy Action Plan (ECP/FAAP) the student's Individual Healthcare Plan (IHCP) school meals, have your child's doctor complete a medical statement for or Food Allergy Action special meals. Plan. ☐ If school meals/snacks are required, then ☐ Contact your school □Once it is agreed the provide a medical to refer/request a student will have a 504 statement for special 504 evaluation for Plan schedule a team meals. (Be sure to your child. planning meeting and include omitted and obtain signatures from permitted foods.) those who take part in meeting. School Nurse/ The student is approved **504 Coordinator** for a 504 Plan. STEP 3 ☐ Be sure the student has an STEP 4 Individual Healthcare Plan (IHCP) on file. **Healthcare Provider** ☐ Parents/quardians may need your assistance to advocate for reasonable accommodations. ☐ Schedule a planning meeting to create the student's 504 Parents/Guardians accommodation plan. ☐ May appeal the decision. (See 504 resource listing ☐ The meeting may include: below.) ☐ Parent/Guardian ☐ Student (age dependent) ☐ School nurse ☐ Principal **504 Resource Listing** ☐ School nutrition staff ☐ United States Department of Education—Office for ☐ Classroom teacher Civil Rights (OCR) ☐ Transportation ed.gov/about/offices/list/ocr/index.html ☐ Americans with Disabilities (ADA) ed.gov/about/offices/list/ocr/docs/dcl-504faq-201109.html □ National School Board Association (NSBA)-Safe at School and Ready to Learn nsba.org/Board-Leadership/SchoolHealth/Food-Allergy-Policy-Guide.pdf

Accommodations

(sample recommendations adapted from CDC Voluntary Guidelines)

Some states and school districts have a 504 template; contact your schools 504 coordinator and/or school administrator for details.

General Accommodations

- ☐ All staff will follow the schools food allergy policies.
- ☐ School nurse will educate and train all staff members who have contact with the student in recognizing the symptoms of an allergic reaction, emergency procedures and the use of epinephrine auto-injectors.
- ☐ Student's epinephrine auto-injectors will be kept in secure (unlocked), accessible area.
- ☐ Make sure events and field trips are consistent with food allergy policies.
- ☐ Have access to epinephrine auto-injectors and train relevant staff to use them.
- ☐ Have children, school staff, and volunteers to wash hands before and after handling or eating food.
- ☐ Have a system in place to identify all students with food allergies.

Emergency Accommodations

- ☐ Student will self carry two epinephrine auto-injectors at all times (age dependent.)
- ☐ Student will have access to safe foods in case of an Emergency Shelter-in-Place.

Transportation Accommodations

- ☐ Train transportation staff how to respond to food allergy emergencies.
- □ Do not allow food to be eaten on buses except by children with special needs such as diabetes.

Classroom Accommodations

- □ Avoid the use of identified allergens in class projects, parties, holidays and celebrations, arts, crafts, science experiments, cooking, snacks, rewards or for other purposes.
- ☐ Inform and educate substitute of child's food allergy.
- ☐ Support parents/ guardians who wish to provide safe snack items for their child.
- ☐ Use non-food incentives for prizes, gifts, awards.

Celebrations

- ☐ Consider celebrations with non-food items (school supplies, toys/trinkets, crafts, t-shirts, prize system).
- ☐ If food is allowed, check for allergens and make sure all items are clearly labeled.
- ☐ Wash all desks, tables, chairs, with soap and water/ district approved cleaning products after celebrations with food.

Accommodations (cont. on next page)

Accommodations

(cont. from previous page)

School Activities, Field Trips, Accommodations

- ☐ Do not exclude children with food allergies from field trips, events or extracurricular activities.
- ☐ Package meals and snacks appropriately to prevent cross-contact.
- ☐ Invite parents/guardians of children with food allergies to chaperone (but do not require.)

Social/Emotional Accommodations

- ☐ Provide age appropriate education to all children on the seriousness of food allergies.
- ☐ If teasing, harassment, or bullying occurs, immediate disciplinary actions will take place based on the school's anti-bullying policy.

Cafeteria Accommodations

- ☐ Consider allergy-friendly (allergen–free) tables.
- ☐ Have a system in place to identify all students with food allergies.

If school prepared meals required

- ☐ Make necessary changes to school meals.
- □ Obtain approval from licensed physician or as stated in the ECP.
- Designate an allergen-safe food preparation area.
- Provide menu copies to parents/guardians in advance to plan meals.
- Provide food labels, recipes or ingredient lists used to prepare meals and snacks.
- ☐ Keep food labels for at least 24 hours after servicing the food in case the child has a reaction.
- ☐ Read all food labels with each purchase for potential food allergens.
- Wash all tables and chairs with soap and water district approved cleaning products after each meal services.

Physical Education & Recess

☐ Access to epinephrine auto-injectors.

- Review 504 Plan annually and as needed.
- Designate responsible party to follow through with accommodations (see sample on next page.)
- Have all participants sign the final 504 Plan.

504 PLAN

Student's name	Date	
School	Grade	
Disability		
504 Participants		
Name	Title	
	Parent/Guardian	
	School Nurse	
	Principal	
	Assistant Principal	
	Counselor	
	School Nutrition Staff	
	504 Coordinator	
	Transportation Staff	
	Classroom Teacher	
	Other	
	Other	
☐ Received a written notice of my rights under Secti☐ Give permission for the 504 coordinator to distrib		
PARENT/GUARDIAN SIGNATURE	DATE	
All participants received a copy of this Accommoda	tion Plan	
504 COORDINATOR SIGNATURE	DATE	

504 PLAN

Accommodations	Responsible Party	Done	Completion Date
General			
The school nurse will educate/train all staff (including support and substitute) annually and as needed.	School nurseDistrict representative		
 This training may include: review of district policy/ procedures, staff responsibilities, signs/symptoms of an allergic reaction, and the use of epinephrine auto-injectors. 	School nurseDistrict representative		
Emergency			
 Epinephrine auto-injectors will be accessible to all staff that have contact with the child. 	School nurseAdministrator		
• Student's epinephrine auto-injectors will be kept in a secure (unlocked), accessible area.	• Counselor		
• The student will have access to safe foods box in case of an emergency Shelter-in-Place.	School nutrition service		
Social/Emotional			
 If teasing, harassment, or bullying occurs, immediate disciplinary actions will take place based on the school's anti-bullying policy 	AdministratorCounselorTeacher		
Classroom			
 Avoid the use of identified allergens in class projects, parties, holidays and celebrations, arts, crafts, science experiments, cooking, snacks, rewards or for other purposes 	Classroom teacherAdministrator		
 Students will wash hands or use hand wipes before and after eating. 			
• Incentives will take the form of a nonfood item.			
Cafeteria			
 Make necessary substitutions to meal once approval is obtained from a licensed physician through dietary orders or as stated in the ECP. 	School nutrition servicesParent/guardian		
Designate an allergen-safe food preparation area.	School nutrition services		
 Provide advanced copies of menus for parents/ guardians to use in planning meals. 			
• Parents/guardians will be contacted if school menu changes.			
 Designated person staff will wipe the table/chair where the child sits before and after breakfast/lunch/snacks. 			
 Students will wash hands or use hand wipes before and after eating. 			
School Activities/Field Trips			
 Inform parents/guardians about field trips and provide parents/guardians the opportunity to attend. 	AdministratorDistrict representative		
• Enforce a no No eating policy on transportation.			
 Have two-way communication devices available in case of an emergency. 			
• Have access to epinephrine auto-injectors and train staff to use them.			
Review Annually and as Needed	Parent/guardianSchool nursePrincipalAssistant principal	Counselor School nutriti District repre	

INSTRUCTIONS TO COMPLETE AN INDIVIDUAL HEALTH CARE PLAN (IHP)

Section I: Identifying Information—Provide detailed information

- a. Student's Information
- b. Parents/Guardians Information
- c. Physician's Information
- d. Hospital Information
- e. School Nurse Information

Section II. Medical Overview—Complete the questions on the lines provided

- a. Medical Condition: include ALL medical conditions (i.e., food allergies, asthma)
- b. Medications: include ALL medications
- c. Side Effects: include ANY side effects from medications
- d. Necessary Health Care Procedures at School
- e. Healthcare Plan for Period: include start and end date

Section III. Other Information—add in optional information that has not been covered in the IHP

Section IV. Background Information/Nursing Assessment—provide detailed information on the following, if necessary check the box and attach additional sheets.

- **a. Medical History:** description of the child's past allergic reactions, include triggers, signs/symptoms, and the child's verbal description
- **b. Social/Emotional Concerns:** describe how the medical conditions can cause social and emotional response in the child and require the need for support
- **c. Academic Achievement:** describe academic achievements and/or challenges that can be affected due to the medical condition(s)

Section V. Interventions—Provide detailed information on the following, if necessary check the box and attach additional sheets.

- **a. Medications:** List medications or refer to Emergency Care Plan (ECP) and/or Food Allergy Action Plan (FAAP)
- **b. Diet:** List meal substitutions; note if parent/guardian is requesting the school provide school meal substitutions then a written physician statement is necessary
- **c. Transportation:** List the student's form of transportation to/from school: bus, car, walker; Note: it is highly recommended that no eating/drinking is allowed on the bus
- **d. Classroom School Modifications:** Consider seating assignments; handwashing schedules/procedures; cleaning procedures for chairs/desks
- e. Equipment: Remember emergency medications, first aid kit, cleaning supplies, snacks
- f. Safety Measures: Attach Emergency Care Plan (ECP), Food Allergy Action Plan (FAAP), 504 Plan/IEP
- g. Substitute Backup Staff: It is highly recommended that all substitute staff be included in training
- **h. Possible Problems:** i.e., all staff training; staff/parent/guardian resistance with procedures; understanding that food allergies are life-threatening
- i. Training: Consider annually/biannually; do the parents/guardians want to participate

Section VI. Individual Health Plan Review—Document Next Review Date

Section VII. Documentation of Participation—Have ALL school staff members who are identified as responsible parties read, review and sign the IHP.

Section VIII. Parent/Guardian Authorization for Special Health Services—provide child name, DOB, and parents/guardians signature/date.

INDIVIDUAL HEALTH PLAN (IHP)

Section I: Identifying Information

Student's name

		3 .
School		Grade
PARENTS/GUARDIANS		
Mother's name		
Mother's address		
Mother's home phone	Work	Cell
Father's name		
Father's address		
Father's home phone	Work	Cell
PHYSICIAN		
Physician name		Phone
Physician address		
HOSPITAL		
Hospital emergency room		Phone
Hospital address		
Ambulance service		Phone
SCHOOL		
School nurse		Phone
		-

Birth date

Age

Section II: Medical Overview Medical condition Any known allergies Medications Possible side effects Necessary health care procedures at school Healthcare plan for period to Section III: Other Important Information Section IV: Background Information/Nursing Assessment **Brief Medical History** ☐ Check if additional information is attached. **Social/Emotional Concerns:** ☐ Check if additional information is attached. **Academic Achievement** ☐ Check if additional information is attached.

INDIVIDUAL HEALTH PLAN (IHP)

Section V: Interventions

Medications: See Emergency Plan and Medication Authorization F	Forms.	
	☐ Check is atta	if additional information ched.
Diet		
	□ Check is atta	if additional information ched.
Transportation:		
	☐ Check is atta	if additional information ched.
Classroom School Modifications:		
	□ Check is atta	if additional information ched.
Necessary Equipment/Supplies	Provided by Parent/Guardian	Provided by District
Safety Measures: See attached Emergency Action Plans.		
	☐ Check is atta	if additional information
Substitute Backup Staff (when primary staff not available): EC Substitute teachers will be trained in the recognition of allergy sym		
Possible Problems to be Expected		
Training: All staff at School will p that addresses recognizing signs/symptoms of an allergic reaction, cross-contact, and understanding related social-emotional issues.		auto-injectors,
New staff will be trained prior to working with students during the	school day.	

Section VI: Individual Health Plan Review

Next review date of Health Care Plan: As needed, when requested by any team member	
Section VII: Documentation of Participation	
We the undersigned staff of the School Di understand the Individual Health Plan and agree with its contents and attachments. will be notified by a staff member to be identified by the school nurse or school cou if there is a change or cancellation of a procedure. SIGNATURE	The parents/guardians
School nurse	
Documentation of teacher, teacher assistant, and office staff reviewing and understacontents of the IHP its attachments will be documented by the school district.	anding the
VIII: Parent/Guardian Authorization for Special Health Serv	vices
We (I) the undersigned who are the parents/guardians of (child) (date of birth) have participated in the development of Health Plan. We approve this Individualized Health Plan and the attachments.	this Individualized
We (I) understand that (a) qualified designated person(s) will perform the health care It is our understanding that in performing this service, the designated person(s) will standardized procedure.	
We (I) will notify the school immediately if the health status of child changes, we cha is a change or cancellation in procedure.	nge physicians, or there
We (I) agree to provide the following,	
PARENT/GUARDIAN SIGNATURE	DATE
PARENT/GUARDIAN SIGNATURE	DATE

MEDICAL INFORMATION RELEASE

Student	Date of birth	
Address		
City	State	Zip
l,	the (parent/guardian) of the stud	dent named above,
authorize	(name of the s	chool/organization)
to release the necessary confidential health informat nurse, principal, teacher(s), food service staff, emerg need to know my child's health information to provice	ency personnel, and applicable	
Information to be released includes the following	g (check if applicable):	
☐ Health record	☐ Psychological/psychiatric ev	valuation valuation
☐ IHP or ECP/FAAP or 504/IEP	☐ Parent/guardian contact info	ormation
☐ LTFA and asthma history	□ Other:	
☐ Social worker/counselor report		
I understand that signing this form is voluntary, and is authorized for release regarding my child to specifie	•	fic information
STUDENT SIGNATURE		DATE
PARENT/GUARDIAN SIGNATURE		DATE
WITNESS SIGNATURE		DATE

AUTHORIZATION OF MEDICATION AT SCHOOL

Student Date of birth School Grade PARENT/GUARDIAN PLEASE READ and COMPLETE THIS PORTION • I request the listed medication be given as ordered by the licensed healthcare professional. • I give health services staff permission to communicate with the medical office about this medication. I understand certain medication may be administered by non-licensed staff members who have been trained and are supervised by a registered nurse. I understand medication information may be shared with all school staff working with my child and emergency staff, if necessary. All medication must be brought to the school in the original pharmacy or manufacturer's labeled container with instructions as noted below by the licensed healthcare professional. • I request and authorize my child to carry and/or self-administer their medication.

Yes PARENT/GUARDIAN SIGNATURE DATE Home phone Work or cell phone THIS SECTION TO BE COMPLETED ONLY BY A LICENSED HEALTHCARE PROFESSIONAL (please print clearly) **Medication Name Diagnosis/Reason for Medication** Dosage Administration Time(s) to be Taken Method • I request and authorize this student to carry their medication: ☐ Yes • I request and authorize this student to self-administer their medication: \(\square\$ Yes • List possible medication side effects: I request and authorize the above-named student be administered the above identified medication in accordance with the indicated instructions from (not to exceed to the current school year and summer school). Name of licensed healthcare professional (please print) Contact number SIGNATURE OF LICENSED HEALTHCARE PROFESSIONAL DATE

AUTHORIZATION FOR STUDENTS TO SELF-CARRY

Please fill out and complete all four sections.

Student's name School year

To be Completed by Prescribing Health Professional

It is my professional opinion that

is capable of carrying and self-administering the following medication:

Medication name

Dosage

Frequency

I recommend self-administration of this medication for the treatment of:

Special Instructions or Comments

HEALTH CARE PROVIDER SIGNATURE

DATE

PRINT NAME PHONE

To Be Completed by Parent/Guardian

I, request and authorize my child

to carry

and/or self-administer their

medication.

This authorization is given based on the following:

- I hereby give permission for my child to selfadminister prescribed medication at school.
- I authorize release of information related to my child's health/medications between the school nurse and the prescribing healthcare provider.
- I understand that my child shall be permitted to carry their medication at all times providing they do not misuse the medication.
- I understand that if my child misuses the medication, school employees will take the medication and terminate this agreement.
- I understand that this authorization shall be effective for this current school year and must be renewed annually.

PARENT/GUARDIAN SIGNATURE

DATE

PRINT NAME PHONE

To Be Completed by Licensed School Nurse The student can demonstrate correct use/administration. The student can recognize correct dosage. The student recognizes prescribed timing for medication. The student agrees to not share the medication with others. The student will keep a second labeled container in the health office.	
The student (is/is not) able to demonstrate the specified responsibilities. The (may/may not) carry the prescribed medication.	student
LICENSED SCHOOL NURSE NAME (PLEASE PRINT)	
SIGNATURE	DATE

To Be Completed by the Student

I, agree to the responsibilities of carrying medication. I have been trained in the proper use of my prescribed medication and understand how it is given. I will keep this medication with me at all times and take my responsibility to self-carry seriously. I also understand that if I misuse my medication, this agreement will end.

If I take my medication I will contact the school nurse.

STUDENT NAME (PLEASE PRINT)

STUDENT SIGNATURE DATE

FIELD TRIP RISK ASSESSMENT

Questions for Coordinator of the Field Trip Destination

Child's name
Child's teacher/grade
Child's allergy(ies)
Conversation with parents/guardians: Yes No N/A Date?
Will parent/guardian attend? ☐ Yes ☐ No Nurse attending: ☐ Yes ☐ No If no, identify trained adult to attend, who will review Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) with school nurse and receive epinephrine administration training:
Field trip date Field trip time
Field trip destination
Destination contact name and phone number
Questions 1. Will any food or beverages be distributed before, during or after the field trip?
Any food displayed or demonstrations?
Any hands on activities involving food (i.e. feeding animals)?
Are sack lunches necessary? ☐ Yes ☐ No If yes, provide school nutrition services proper notice to prepare.
2. How will snack/lunches be stored on the bus ride to the fieldtrip destination? If necessary, what steps will be taken to keep the child's lunch/snack separate from the others?
3. Where will the children eat snack and/or lunch?

4. Where will students wash their hands or use wipes before/after snack/lunch?
5. Are the tables where the children eat able to be adequately washed with soap and water (and by whom?) or do they need plastic tablecloths?
6. Which trained adult will be in charge of the child's snack/lunch who has food allergy and monitor to ensure that the offending allergen is not given to the child?
7. Who will privately discuss with all attending adults, teachers, and parent/guardian chaperones, that under no circumstances is the child to be allowed to eat or touch or given any food or drink by any other adults/children? The child must only eat/drink food that has been provided by the parent/guardian and distributed to the child by the teacher/nurse in charge.
8. Prior to the field trip, will all teachers and adults responsible for the children review the emergency response protocol?
9. Will the nurse map out an emergency route to the nearest hospital from the field trip destination and give it to the classroom teacher and/or the bus driver prior to the day of the field trip?
10. Who will be responsible for carrying and administering the medications (i.e. epinephrine auto-injector, inhaler) in an emergency situation?
11. Will the nurse/teacher carrying the medicine pack carry a charged cell phone? If not, how will they contact 911?
12. What steps will be taken if 911 (no cell phone connection) cannot be reached in the event of an emergency after the child has received the epinephrine auto-injector?
\square Epinephrine auto-injectors must be with the child on all field trips, both long and short.
☐ Medications, authorizations, and emergency care plans will be routinely sent with classroom teachers for all medically involved students when leaving the school grounds for any reason.
Adapted from AllergySupport.Org. Copyright © 2004-2005, and also, Guideline for Managing Life-Threatening Food Allergies in Connecticut Schools

MEDICAL STATEMENT FOR SPECIAL MEALS AND/OR ACCOMMODATIONS

The following forms are sample medical statements for food substitutions or modifying meals.

Note: Families may also obtain a detailed letter from the student's physician identifying all of the items below in a – e.

United States Department of Agriculture (USDA) Regulations:

For schools participating in a federally-funded school nutrition program, USDA regulations 7 CFR Part 15b require substitutions or modifications in school meals for students whose disabilities restrict their diets. A student with a disability or medical condition must be provided substitutions in foods when that need is supported by a statement signed by a licensed physician. A physician is a person licensed by the State to practice medicine. The term includes physicians or doctors of osteopathic medicine. These fully trained physicians are licensed by the State to prescribe medication or to perform surgery. The physician's statement must identify:

- a. The student's disability or medical condition
- **b.** An explanation of why the disability restricts the student's diet
- c. The major life-activity affected by the disability
- d. List the food or foods to be omitted from the student's diet
- e. List the food or choice of foods that must be substituted

Definitions¹

USDA FNS Instruction 783-2, 7 CFR Part 15b

Disability: Under Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act, "person with a disability" means 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 impairment.

"Physical or mental impairment:" means (1) any physiological disorder or condition, cosmetic disfiguration or anatomical loss affecting one or more of the following body systems: Neurological, musculoskeletal, special sense organs, respiratory, including speech organs, cardiovascular, reproductive, digestive, genitourinary, hemic and lymphatic skin and endocrine; or (2) any mental or psychological disorder, such as mental retardation, organic brain syndrome, emotional or mental illness, and specific learning disabilities. The term "physical or mental impairment" includes, but is not limited to, such diseases and conditions as orthopedic, visual, speech, and hearing impairments; cerebral palsy; epilepsy; muscular dystrophy; multiple sclerosis; cancer; heart disease; metabolic diseases such as diabetes and phenylketonuria (PKU); food anaphylaxis; mental retardation; emotional illness; and drug addiction and alcoholism.

Major life activities: are defined as caring for one's self, eating, performing manual tasks, walking, seeing, hearing, speaking, breathing, learning and working.

USDA regulations have not been amended to reflect the ADA Amendments Act. Regulation will be updated by Department of Agriculture (196 section 131).

1USDA Accommodating Children with Special Dietary Needs in the School Nutrition Programs, fns.usda.gov/cnd/guidance/special_dietary_needs.pdf

MEDICAL STATEMENT FOR STUDENTS REQUIRING SPECIAL MEALS AND/OR ACCOMMODATIONS

Please note: This statement must be updated when there is a change or discontinuance of a diet order.

Student's name	Birth date	Gender □M □F
School attended	Grade	
Parent/guardian name	Home phone	
Work phone	Cell phone	
I hereby give permission for the school staff to follow the stated Nutrition services to contact the doctor named below with any q and share such information with appropriate school staff.		
PARENT/GUARDIAN SIGNATURE	DATE	
Indicate student's disability or medical condition (including a		<u> </u>
Check major life activities affected by the student's disability Caring for self	□ Walking □ Seeing □ Working □ Other	
□ Food allergy (please specify all).		
□ Diabetic (attach meal plan) □ Other (describe)	□Calorie level (attach meal pl	an)
OMITTED FOODS/BEVERAGES	ALLOWED SUBSTIT	TUTIONS
** If milk allergy listed above in the omitted box, please specify one of the following No fluid milk only (may have cheese, yogurt, pudding, ice of the products (no fluid milk, yogurt, cheese, pudding, ice of the products and no products prepared with milk (i.e.,	cream, etc.) ce cream, etc.)	ucts prepared with milk)
Healthcare provider's name (please print)	Office phone	·

DATE

HEALTHCARE PROVIDER'S SIGNATURE

Student's name

School attended

Additional comments or instructions		

United States Department of Agriculture

Food and Nutrition Service Instruction 783-2 7 CFR Part 15b

Section 504 of the *Rehabilitation Act of 1973* mandates that "no otherwise qualified individual with a disability shall solely by reason of his or her disability be excluded from the participation in, be denied the benefits of, or be subjected to discrimination under any program (school) or activity receiving Federal financial assistance."

"Disabled person" means 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 impairment.

"Physical or mental impairment" means (1) any physiological disorder or condition, cosmetic disfigurement or anatomical loss affecting one or more of the following body systems: Neurological, musculoskeletal, special sensory organs, respiratory, including speech organs, cardiovascular, reproductive, digestive, genitourinary, hemic and lymphatic skin, and endocrine or (2) any mental or psychological disorder, such as mental retardation, organic brain syndrome, emotional or mental illness, and specific learning disabilities. The term "physical or mental impairment" includes, but is not limited to such diseases as orthopedic, visual, speech, and hearing impairments; cerebral palsy, epilepsy, muscular dystrophy, multiple sclerosis, cancer, heart disease, diabetes, mental retardation, emotional illness, drug addiction, and alcoholism.

"Major life activities" means functions such as caring for one's self, performing manual tasks, walking, seeing, hearing, speaking, breathing, learning and working.

MEDICAL STATEMENT FOR STUDENTS REQUIRING SPECIAL MEALS

Birth date

Student's name

School attended **School district** Phone number Parent/guardian name 1. Identify the disability, or medical condition (diagnosis) that requires a special diet/meal or accommodation? 2. How does the disability restrict the diet? 3. What major life activity is affected? 4. Diet Prescription: 5. List food/type of food to be omitted. A specific list/menu may also be included, for the safety of the child: 6. List food/type of food to be substituted. A specific list/menu may also be included, for the safety of the child: 7. Additional Comments/Concerns: 8. The above named student needs special school meals as described above, due to student's disability or chronic medical condition. HEALTHCARE PROVIDER'S NAME DATE HEALTHCARE PROVIDER'S SIGNATURE PHONE NUMBER

LETTERS/NEWSLETTERS

As school administrators, educators, and school nurses to create a nurturing, learning environment is challenging when major health issues such as life-threatening food allergies are present. Food allergies are a growing concern in schools across America. Education of staff, parents/guardians and students can assist in increasing awareness and maintaining safety.

Below are ideas to include in letters/newsletters to families in your school.

I. Include facts/stats, for example (see food allergy resources for additional sources):

- Food allergies are estimated to affect 1 in every 13 children.^{1,2}
- The number of children with food allergies is increasing.3
- There is no cure for food allergies. Strict avoidance is key.⁴

II. Outline your school food allergy policy (for example):

- Our school district has adopted a food allergy policy that focuses on providing a safe and healthy environment for all students to learn.
- School personnel will take part in food allergy education and training.
- All students will take part in age appropriate food allergy education.
- In the cafeteria, allergen friendly seating may be necessary.
- Classroom projects or activities will avoid using common food allergens that are harmful to students.
- Bullying and teasing will result in immediate corrective action.
- No eating on the school bus.
- We will celebrate special events with non-food items, such as school supplies or a special reward system. If food is involved, only labeled prepackaged healthy food items with a complete ingredient listing are allowed.

III. Include what parents/guardians and classmates can do to help keep all children safe (for example):

- All students should wash their hands before/after meals or snacks. Hand sanitizers do not remove the food allergen.
- We will keep a box of hand wipes in the classroom, and ask your child to use them.
- No sharing/trading food/drinks, eating utensils or food containers with other students.
- Report any bullying or teasing that you hear or see.
- Please plan to celebrate special occasions without food.

IV. Closing

- Thank you in advance for your support.
- This is a learning process for all of us, but we trust that you will follow these guidelines.
- If you have any questions or concerns about food allergy related issues, please contact us.

Available atfda.gov/Food/ResourcesForYou/Consumers/ucm079311.htm, last accessed on April 18, 2013.

¹Branum AM, Lukacs SL. Food allergy among U.S. children: trends in prevalence and hospitalizations. NCHS Data Brief. 2008 Oct(10):1-8.

²Liu AH, Jaramillo R, Sicherer SH, Wood RA, Bock SA, Burks AW, Massing M, Cohn RD, Zeldin DC. National prevalence and risk factors for food allergy and

relationship to asthma: results from the National Health and Nutrition Examination Survey 2005-2006. J Allergy Clin Immunol 2010 Oct;126(4):798-806 e13. 3 Trends in Allergic Conditions Among Children: United States, 1997-2011; National Center of Health Statistics Data Brief, 121, May 2013.

⁴U.S. Food and Drug Administration, Food Allergies: What You Need to Know

Food Allergy Basics

9 Most Common Food Allergens

- Milk
- Eggs
- Peanuts
- Tree Nuts
- Soy
- Wheat
- Fish
- Shellfish
- Sesame

Note: Any food can cause a reaction

Know the Difference

Food Intolerance

when the body has difficulty digesting a certain food—the immune system is not affected

Food Allergy

an immune system response to a certain food

Anaphylaxis

a sudden, severe allergic reaction that can cause difficulty breathing, tongue and throat swelling—even DEATH

What Does an Allergic Reaction Look Like?

- Hives
- Puffy face, lips, or tongue
- Itchy red skin
- Hard to breathe
- Tight throat
- Hard to swallow

- Tummy ache
- Diarrhea
- Vomiting (Throwing-up)
- Weakness (drop in blood pressure)

In case of an Allergic Reaction

Give Epinephrine then Call 911





Self Image and Social Factors



Having food allergies can cause social and emotional responses that could include:

- Increased stress
- Fear
- Anxiety
- Anger/frustration
- Sadness/depression
- Guilt

- Denial
- Embarrassment
- Sibling rivalry
- Teasing/harassment*
- Bullying*

Positive Social and Emotional Tips

- Children with food allergies are like any other children, except they have to be careful what they eat
- Listen and allow the children to talk about their feelings
- Provide encouragement: to help the children speak up for their own health and safety
- Educate others: All children should be taught about food allergies to increase peer compassion
- Respond to teasing, harassment, and bullying—zero tolerance



^{*} Teasing, harassment, and bullying of children with food allergies is common

Cross-Contact

Potential Sources

- Unclean hands or gloves
- Cooking oils
- Splashed or spilled food
- Fryers or grills
- Tables/chairs & desks

- Counter surface or food prep areas
- All utensils, dishes, pots/pans and cutting boards
- Meat/cheese slicers
- Soiled linens/cleaning cloths & sponges

Ways to AVOID/PREVENT

- Know what foods the child can or cannot have
- Read ALL food labels, everytime—every line
- Use clean utensils, dishes, pot/pans
 —must be washed thoroughly in hot soapy water and sanitized
- Practice good hand washing and use clean gloves
- NO food sharing or trading
- Clean tables, counter surfaces and food prep areas
- Have an emergency plan

IT IS IMPORTANT to always read food labels due to hidden food allergens.

Hidden Allergens

- Eggs: egg substitutes, mayonnaise, baked goods, noodles
- Fish/Shellfish: seafood flavoring, worcestershire sauce
- Milk: cheese, bread/buns, soup, hot dogs, canned tuna, deli meat
- Wheat: flours, soup/gravy mixes, snacks
- Soy: baked goods, breads/buns, candy
- Peanut/Tree Nuts: candy, chocolate, ice cream, baked goods, salads, salad dressings, barbecue sauce, cereal/granola bars
- Sesame: hummus, baked goods, protein and energy bars, dressings, bread crumbs

In case of an Allergic Reaction

Give Epinephrine then Call 911





HOW TO READ A FOOD LABEL

Avoid food and non-food items that have advisory statements on labeling such as "may contain..." or "made/manufactured on equipment" or "in a facility that processes..."

How to Read a Label for a Milk-Free Diet

All FDA-regulated manufactured food products that contain milk as an ingredient are required by U.S. law to list the word "milk" on the product label.

Avoid foods that contain milk or any of these ingredients:

- butter, butter fat, butter oil, but- curds ter acid, butter ester(s)
- buttermilk
- casein
- casein hydrolysate
- caseinates (in all forms)
- cheese
- cottage cheese

• baked goods

• caramel candies

• cream

- custard
- diacetvl
- ghee • half-and-half
- lactalbumin, lactalbumin phosphate
- lactoferrin
- lactose

- lactulose
- milk (in all forms, including condensed, derivative, dry, evaporated, goat's milk and milk from other animals, low fat, malted, milkfat, nonfat, powder, protein, skimmed, solids, whole)
- milk protein hydrolysate
- pudding
- Recaldent® • rennet casein
- sour cream, sour cream solids
- sour milk solids
- tagatose
- whey (in all forms)
- whey protein hydrolysate
- yogurt

Milk is sometimes found in the following:

- artificial butter flavor
- lactic acid starter culture
 - and other bacterial cultures
- · luncheon meat, hot dogs, sausages
- margarine

- nisin
- nondairy products
- nougat

Keep the following in mind:

• Individuals who are allergic to cow's milk are often advised to also avoid milk from other domestic animals. For example, goat's milk protein is similar to cow's milk protein and may, therefore, cause a reaction in individuals who have a milk allergy.

How to Read a Label for an Egg-Free Diet

All FDA-regulated manufactured food products that contain egg as an ingredient are required by U.S. law to list the word "egg" on the product label.

Avoid foods that contain eggs or any of these ingredients:

- albumin (also spelled albumen) • egg (dried, powdered, solids,
- white, yolk)
- eggnog
- lysozyme mavonnaise
- meringue (meringue powder)
- ovalbumin
- surimi

- vitellin
- Words starting with "ovo" or "ova" (such as ovalbumin)

Egg is sometimes found in the following:

- baked goods
- breaded foods
- drink foam (alcoholic, specialty coffee)
- candies
- canned soups • casseroles
- cream fillings/custards
- lecithin • macaroni
- marzipan • marshmallows
- nougat
- pasta
- meatballs/meatloaf salad dressings

Keep the following in mind:

- Individuals with egg allergy should also avoid eggs from duck, turkey, goose, quail, etc., as these are known to be cross-reactive with chicken egg.
- While the whites of an egg contain the allergenic proteins, patients with an egg allergy must avoid all eggs completely.

How to Read a Label for a Soy-Free Diet

All FDA-regulated manufactured food products that contain soy as an ingredient are required by U.S. law to list the word "soy" on the product label.

Avoid foods that contain soy or any of these ingredients:

• edamame

• miso

natto

- fiber, soy flour, soy grits,
- soy ice cream, soy milk, soy nuts, soy sprouts, soy yogurt)
- soy (soy albumin, soy cheese, soy soybean (curd, granules)
- soy protein (concentrate, hydro-
- lyzed, isolate)
- shovu
- soy sauce • tamari
- tempeh • textured vegetable protein (TVP)

Soy is sometimes found in the following:

- Asian cuisine
- vegetable broth
- vegetable gum
- vegetable starch

Keep the following in mind:

- The FDA exempts highly refined soybean oil from being labeled as an allergen. Studies show most allergic individuals can safely eat soy oil that has been highly refined (not cold pressed, expeller pressed, or extruded soybean oil).
- Soy protein may be found in numerous products, such as breads, cookies, crackers, canned broth and soups, canned tuna and meat, breakfast cereals, high-protein energy bars and snacks, low-fat peanut butters, and processed meats.
- Most individuals allergic to soy can safely eat soy lecithin.
- Follow your doctor's advice regarding these ingredients.

How to Read a Label for a Peanut-Free Diet

All FDA-regulated manufactured food products that contain peanut as an ingredient are required by U.S. law to list the word "peanut" on the product label.

Avoid foods that contain peanuts or any of these ingredients:

- artificial nuts
- goobers

beer nuts

- ground nuts
- cold pressed, expeller pressed, or extruded peanut oil
- mixed nuts

- monkey nuts
- nut meat
 - peanut flour
- nut pieces
 - peanut protein hydrolysate

• peanut butter

• nougat

Peanut is sometimes found in the following:

- African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican dishes
- baked goods (i.e., pastries, cookies)
- candy (including chocolate candy)
- chili

- egg rolls
- enchilada sauce
- marzipan
- mole sauce

Keep the following in mind:

- The FDA exempts highly refined peanut oil from being labeled as an allergen. Studies show that most allergic individuals can safely eat peanut oil that has been highly refined (not cold pressed, expeller pressed, or extruded peanut oil). Follow your doctor's advice.
- A study showed that unlike other legumes, there is a strong possibility of cross-reaction between peanuts and lupine (or lupin). Flour derived from lupine is becoming a common substitute for gluten-containing flours. The law requires that a food product's ingredients must be listed on the label such as "lupin" or "lupine."
- Mandelonas are peanuts soaked in almond flavoring.
- Arachis oil is peanut oil.
- Many experts advise patients allergic to peanuts to avoid tree nuts as well.
- Sunflower seeds are often produced on equipment shared with peanuts.
- Some alternative nut butters, such as soy nut butter or sunflower seed butter, are produced on equipment shared with other tree nuts and, in some cases, peanuts. Contact the manufacturer before eating these products.

How to Read a Label for a Wheat-Free Diet

All FDA-regulated manufactured food products that contain wheat as an ingredient are required by U.S. law to list the word "wheat" on the product label. The law defines any species in the genus Triticum as wheat.

Avoid foods that contain wheat or any of these ingredients:

- bread crumbs
- bulgur
- cereal extract
- club wheat
- couscous
- cracker meal
- durum
- einkorn • emmer

- farina • farro
- flour (all purpose, bread, cake, durum, enriched, graham, high gluten, high protein, instant, pastry, self-rising, soft wheat, steel ground, stone ground, whole wheat)
- freekah

- hydrolyzed wheat protein
- Kamut
- matzoh, matzoh meal (also spelled as matzo, matzah, or matza)
- pasta
- seitan
- semolina
- spelt • sprouted wheat

- triticale
- vital wheat gluten
- wheat (bran, durum, germ, gluten, grass, malt, sprouts, starch)
- wheat bran hydrolysate
- wheat germ oil
- wheat grass
- wheat protein isolate
- whole wheat berries
- surimi

Wheat is sometimes found in the following:

- glucose syrup
- oats

• soy sauce

- starch (gelatinized starch, modified starch, modified
- food starch, vegetable starch)

How to Read a Label for a Shellfish-Free Diet

All FDA-regulated manufactured food products that contain a crustacean shellfish as an ingredient are required by U.S. law to list the specific crustacean shellfish on the product label.

Avoid foods that contain shellfish or any of these ingredients:

• barnacle • crab

- crawfish (crawdad, crayfish, ecrevisse)

- lobster (langouste,
- langoustine, Moreton bay bugs, scampi, tomalley)
- shrimp (crevette, scampi)

Mollusks are not considered major allergens under food labeling laws and may not be fully disclosed on a product label.

Your doctor may advise you to avoid mollusks or these ingredients:

- abalone
- clams (cherrystone, geoduck, littleneck, pismo, quahog)

- cuttlefish
- limpet (lapas, opihi)
- mussels octopus
- oysters
- periwinkle scallops
- sea cucumber sea urchin
- snails (escargot) • squid (calamari)
- whelk (Turban shell)

Shellfish are sometimes found in the following:

- bouillabaisse cuttlefish ink
- fish stock alucosamine
- seafood flavoring (i.e., crab or clam extract)
- surimi

Keep the following in mind:

- Any food served in a seafood restaurant may contain shellfish protein due to cross-contact.
- For some individuals, a reaction may occur from inhaling cooking vapors or from handling fish or shellfish.

How to Read a Label for a Tree Nut-Free Diet

All FDA-regulated manufactured food products that contain a tree nut as an ingredient are required by U.S. law to list the specific tree nut on the product label.

Avoid foods that contain nuts or any of these ingredients:

- almond
- artificial nuts
- beechnut
- Brazil nut
- Butternut
- cashew • chestnut
- chinquapin
- coconut

- filbert/hazelnut
- gianduja (a chocolate-nut mixture)
- ginkgo nut
- hickory nut
- litchi/lichee/lychee nut
- macadamia nut
- marzipan/almond paste
- Nangai nut

- natural nut extract (i.e., almond, walnut)
- nut butters (i.e., cashew butter)
- nut meal
- nut meat
- nut paste (i.e., almond paste)

• nut oils (i.e., walnut oil, almond oil)

- nut pieces
- pecan
- pesto

- pili nut
- pine nut (also referred to as Indian, pignoli, pigñolia, pignon, piñon,

• walnut hull extract (flavoring)

- and pinyon nut) • pistachio
- praline
- shea nut

• walnut

Tree nuts are sometimes found in the following:

- black walnut hull extract (flavoring)
- nut distillates/alcoholic extracts
- natural nut extract

Keep the following in mind:

- Mortadella may contain pistachios.
- Tree nut proteins may be found in cereals, crackers, cookies, candy, chocolates, energy bars, flavored coffee, frozen desserts, marinades, and barbeque sauces.
- Ethnic restaurants (i.e., Chinese, African, Indian, Thai, and Vietnamese), ice cream parlors, and bakeries are considered high-risk for people with tree nut allergy due to the common use of nuts and the possibility of cross-contact, even if you order a tree-nut-free item.
- Tree nut oils are sometimes used in lotions and soaps. lotions.
- There is no evidence that coconut oil and shea nut oil/butter are allergenic.
- Many experts advise patients allergic to tree nuts to avoid peanuts as well.
- Talk to your doctor if you find other nuts not listed
- Coconut, the seed of a drupaceous fruit, has typically not been restricted in the diets of people with tree nut allergy. However, in October of 2006, the FDA began identifying coconut as a tree nut. Medical literature documents a small number of allergic reactions to coconut; most occurred in people who were not allergic to other tree nuts. Ask your doctor if you need to avoid coconut.

How to Read a Label for a Fish-Free Diet

All FDA-regulated manufactured food products that contain fish as an ingredient are required by U.S. law to list the specific type of fish on the product label.

- More than half of all people who are allergic to one type of fish also are allergic to other fish, so allergists often advise their patients to avoid all fish.
- Finned fish and shellfish do not come from related families of foods, so being allergic to one does not mean that you will not be able to tolerate the other. Be sure to talk to your doctor about which kinds of fish you can eat and which to avoid.
- The term "fish" encompasses all species of finned fish, including (but not limited to): haddock ·hake
- anchovies
- · bass · catfish
- cod •flounder
- grouper
 Fish is sometimes found in the following:
 fish fume
- bouillabaisse
- Caesar salad/dressing
- · caponata (Sicilian eggplant relish)
- caviar
- deep fried items · fish flavoring
- · fish flour

· mahi mahi · perch

·herring

- · Fish gelatin (kosher gelatin, marine gelatin)
- · fish oil · fish sauce
- · imitation fish or shellfish isinglass lutefisk maw, maws (fish maw)
- · fish stock

pollock

·salmon

scrod

sole

- fishmeal
- nuoc mam (Vietnamese name for fish sauce; beware of other ethnic names)
- · pizza (anchovy topping)
- · roe
- · salad dressing

- snapper
- swordfish
- •tilapia
- trout
- tuna
- · seafood flavoring
- ·shark cartilage, fin
- · sushi, sashimi
- · surimi (artificial crabmeat also known as "sea legs" or "sea sticks")
- · worcestershire sauce

Keep in mind the following:

- Some sensitive individuals may react to aerosolized fish protein through cooking vapors.
- Seafood restaurants are considered high-risk due to the possibility of cross-contact, even if you do not order fish.
- Ethnic restaurants (i.e., Chinese, African, Indonesian, Thai, and Vietnamese) are considered high-risk because of the common use of fish and fish ingredients and the possibility of cross-contact, even if you do not order fish.

How to Read a Label for a Sesame-Free Diet

Sesame is not currently included in the list of major allergens that must be declared by food manufacturers as part of the Food Allergen Labeling Consumer Protection Act (FALCPA). The list below includes information about ingredients to avoid if you have a sesame allergy, including uncommon names for the ingredient.

Avoid foods that contain sesame or any of these ingredients:

- Benne, benne seed, benniseed
- Gingelly, gingelly oil
- Gomasio (sesame salt)
- Halvah
- Sesame flour
- Sesame oil* • Sesame paste
- Sesame salt
- Sesame seed
- Sesamol
- Sesamum indicum
- Sesemolina
- Sim sim
- Tahini, Tahina, Tehina

* Studies show that most individuals with specific food protein allergies can safely consume highly refined oils derived from the original food source (examples include highly refined peanut and soybean oil). Because sesame oil is not refined, it is recommended that it be avoided by individuals

Sesame may also be included and undeclared in ingredients such as flavors or spice blends. If you are unsure whether or not a product could contain sesame, you should call the manufacturer to ask about their ingredients and manufacturing practices. Because spice blend and flavoring recipes are generally considered proprietary information, it is advised to specifically inquire if sesame is used as an ingredient, rather than simply asking what ingredients are used in a flavoring or spice blend.

Sesame has been found as an ingredient in the food items listed below. Please note this list is not all inclusive. It does not imply that sesame is always present in these foods. It is intended to serve as a reminder to always be vigilant and ask questions about ingredients before eating a food that you have not prepared yourself.

Examples of foods that may contain sesame include:

- Asian cuisine (sesame oil is commonly used in cooking)
- Baked goods (such as bagels, bread, breadsticks, hamburger buns and rolls)
- Bread crumbs
- Cereals (such as granola and muesli)
- Chips (such as bagel chips, pita chips and tortilla chips)
- Crackers (such as melba toast and sesame snap bars)
- Dipping sauces (such as baba ghanoush, hummus and tahini sauce)
- Dressings, gravies, marinades and sauces
- Ethnic foods such as flavored rice, noodles, risotto, shish kebabs, stews and stir fry
- Falafel
- Goma-dofu (Japanese dessert)
- Herbs and herbal drinks
- Margarine
- Pasteli (Greek dessert)
- Processed meats and sausages
- Protein and energy bars
- Snack foods (such as pretzels, candy, Halvah, Japanese snack mix and rice cakes)
- Soups
- Sushi
- Tempeh
- Turkish cake
- Vegetarian burgers

Sesame may also be found in non-food items, including:

- Cosmetics (including soaps
- Medications
- Nutritional supplements
- Pet foods

In non-food items, the scientific name for sesame, Sesamum indicum, may be on the label.

FOOD ALLERGY QUESTIONNAIRE

School:	Date:

True or False: circle the correct answer for the following questions:		
1. Food allergy and food intolerance are the same thing.	True	False
2. Hand washing with soap & water helps prevent the spread of food allergens.	True	False
3. After administering epinephrine to a child, they may resume normal activities.	True	False
4. Early symptoms of a food allergy may mimic symptoms seen in food poisoning such as nausea, abdominal pain, vomiting and diarrhea.	True	False
5. There are several effective forms of treatment for food allergies.	True	False
6. Allergic reactions only occur if the individual eats the offending food.	True	False
7. Only children with severe food allergies need to have a Food Allergy Action Plan.	True	False
8. If anaphylactic shock is not treated immediately, it can be fatal.	True	False
9. Once a food label is checked there is no reason to check it the next time the item is purchased.	True	False
10. Children typically outgrow their food allergies to peanuts, tree nuts and fish.	True	False

FOOD ALLERGY QUESTIONNAIRE

school:	Date:
Answer Key	
Food allergy and food intolerance are the same False: Food allergy is a true immune system respondent the body has difficulty digesting certain for the body has difficulty digesting certain for the body has difficulty digesting.	ponse that can result in anaphylaxis and food intolerance occurs
2. Hand washing with soap & water helps preve True: Hand washing with soap & water helps pre sanitizers do not remove the food allergen prote	event the spread of food allergens. Note: studies show that antibacterial
3. After administering epinephrine to a child, the False: After administering epinephrine to a child follow up. Remember, a biphasic anaphylactic res	l, the child should be transported to nearest emergency facility for
vomiting and diarrhea.	symptoms seen in food poisoning such as nausea, abdominal pain, ic symptoms seen in food poisoning such as nausea, abdominal pain,
5. There are several effective forms of treatmer False: There is no cure or treatment for food alle emergency medication given in case an anaphyla	rgies, only strict avoidance. Epinephrine is not a treatment it is an
6. Allergic reactions only occur if the individual False: Allergic reactions can occur through inges	
7. Only children with severe food allergies need False: It is recommended that all children with fo	
8. If anaphylactic shock is not treated immediate True: Anaphylaxis is a life-threatening medical er with delayed administration of epinephrine.	ely, it can be fatal. mergency that involves several systems in the body. Death can occur
	on to check it the next time the item is purchased. e for hidden ingredients and manufacturer changes.
10. Children typically outgrow their food allergi	ies to peanuts, tree nuts and fish. Typically lifelong allergies, only 20% or less of children will ever outgrow

these allergies.

GENERIC ADRENACLICK® AUTO-INJECTOR SKILLS TEST

Name______ School_____

Place a (1) in the box if the skill is attained.

1	Identify five signs and symptoms of anaphylaxis.	
2	Have someone call 911 (If no one available, administer Generic Adrenaclick® then call 911).	
3	Remove Generic Adrenaclick® from the case if ready to use. (Note: The Generic Adrenaclick® auto-injector is designed to go through clothing or directly on skin).	
4	Pull off GRAY end cap with the [1]. Be careful not to touch the RED tip.	
5	Pull off GRAY end cap with the [2].	
6	Place the RED tip of the Epinephrine auto-injector against the middle of the outer thigh area (upper leg).	
7	Press the Generic Adrenaclick® firmly against the thigh until the needle enters the thigh. Hold in place while slowly counting to 10.	
8	Remove the Generic Adrenaclick® from the injection site and monitor until help arrives.	
9	Have a second dose readily available to repeat steps 4-8, if symptoms do not improve or worsen in 5 to 15 minutes.	
SC	ORE FOR NUMBER OF SKILLS CORRECTLY PERFORMED	9

Potential Signs and Symptoms of Anaphylaxis

Mouth: Itchy, swelling of tongue and/or lips **Throat:** Itchy, tightness/closure, hoarseness,

trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling,

red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough **Heart:** Pale or blue skin color, dizzy/faint,

weak pulse

Neurological: Sense of "impending doom,"

irritability, change in alertness, mood change, confusion

Other: Itchy, red, watery eyes

Store and Use

- Room temperature
- DO NOT refrigerate
- Do not keep in car during hot/cold weather
- Check expiration date, most expire within one year
- View color through window of unit: Should be clear. If brown, need new one
- Dispose of auto-injector properly

Call 911 immediately after using the auto-injector.

Transport by emergency personnel and monitor for further medical assistance in the emergency room at least 4 hours.

Which Generic Adrenaclick® should you use?

- (0.3 mg) if > 66 lbs
- (0.15 mg) if 33 66 lbs

STAFF SIGNATURE DATE

AUVI-Q™ SKILLS TEST

Name______ School_____

Place a (1) in the box if the skill is attained.

1	Identify five signs and symptoms of anaphylaxis.	
2	Have someone call 911 (If no one available, administer Auvi-Q™ then call 911).	
3	Remove Auvi- Q^{TM} from the outer case if ready to use (note: The Auvi- Q^{TM} is designed to go through clothing or directly on the skin).	
4	Pull off red safety guard. Be careful not to touch the black base of the auto-injector.	
5	Place the black end of the Auvi-Q™ against the middle of the outer thigh area.	
6	Press the Auvi-Q [™] firmly against the thigh until a click and hiss is activated. Hold in place for 5 seconds.	
7	Remove the Auvi- Q^{TM} from the injection site and monitor until help arrives.	
8	Have a second dose readily available to repeat steps 2-7, if symptoms do not improve or worsen in 5 to 15 minutes.	
SC	ORE FOR NUMBER OF SKILLS CORRECTLY PERFORMED	8

Potential Signs and Symptoms of Anaphylaxis

Mouth: Itchy, swelling of tongue and/or lips **Throat:** Itchy, tightness/closure, hoarseness,

trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling, red

watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough **Heart:** Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom," irritability, change in alertness, mood change, confusion

Other: Itchy, red, watery eyes

Store and Use

- Room temperature in the outer case it comes in
- DO NOT refrigerate
- Do not place/leave in vehicle in hot or cold weather
- Check expiration date, most expire within one year
- View color through window of unit: Should be clear. If brown, need new one.
- Dispose of auto-injector properly

Call 911 immediately after using the Auvi-Q™.

Transport by emergency personnel and monitor for further medical assistance in the emergency room at least 4 hours.

When do you use Auvi-Q™?

- Auvi- Q^{TM} auto-injector (0.3 mg) if > 66 lbs
- Auvi-Q[™] auto-injector (0.15 mg) if 33 66 lbs
- Auvi-Q[™] auto-injector (0.1 mg) if 16.5 33 lbs

STAFF SIGNATURE DATE

EPIPEN® SKILLS TEST

Name______ School_____

Place a (1) in the box if the skill is attained.

1	Identify five signs and symptoms of anaphylaxis.	
2	Have someone call 911 (If no one available, administer EpiPen® then call).	
3	Remove EpiPen® from package and protective carry tube by flipping the yellow or green cap. (note: The EpiPen® is designed to work through clothing or directly on the skin).	
4	Make a fist around the EpiPen® Auto Injector and point the orange tip downward.	
5	Remove blue safety cap with your other hand, careful not to touch orange tip.	
6	Hold the EpiPen® with the orange tip pointing toward the middle part of the outer thigh area at a 90 degree angle.	
7	Swing and press the orange tip HARD into the outer thigh until you hear a "click." Keep pressing the EpiPen® firmly against the thigh for 3 seconds, counting out loud. If administering to a young child, hold the leg firmly in place.	
8	Remove EpiPen® straight out of injection site.	
9	Massage injection site for 10 seconds. Monitor status until help arrives. Have next dose ready if needed.	
10	Patient has received the correct dose of the medication if the orange needle tip is extended and the window is obscured. If not, repeat steps 4-9.	
SC	ORE FOR NUMBER OF SKILLS CORRECTLY PERFORMED	10

Potential Signs and Symptoms of Anaphylaxis

Mouth: Itchy, swelling of tongue and/or lips **Throat:** Itchy, tightness/closure, hoarseness,

trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling,

red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough **Heart:** Pale or blue skin color, dizzy/faint, weak pulse

N. I. I. C. C.

Neurological: Sense of "impending doom,"

irritability, change in alertness, mood change, confusion

Other: Itchy, red, watery eyes

Store and Use

- Room temperature in the plastic tube it comes in
- DO NOT refrigerate
- Do not place/leave in vehicle in hot or cold weather
- Check expiration date, most expire within one year
- View color through window of unit: Should be clear. If brown, need new one.
- Dispose of auto-injector properly

Call 911 immediately after using the EpiPen®.

Transport by emergency personnel and monitor for further medical assistance in the emergency room at least 4 hours.

When do you use EpiPen® vs. EpiPen Jr®?

- EpiPen® auto-injector (0.3 mg) if > 66 lbs
- EpiPen Jr® auto-injector (0.15 mg) if 33 66 lbs

STAFF SIGNATURE DATE

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stlouischildrens.org/FAME

EMERGENCY PREPAREDNESS CHECKLIST

☐ Get child's emergency contact information
☐ Get child's emergency care plan/Food Allergy Action Plan(FAAP)
☐ Get medication from parents/guardians
□ Have stock supply of epinephrine auto-injectors if your state allows Note: There are an increasing number of severe reactions in students with undiagnosed LTFA (see FAME manual for details on undiagnosed LTFA)
☐ Contact your local Emergency Medical Services (EMS) ☐ Inform that a child has life-threatening food allergy (LTFA) ☐ Is epinephrine carried on ambulance
 □ Education and Training □ Know signs and symptoms of anaphylaxis □ Review how to use epinephrine auto-injector □ Have emergency medication readily available in a secure accessible area. Have a second dose readily available along with permission for non-licensed trained personnel to give. See Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP). □ Know expiration date □ Instructions on how to use the Generic Adrenaclick®: epinephrineautoinject.com □ Generic Adrenaclick® Skills Test □ Instructions on how to use the Auvi-QTM: auvi-q.com □ Auvi-QTM Skills Test □ Instructions on how to use an EpiPen®: epipen.com □ EpiPen® Skills Test
 □ Develop an emergency response plan and team □ Develop a plan for school, home, and community □ Emergency Shelter-In-place plan (disaster plan) □ Have safe foods available for students with life-threatening food allergies
□ Do emergency drills □ Date completed □ Frequency □ Completed by

ALLERGIC REACTION— EMERGENCY RESPONSE CHECKLIST

GOAL: To quickly recognize, respond and appropriately provide treatment and management of an allergic reaction.

For an allergic reaction, contact the school nurse or school nurse designee immediately AND refer to the child's Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) (if immediately available).

If anaphylaxis does occur or the ECP/FAAP direction states, the person with the child shall:

- Inject epinephrine immediately
- Call 911
- Remain with the student and stay calm-have second dose readily available
- Place the student in a reclining position, raise legs and do not move them
- Contact parents/guardians/emergency contacts

Things to consider if an emergency occurs at school:

☐ Who will stay with the student and who will attend to student's classmates?
☐ Who will activate the emergency response team (building specific and/or system-wide)?
☐ Who will notify the local emergency medical services that a life-threatening allergic reaction is occurring?
☐ Who will notify school administration?
☐ Who will notify the parents/guardians; student's primary care provider and/or allergy specialist?
☐ Who will meet emergency medical responders at school entrance and direct to the student?
☐ Who will accompany student to the emergency care facility?
☐ Who will manage crowd control, if applicable?
Who will complete the necessary follow-up paperwork and follow-up with the family?

Boyce JA, Assa'ad A, Burks AW, Jones SM, Sampson HA, Wood RA, et al. Guidelines for the diagnosis and management of food allergy in the United States: report of the NIAID-sponsored expert panel. J Allergy Clin Immunol 2010;126:S1-58.

SCHOOL BOARD CHECKLIST

\square Comply with federal and state laws
 Adopt written policies that include effective practices for managing the risk of food allergy reactions and the response to food allergy emergencies Policies and practices should address competitive foods such as school vending machines, school stores, classroom parties, athletic events, and during after school programs. Policies should address food allergy management on field trips Refer to CDC—Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs, section 2, pages 45-47. cdc.gov/healthyyouth/foodallergies
☐ Require standardized procedures that promote consistency of priorities, actions, and options for managing food allergies across the district
☐ Require district schools to develop and implement school district food allergy procedures that include applicable state and federal laws
☐ Require district food allergy practices to be integrated into the overall district wellness policy which includes annual reporting on implementation of the wellness policy.
 □ Best Practice — Require that all Administrators and appropriate staff do the following: □ Identification of students with food allergies and provision of school health services □ Every school with a child at risk for anaphylaxis has a registered professional nurse responsible for the development of the Individual Healthcare Plan (IHP), or Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP).
☐ Individual written management plans such as an individual health plan and/or a 504 plan ☐ Establish medication protocols that include storage, access, administration and documentation
 □ Approach to food allergy management should be comprehensive, systematic and coordinated providing a healthy and safe environment □ Communication and confidentiality • Inform all personnel involved in the care of a student diagnosed with a life-threatening food allergy of the student's written management plan following state and federal privacy/confidentiality laws • Inform parents/guardians and students of their procedural/due process rights under state and federal laws
☐ Establish emergency response protocols to life-threatening food allergy.
☐ Professional development and training on food allergies for all school personnel at least annually ☐ Ensure that external vendors and contractors comply with district food allergy policy &
applicable laws
☐ Ensure that age appropriate food allergy education is included into classroom curriculum
 Including educating students on: hand washing, not trading/sharing food, food allergy basics/awareness

SCHOOL BOARD CHECKLIST (CONT.)

Best Practice (cont.)

- ☐ Educate the student with food allergies on the importance of self-management
- \square Provide opportunities for school community education.
- \square Review and update food allergy policy at least annually

☐ Prevention

- ☐ Ensure that all staff receive comprehensive training at least annually.
 - This education and training should include but not limited to the following:
 - Learn the signs and symptoms of an allergic reaction
 - How to respond to an allergic reaction
 - How to use epinephrine auto-injector
 - District's emergency response protocol
 - Role specific training may include: food label reading, proper cleaning of surfaces, equipment, hand washing, and avoiding cross-contact
 - Social and emotional needs of the student with LTFA and bullying prevention

☐ Review

- ☐ Compliance with state and school district policy/procedure at the school building level as well as for all staff including support staff such as facilities, transportation providers and any contracted staff
- ☐ Food allergy policy and practices updated at least annually to:
 - Collect and review data on when and where medication was used and the impact on the affected individual(s). Identify risks, modify policy or practices if needed
 - Incorporate lessons learned
 - Align with current evidenced-based practice on food allergies
 - Verify that health records from the student's parents/guardians and licensed healthcare providers are current
 - Determine if the appropriate staff received allergy education/training, are competent in performing assigned responsibilities in implementation of emergency response procedures

National School Boards Association publication, SAFE AT SCHOOL AND READY TO LEARN: A Comprehensive Policy Guide for Protecting Students with Life-threatening Food Allergies, 2011.

Centers for Disease Control and Prevention. Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs. Washington, DC: US Department of Health and Human Services; 2013.

ADMINISTRATORS/PRINCIPALS CHECKLIST

OFFICIALIST	
☐ Comply with federal and state laws	S
☐ Implement state and school distric	t food allergy policy and procedure
☐ Identify your 504 Coordinator	
Schedule team planning meeting for Be aware of: • Emergency Care Plan (ECP)/Food • Individual Health Plan (IHP) • 504 Accommodation Plan • Individualized Education Plan (IEF	Allergy Action Plan (FAAP)
☐ Best Practice	☐ Prevention
 □ Identify and provide a means of emergency communication devices (i.e., two-way radio, intercom, walkie-talkie, cell phone) for all school activities □ Develop procedures for managing food allergies on field trips □ Consider allergic reaction implications for classroom animal and pet □ Notify substitute teachers and provide a copy of student's ECP/FAAP in the substitute's folder □ Assure that outside vendors are in compliance with district food allergy policy & procedures □ Include food allergy education into curriculum* • Educate students on: hand washing, not trading/ 	Educate/Train (at least annually and as needed) ☐ Implement and schedule ALL staff comprehensive education and training (including emergency response drills) • Learn the signs and symptoms of an allergic reaction • How to respond to an allergic reaction • How to use epinephrine auto-injector • School's emergency response protocol and follow-up • Role specific training may include: food label reading, proper cleaning/hand washing, and avoiding cross-contact • Social and emotional needs of the student with LTFA/Bullying*
 sharing food, food allergy awareness Educate the student with food allergies on the importance of taking responsibility for their food allergies Notify parent/guardian of changes 	☐ Provide community education as appropriate, this may include: letters to parent/guardian, food allergy workshops, parent/guardian presentations/discussion
in personnel	Review
☐ Develop a food allergy plan Emergency/ Shelter-In-Place (i.e., safe foods and epinephrine auto-injectors)	☐ Compliance with state and school district policy/procedure (this includes reviewing cleaning practices with all
☐ Send all necessary forms home at the end of the school year to plan for upcoming year	staff including support staff such as facilities and transportation providers) School's Emergency protocol
	L L SONG NOWCLOTTOR

^{*} See Resource List for information on student food allergy curriculum and bullying.

TEACHING STAFF CHECKLIST (This includes but is not is limited to Classroom and Specialty teachers, Para

(This includes but is not is inflited to Classicotti and .	specially teachers, I araptolessionals, and Counselors)
☐ Comply with federal and state law	/S
☐ Follow school district food allergy	policy and procedure
☐ Participate in team planning meet Be aware of:	ing for food allergy students
 Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) Individual Health Plan (IHP) 	504 Accommodation PlanIndividualized Education Plan (IEP)
☐ Best Practice	
☐ Avoid food in your lesson plans/classroom sup food allergens	plies; for special projects evaluate for possible
☐ Include food allergy education in classroom les	sson plans or activities
\square Consider food allergies when planning for field	d trips (Field Trip Risk Assessment)
\square Notify substitute teachers and provide a copy	of student's ECP/FAAP in the substitute's folder
\square Have students wash hands or use hand wipes \Bbbk	pefore/after eating
\square Educate children not to share food	
☐ Don't use food as an incentive or reward	
\square Eliminate/Minimize the use of food in class par	ties or events
•	classroom, designated staff will wash all tables/chairs atening food allergies, using separate cleaning supplies
Eliminate/Minimize the use of animals in the cla allergies to the animals, its food, and its habita	assroom. If animals are permitted, consider possible at needs
\square Be sensitive to the social and emotional needs	of the child with food allergies
☐ Monitor peer interactions	
\square Have the food allergy related books in the sch	ool library
☐ Prevention	
Educate/Train (at least annually and as needed	(k
\square Learn the symptoms of an allergic reaction	
\square What to do if an allergic reaction occurs	
☐ Review of high-risk areas	
\square School district's emergency response protocol	
☐ How to use an epinephrine auto-injector	
Review	
☐ What food(s) the student can or cannot eat	
☐ Students Emergency Care Plan (ECP)/Food All	ergy Action Plan (FAAP)
☐ School's emergency protocol	
☐ Time scheduled for training and drills	
☐ Location of epinephrine auto-injector	

MEDICAL INFORMATION RELEASE

Student Date of birth_		
Address		
City	State Zip	
I,	the (parent/guardian) of the student named	d above,
authorize	(name of the school/orga	nization)
	Ith information to the appropriate school representative staff, emergency personnel, and applicable volunteers on to provide safety at school.	
Information to be released includes the	e following (check if applicable):	
☐ Health record	☐ Psychological/psychiatric evaluation	
☐ IHP or ECP/FAAP or 504/IEP	☐ Parent/guardian contact information	
☐ LTFA and asthma history	☐ Other:	
☐ Social worker/counselor report		
I understand that signing this form is volu authorized for release regarding my child	untary, and it will be used only for the specific informati I to specified party, as designated above.	on
STUDENT SIGNATURE	D <i>f</i>	ATE
PARENT/GUARDIAN SIGNATURE	DA	ATE
WITNESS SIGNATURE		ATE

FIELD TRIP RISK ASSESSMENT

Questions for Coordinator of the Field Trip Destination

Child's name
Child's teacher/grade
Child's allergy(ies)
Conversation with parents/guardians: □ Yes □ No □ N/A Date? Will parent/guardian attend? □ Yes □ No
Nurse attending: ☐ Yes ☐ No If no, identify trained adult to attend, who will review Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) with school nurse and receive epinephrine administration training:
Field trip date Field trip time
Field trip destination
Destination contact name and phone number
Questions
1. Will any food or beverages be distributed before, during or after the field trip?
Any food displayed or demonstrations?
Any hands on activities involving food (i.e. feeding animals)?
Are sack lunches necessary? ☐ Yes ☐ No If yes, provide school nutrition services proper notice to prepare.
2. How will snack/lunches be stored on the bus ride to the fieldtrip destination? If necessary, what steps will be taken to keep the child's lunch/snack separate from the others?
3. Where will the children eat snack and/or lunch?

☐ Medications, authorizations, and emergency care plans will be routinely sent with classroom teachers for all medically involved students when leaving the school grounds for any reason.
\square Epinephrine auto-injectors must be with the child on all field trips, both long and short.
emergency after the child has received the epinephrine auto-injector?
11. Will the nurse/teacher carrying the medicine pack carry a charged cell phone? If not, how will they contact 911?12. What steps will be taken if 911 (no cell phone connection) cannot be reached in the event of an
10. Who will be responsible for carrying and administering the medications (i.e. epinephrine auto-injector, inhaler) in an emergency situation?
9. Will the nurse map out an emergency route to the nearest hospital from the field trip destination and give it to the classroom teacher and/or the bus driver prior to the day of the field trip?
8. Prior to the field trip, will all teachers and adults responsible for the children review the emergency response protocol?
7. Who will privately discuss with all attending adults, teachers, and parent/guardian chaperones, that under no circumstances is the child to be allowed to eat or touch or given any food or drink by any other adults/children? The child must only eat/drink food that has been provided by the parent/guardian and distributed to the child by the teacher/nurse in charge.
6. Which trained adult will be in charge of the child's snack/lunch who has food allergy and monitor to ensure that the offending allergen is not given to the child?
5. Are the tables where the children eat able to be adequately washed with soap and water (and by whom?) or do they need plastic tablecloths?
4. Where will students wash their hands or use wipes before/after snack/lunch?

 $Adapted \ from \ Allergy Support. Org. \ Copyright @ 2004-2005, and \ also, Guideline \ for \ Managing \ Life-Threatening \ Food \ Allergies \ in \ Connecticut \ Schools$

FIELD TRIP SACK LUNCH ORDER FORM

Orders must be submitted at least 2 weeks before field trip.

School	Date subm	Date submitted Time sack lunches needed Grade		
Date of field trip	Time sack			
Teacher	Grade			
Total # of sack lunches needed	# special d	iet lunches		
Sack lunch menu				
Name of Student	Student Lunch #	Allergy or Special Dietary Needs?		
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10				
11.				
12.				
13.				
14.				
15.				
16.				
17.				
18.				
19.				
20.				
21.				
22.				
23.				
24.				
25.				
26.				

LETTERS/NEWSLETTERS

As school administrators, educators, and school nurses to create a nurturing, learning environment is challenging when major health issues such as life-threatening food allergies are present. Food allergies are a growing concern in schools across America. Education of staff, parents/guardians and students can assist in increasing awareness and maintaining safety.

Below are ideas to include in letters/newsletters to families in your school.

I. Include facts/stats, for example (see food allergy resources for additional sources):

- Food allergies are estimated to affect 1 in every 13 children.^{1,2}
- The number of children with food allergies is increasing.³
- There is no cure for food allergies. Strict avoidance is key.⁴

II. Outline your school food allergy policy (for example):

- Our school district has adopted a food allergy policy that focuses on providing a safe and healthy environment for all students to learn.
- School personnel will take part in food allergy education and training.
- All students will take part in age appropriate food allergy education.
- In the cafeteria, allergen friendly seating may be necessary.
- Classroom projects or activities will avoid using common food allergens that are harmful to students.
- Bullying and teasing will result in immediate corrective action.
- No eating on the school bus.
- We will celebrate special events with non-food items, such as school supplies or a special reward system. If food is involved, only labeled prepackaged healthy food items with a complete ingredient listing are allowed.

III. Include what parents/guardians and classmates can do to help keep all children safe (for example):

- All students should wash their hands before/after meals or snacks. Hand sanitizers do not remove the food allergen.
- We will keep a box of hand wipes in the classroom, and ask your child to use them.
- No sharing/trading food/drinks, eating utensils or food containers with other students.
- Report any bullying or teasing that you hear or see.
- Please plan to celebrate special occasions without food.

IV. Closing

- Thank you in advance for your support.
- This is a learning process for all of us, but we trust that you will follow these guidelines.
- If you have any questions or concerns about food allergy related issues, please contact us.

¹Branum AM, Lukacs SL. Food allergy among U.S. children: trends in prevalence and hospitalizations. NCHS Data Brief. 2008 Oct(10):1-8.

²Liu AH, Jaramillo R, Sicherer SH, Wood RA, Bock SA, Burks AW, Massing M, Cohn RD, Zeldin DC. National prevalence and risk factors for food allergy and relationship to asthma: results from the National Health and Nutrition Examination Survey 2005-2006. *J Allergy Clin Immunol* 2010 Oct;126(4):798-806 e13.

³Trends in Allergic Conditions Among Children: United States, 1997-2011; National Center of Health Statistics Data Brief, 121, May 2013.

⁴U.S. Food and Drug Administration, Food Allergies: What You Need to Know

Available at fda.gov/Food/ResourcesForYou/Consumers/ucm079311.htm, last accessed on April 18, 2013.

Food Allergy Basics

9 Most Common Food Allergens

- Milk
- Eggs
- Peanuts
- Tree Nuts
- Soy
- Wheat
- Fish
- Shellfi h
- Sesame

Note: Any food can cause a reaction

Know the Difference

Food Intolerance

when the body has difficulty digesting a certain food—the immune system is not affected

Food Allergy

an immune system response to a certain food

Anaphylaxis

a sudden, severe allergic reaction that can cause difficulty breathing, tongue and throat swelling—even DEATH

What Does an Allergic Reaction Look Like?

- Hives
- Puffy face, lips, or tongue
- Itchy red skin
- Hard to breathe
- Tight throat
- Hard to swallow

- Tummy ache
- Diarrhea
- Vomiting (Throwing-up)
- Weakness (drop in blood pressure)

In case of an Allergic Reaction

Give Epinephrine then Call 911





Self Image and Social Factors



Having food allergies can cause social and emotional responses that could include:

- Increased stress
- Fear
- Anxiety
- Anger/frustration
- Sadness/depression
- Guilt

- Denial
- Embarrassment
- Sibling rivalry
- Teasing/harassment*
- Bullying*

Positive Social and Emotional Tips

- Children with food allergies are like any other children, except they have to be careful what they eat
- Listen and allow the children to talk about their feelings
- Provide encouragement: to help the children speak up for their own health and safety
- Educate others: All children should be taught about food allergies to increase peer compassion
- Respond to teasing, harassment, and bullying—zero tolerance



^{*} Teasing, harassment, and bullying of children with food allergies is common

Celebrate & Reward Children without Food

Recognition/Privileges

- Recognize over school intercom system
- Ribbon or certificate of recognition
- Photo recognition board
- Assigned as the special helper for the day
 - ° Line leader
 - ° Run errands around the school
 - ° Teach the class or a younger classroom
 - ° Read the morning announcements
- No "homework" pass

Note: Creates a safe school environment.

- Extra technology time
- Extra recess or favorite special class (PE, art, music)
- Eat lunch with a special friend and/ or teacher
- Make a t-shirt and wear for the day
- Make a crown and be a prince or princess for the day
- Plant a seed/flower to grow a plant

Rewards

- Books (reading/coloring/sticker)
- Cups/water bottles
- Goodie bags with trinkets/ gadgets (stickers, puzzles, toy cars, stuffed animals, finger puppets, action figures, key chains, flashlights)

Note: Use latex free rewards.

- School supplies (pencils, pens, erasers, notepads, crayons/ markers, rulers, pencil sharpeners)
- Physical activity gear (jump ropes, yo-yo's, frisbees, nerf balls)
- Develop a point/ticket or token system that allows students to accumulate a certain number in exchange for larger rewards such as: gift certificate to the school store, local book store/ movie theatre

Note: If food is absolutely necessary to celebrate, please follow your school guidelines regarding the process and read food labels carefully. It is **highly** recommended to choose items of high nutritional value and that are safe for **all** students in the classroom to consume. Remember, children with food allergies enjoy celebrations just like any other child.

Adapted from the Healthy Schools Campaign and the Center for Science in the Public Interest





HOW TO READ A FOOD LABEL

Avoid food and non-food items that have advisory statements on labeling such as "may contain..." or "made/manufactured on equipment" or "in a facility that processes..."

How to Read a Label for a Milk-Free Diet

All FDA-regulated manufactured food products that contain milk as an ingredient are required by U.S. law to list the word "milk" on the product label.

Avoid foods that contain milk or any of these ingredients:

- butter, butter fat, butter oil, but- curds ter acid, butter ester(s)
- buttermilk
- casein
- casein hydrolysate
- caseinates (in all forms)
- cheese
- cottage cheese
- cream

- - custard
 - diacetvl
 - ghee
 - half-and-half • lactalbumin, lactalbumin
 - phosphate • lactoferrin
 - lactose

- lactulose
- milk (in all forms, including condensed, derivative, dry, evaporated, goat's milk and milk from other animals, low fat, malted, milkfat, nonfat, powder, protein, skimmed,
- solids, whole) • milk protein hydrolysate
- pudding
- Recaldent®
- rennet casein
- sour cream, sour cream solids
- sour milk solids
- tagatose
- whey (in all forms)
- whey protein hydrolysate
- yogurt

Milk is sometimes found in the following:

- artificial butter fl vor
- baked goods • lactic acid starter culture and other bacterial cultures
- caramel candies

- · luncheon meat, hot dogs, sausages
- margarine

- nisin
- nondairy products
- nougat

Keep the following in mind:

• Individuals who are allergic to cow's milk are often advised to also avoid milk from other domestic animals. For example, goat's milk protein is similar to cow's milk protein and may, therefore, cause a reaction in individuals who have a milk allergy.

How to Read a Label for an Egg-Free Diet

All FDA-regulated manufactured food products that contain egg as an ingredient are required by U.S. law to list the word "egg" on the product label.

Avoid foods that contain eggs or any of these ingredients:

- albumin (also spelled albumen) • egg (dried, powdered, solids,
- white, yolk)
- eggnog
- lysozyme mavonnaise

- meringue (meringue powder)
- ovalbumin
- surimi

- vitellin
- Words starting with "ovo" or "ova" (such as ovalbumin)

Egg is sometimes found in the following:

- baked goods
- breaded foods
- drink foam (alcoholic, specialty coffee)
- candies
- canned soups • casseroles
- cream fillings/custards
- lecithin
- macaroni • marzipan • marshmallows
- nougat
- pasta
- meatballs/meatloaf salad dressings

Keep the following in mind:

- Individuals with egg allergy should also avoid eggs from duck, turkey, goose, quail, etc., as these are known to be cross-reactive with chicken egg.
- While the whites of an egg contain the allergenic proteins, patients with an egg allergy must avoid all eggs completely.

How to Read a Label for a Soy-Free Diet

All FDA-regulated manufactured food products that contain soy as an ingredient are required by U.S. law to list the word "soy" on the product label.

Avoid foods that contain soy or any of these ingredients:

• soy (soy albumin, soy cheese, soy • soybean (curd, granules)

• edamame

• miso

natto

- fiber, soy flour, soy grits, soy ice cream, soy milk, soy nuts,
- soy sprouts, soy yogurt)
- soy protein (concentrate, hydro-
- lyzed, isolate)
- shoyu
- soy sauce • tamari

- tempeh
- textured vegetable protein (TVP)

Soy is sometimes found in the following:

- Asian cuisine
- vegetable broth
- vegetable gum
- vegetable starch

Keep the following in mind:

- The FDA exempts highly refined soybean oil from being labeled as an allergen. Studies show most allergic individuals can safely eat soy oil that has been highly refined (not cold pressed, expeller pressed, or extruded soybean oil).
- Soy protein may be found in numerous products, such as breads, cookies, crackers, canned broth and soups, canned tuna and meat, breakfast cereals, high-protein energy bars and snacks, low-fat peanut butters, and processed meats.
- Most individuals allergic to soy can safely eat soy lecithin.
- Follow your doctor's advice regarding these ingredients.

How to Read a Label for a Peanut-Free Diet

All FDA-regulated manufactured food products that contain peanut as an ingredient are required by U.S. law to list the word "peanut" on the product label.

Avoid foods that contain peanuts or any of these ingredients:

- artificial nuts
- goobers

beer nuts

- ground nuts
- cold pressed, expeller pressed, or extruded peanut oil
- mixed nuts

- monkey nuts
- peanut butter

• nut meat

• peanut flour

• nut pieces

• peanut protein hydrolysate

Peanut is sometimes found in the following:

- African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican dishes
- baked goods (i.e., pastries, cookies)
- candy (including chocolate candy)
- chili

- egg rolls
- enchilada sauce
- marzipan
- mole sauce

• nougat

Keep the following in mind:

- The FDA exempts highly refined peanut oil from being labeled as an allergen. Studies show that most allergic individuals can safely eat peanut oil that has been highly refined (not cold pressed, expeller pressed, or extruded peanut oil). Follow your doctor's advice.
- A study showed that unlike other legumes, there is a strong possibility of cross-reaction between peanuts and lupine (or lupin). Flour derived from lupine is becoming a common substitute for gluten-containing flours. The law requires that a food product's ingredients must be listed on the label such as "lupin" or "lupine."
- Mandelonas are peanuts soaked in almond flavoring.
- Arachis oil is peanut oil.
- Many experts advise patients allergic to peanuts to avoid tree nuts as well.
- Sunflower seeds are often produced on equipment shared with peanuts.
- Some alternative nut butters, such as soy nut butter or sunflower seed butter, are produced on equipment shared with other tree nuts and, in some cases, peanuts. Contact the manufacturer before eating these products.

How to Read a Label for a Wheat-Free Diet

All FDA-regulated manufactured food products that contain wheat as an ingredient are required by U.S. law to list the word "wheat" on the product label. The law defines any species in the genus Triticum as wheat.

Avoid foods that contain wheat or any of these ingredients:

- bread crumbs
- bulgur
- cereal extract
- club wheat
- couscous
- cracker meal • durum
- einkorn
- emmer

- farina • farro
- flour (all purpose, bread, cake, durum, enriched, graham, high gluten, high protein, instant, pastry, self-rising, soft wheat, steel ground, stone ground, whole wheat)
- freekah

- hydrolyzed wheat protein
- Kamut
- matzoh, matzoh meal (also spelled as matzo, matzah, or matza)
- pasta
- seitan
- semolina
- spelt • sprouted wheat

- triticale
- vital wheat gluten
- wheat (bran, durum, germ, gluten, grass, malt, sprouts, starch)
- wheat bran hydrolysate
- wheat germ oil
- wheat grass
- wheat protein isolate
- whole wheat berries
- surimi

Wheat is sometimes found in the following:

- glucose syrup
- oats

• soy sauce

- starch (gelatinized starch, modified starch, modified
- food starch, vegetable starch)

How to Read a Label for a Shellfish-Free Diet

All FDA-regulated manufactured food products that contain a crustacean shellfish as an ingredient are required by U.S. law to list the specific crustacean shellfish on the product label.

Avoid foods that contain shellfish or any of these ingredients:

• barnacle • crab

- crawfish (crawdad, crayfish, ecrevisse)

- lobster (langouste,
- langoustine, Moreton bay bugs, scampi, tomalley)
- shrimp (crevette, scampi)

Mollusks are not considered major allergens under food labeling laws and may not be fully disclosed on a product label.

Your doctor may advise you to avoid mollusks or these ingredients:

- abalone
- clams (cherrystone, geoduck, littleneck, pismo, quahog)

- cuttlefish
- limpet (lapas, opihi) • mussels
- octopus

- oysters
- periwinkle
- scallops
- snails (escargot) • squid (calamari) • whelk (Turban shell)
- sea cucumber sea urchin

Shellfish are sometimes found in the following:

- bouillabaisse
- fish stock
- seafood flavoring (i.e., crab or clam extract)
- surimi

cuttlefish ink

- alucosamine

Keep the following in mind:

- Any food served in a seafood restaurant may contain shellfish protein due to cross-contact.
- For some individuals, a reaction may occur from inhaling cooking vapors or from handling fish or shellfish.

How to Read a Label for a Tree Nut-Free Diet

All FDA-regulated manufactured food products that contain a tree nut as an ingredient are required by U.S. law to list the specific tree nut on the product label.

Avoid foods that contain nuts or any of these ingredients:

- almond
- artificial nuts
- beechnut
- Brazil nut
- Butternut
- cashew
- chestnut
- chinquapin • coconut
- filbert/hazelnut
 - gianduja (a chocolate-nut mixture)
 - ginkgo nut
 - hickory nut
 - litchi/lichee/lychee nut
 - macadamia nut
 - marzipan/almond paste
 - Nangai nut

- natural nut extract (i.e., almond, walnut)
- nut butters (i.e., cashew butter)
- nut meal
- nut meat
- nut paste (i.e., almond paste)
- nut pieces
- pecan
- pesto

- pili nut
- pine nut (also referred to as Indian, pignoli, pigñolia, pignon, piñon, and pinyon nut)
- pistachio
- praline
- shea nut
- walnut

Tree nuts are sometimes found in the following:

- nut distillates/alcoholic extracts
- natural nut extract
- black walnut hull extract (flavoring)

- nut oils (i.e., walnut oil, almond oil)
- walnut hull extract (flavoring)

Keep the following in mind:

- Mortadella may contain pistachios.
- Tree nut proteins may be found in cereals, crackers, cookies, candy, chocolates, energy bars, flavored coffee, frozen desserts, marinades, and barbeque sauces.
- Ethnic restaurants (i.e., Chinese, African, Indian, Thai, and Vietnamese), ice cream parlors, and bakeries are considered high-risk for people with tree nut allergy due to the common use of nuts and the possibility of cross-contact, even if you order a tree-nut-free item.
- Tree nut oils are sometimes used in lotions and soaps. lotions.
- There is no evidence that coconut oil and shea nut oil/butter are allergenic.
- Many experts advise patients allergic to tree nuts to avoid peanuts as well.
- Talk to your doctor if you find other nuts not listed
- Coconut, the seed of a drupaceous fruit, has typically not been restricted in the diets of people with tree nut allergy. However, in October of 2006, the FDA began identifying coconut as a tree nut. Medical literature documents a small number of allergic reactions to coconut; most occurred in people who were not allergic to other tree nuts. Ask your doctor if you need to avoid coconut.

How to Read a Label for a Fish-Free Diet

All FDA-regulated manufactured food products that contain fish as an ingredient are required by U.S. law to list the specific type of fish on the product label.

- More than half of all people who are allergic to one type of fish also are allergic to other fish, so allergists often advise their patients to avoid all fish.
- Finned fish and shellfish do not come from related families of foods, so being allergic to one does not mean that you will not be able to tolerate the other. Be sure to talk to your doctor about which kinds of fish you can eat and which to avoid.
- The term "fish" encompasses all species of finned fish, including (but not limited to): haddock
- anchovies
- bass catfish
- cod
- •fl under
- grouper
 Fish is sometimes found in the following:
 fish fume
- bouillabaisse
- Caesar salad/dressing · caponata (Sicilian eggplant relish)
- caviar
- deep fried items ·fi h flavoring
- ·fi h flour

- ·hake ·herring
- · mahi mahi
- · perch
- · Fish gelatin (kosher gelatin,
- marine gelatin)
- ·fish oil ·fi h sauce
- · imitation fish or shellfish isinglass lutefisk maw, maws (fish maw)
- · fish stock

pollock

•salmon

scrod

sole

- ·fi hmeal
- nuoc mam (Vietnamese name for fish sauce; beware of other ethnic names)
- · pizza (anchovy topping)
- · roe
- · salad dressing

- snapper • swordfish
- tilapia
- trout
- tuna
- · seafood flavoring
- ·shark cartilage, fin
- · sushi, sashimi
- · surimi (artificial crabmeat also known as "sea legs" or
- "sea sticks") · worcestershire sauce

Keep in mind the following:

- Some sensitive individuals may react to aerosolized fish protein through cooking vapors.
- Seafood restaurants are considered high-risk due to the possibility of cross-contact, even if you do not order fish.
- Ethnic restaurants (i.e., Chinese, African, Indonesian, Thai, and Vietnamese) are considered high-risk because of the common use of fish and fish ingredients and the possibility of cross-contact, even if you do not order fish.

How to Read a Label for a Sesame-Free Diet

Sesame is not currently included in the list of major allergens that must be declared by food manufacturers as part of the Food Allergen Labeling Consumer Protection Act (FALCPA). The list below includes information about ingredients to avoid if you have a sesame allergy, including uncommon names for the ingredient.

Avoid foods that contain sesame or any of these ingredients:

- Benne, benne seed, benniseed
- Gingelly, gingelly oil
- Gomasio (sesame salt)
- Halvah
- Sesame flour
- Sesame oil*
- Sesame paste
- Sesame salt
- Sesame seed
- Sesamol
- Sesamum indicum
- Sesemolina
- Sim sim
- Tahini, Tahina, Tehina

* Studies show that most individuals with specific food protein allergies can safely consume highly refined oils derived from the original food source (examples include highly refined peanut and soybean oil). Because sesame oil is not refined, it is recommended that it be avoided by individuals

Sesame may also be included and undeclared in ingredients such as flavors or spice blends. If you are unsure whether or not a product could contain sesame, you should call the manufacturer to ask about their ingredients and manufacturing practices. Because spice blend and flavoring recipes are generally considered proprietary information, it is advised to specifically inquire if sesame is used as an ingredient, rather than simply asking what ingredients are used in a flavoring or spice blend.

Sesame has been found as an ingredient in the food items listed below. Please note this list is not all inclusive. It does not imply that sesame is always present in these foods. It is intended to serve as a reminder to always be vigilant and ask questions about ingredients before eating a food that you have not prepared yourself.

Examples of foods that may contain sesame include:

- Asian cuisine (sesame oil is commonly used in cooking)
- Baked goods (such as bagels, bread, breadsticks, hamburger buns and rolls)
- Bread crumbs
- Cereals (such as granola and muesli)
- Chips (such as bagel chips, pita chips and tortilla chips)
- Crackers (such as melba toast and sesame snap bars)
 - Dipping sauces (such as baba ghanoush, hummus and tahini sauce)
 - Dressings, gravies, marinades and sauces
 - Ethnic foods such as flavored rice, noodles, risotto, shish kebabs, stews and stir fry
- Falafel
- Goma-dofu (Japanese dessert)
- Herbs and herbal drinks
- Margarine
- Pasteli (Greek dessert)
- Processed meats and sausages • Protein and energy bars
- Snack foods (such as pretzels, candy, Halvah, Japanese snack mix and rice cakes)
- Soups
- Sushi
- Tempeh
- Turkish cake
- Vegetarian burgers

Sesame may also be found in non-food items, including:

- Cosmetics (including soaps
- Medications
- Nutritional supplements
- Pet foods

In non-food items, the scientific name for sesame, Sesamum indicum, may be on the label.

FOOD ALLERGY QUESTIONNAIRE

School:	Date:

True or False: circle the correct answer for the following questions:		
1. Food allergy and food intolerance are the same thing.	True	False
2. Hand washing with soap & water helps prevent the spread of food allergens.	True	False
3. After administering epinephrine to a child, they may resume normal activities.	True	False
Early symptoms of a food allergy may mimic symptoms seen in food poisoning such as nausea, abdominal pain, vomiting and diarrhea.	True	False
5. There are several effective forms of treatment for food allergies.	True	False
6. Allergic reactions only occur if the individual eats the offending food.	True	False
7. Only children with severe food allergies need to have a Food Allergy Action Plan.	True	False
8. If anaphylactic shock is not treated immediately, it can be fatal.	True	False
9. Once a food label is checked there is no reason to check it the next time the item is purchased.	True	False
10. Children typically outgrow their food allergies to peanuts, tree nuts and fish.	True	False

FOOD ALLERGY QUESTIONNAIRE

school:	Date:
Answer Key	
Food allergy and food intolerance are the same to False: Food allergy is a true immune system responsively when the body has difficulty digesting certain foods.	se that can result in anaphylaxis and food intolerance occurs
2. Hand washing with soap & water helps prevent to True: Hand washing with soap & water helps prevent sanitizers do not remove the food allergen protein.	the spread of food allergens. t the spread of food allergens. Note: studies show that antibacterial
3. After administering epinephrine to a child, they realize: After administering epinephrine to a child, the follow up. Remember, a biphasic anaphylactic reactions.	e child should be transported to nearest emergency facility for
vomiting and diarrhea.	reptoms seen in food poisoning such as nausea, abdominal pain, reptoms seen in food poisoning such as nausea, abdominal pain,
5. There are several effective forms of treatment for False: There is no cure or treatment for food allergie emergency medication given in case an anaphylactic	es, only strict avoidance. Epinephrine is not a treatment it is an
6. Allergic reactions only occur if the individual eat: False: Allergic reactions can occur through ingestion	s the offending food. n, skin contact and in some cases inhalation.
7. Only children with severe food allergies need to False: It is recommended that all children with food	have a Food Allergy Action Plan. allergies have a Food Allergy Action Plan.
8. If anaphylactic shock is not treated immediately, True: Anaphylaxis is a life-threatening medical emer with delayed administration of epinephrine.	it can be fatal. gency that involves several systems in the body. Death can occur
9. Once a food label is checked there is no reason t False: Food labels should be checked every time for	
10. Children typically outgrow their food allergies to False: Pagnuts, tree nuts, fish and shellfish are typic	to peanuts, tree nuts and fish. cally lifelong allergies, only 20% or less of children will ever outgrow

these allergies.

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BJC HealthCare

stlouischildrens.org/FAME

EMERGENCY PREPAREDNESS CHECKLIST

☐ Get child's emergency contact information
☐ Get child's emergency care plan/Food Allergy Action Plan(FAAP)
☐ Get medication from parents/guardians
□ Have stock supply of epinephrine auto-injectors if your state allows Note: There are an increasing number of severe reactions in students with undiagnosed LTFA (see FAME manual for details on undiagnosed LTFA)
☐ Contact your local Emergency Medical Services (EMS) ☐ Inform that a child has life-threatening food allergy (LTFA) ☐ Is epinephrine carried on ambulance
 □ Education and Training □ Know signs and symptoms of anaphylaxis □ Review how to use epinephrine auto-injector □ Have emergency medication readily available in a secure accessible area. Have a second dose readily available along with permission for non-licensed trained personnel to give. See Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP). □ Know expiration date □ Instructions on how to use the Generic Adrenaclick®: epinephrineautoinject.com □ Generic Adrenaclick® Skills Test □ Instructions on how to use the Auvi-QTM: auvi-q.com □ Auvi-QTM Skills Test □ Instructions on how to use an EpiPen®: epipen.com □ EpiPen® Skills Test
 □ Develop an emergency response plan and team □ Develop a plan for school, home, and community □ Emergency Shelter-In-place plan (disaster plan) □ Have safe foods available for students with life-threatening food allergies
□ Do emergency drills □ Date completed □ Frequency □ Completed by

ALLERGIC REACTION— EMERGENCY RESPONSE CHECKLIST

GOAL: To quickly recognize, respond and appropriately provide treatment and management of an allergic reaction.

For an allergic reaction, contact the school nurse or school nurse designee immediately AND refer to the child's Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) (if immediately available).

If anaphylaxis does occur or the ECP/FAAP direction states, the person with the child shall:

- Inject epinephrine immediately
- Call 911
- Remain with the student and stay calm-have second dose readily available
- Place the student in a reclining position, raise legs and do not move them
- Contact parents/guardians/emergency contacts

Things to consider if an emergency occurs at school:

☐ Who will stay with the student and who will attend to student's classmates?
☐ Who will activate the emergency response team (building specific and/or system-wide)?
☐ Who will notify the local emergency medical services that a life-threatening allergic reaction is occurring?
☐ Who will notify school administration?
☐ Who will notify the parents/guardians; student's primary care provider and/or allergy specialist?
☐ Who will meet emergency medical responders at school entrance and direct to the student?
☐ Who will accompany student to the emergency care facility?
☐ Who will manage crowd control, if applicable?
☐ Who will complete the necessary follow-up paperwork and follow-up with the family?

Boyce JA, Assa'ad A, Burks AW, Jones SM, Sampson HA, Wood RA, et al. Guidelines for the diagnosis and management of food allergy in the United States: report of the NIAID-sponsored expert panel. J Allergy Clin Immunol 2010;126:S1-58.

COACHES, EXTENDED DAY PROVIDERS, LUNCH/RECESS MONITORS CHECKLIST

☐ Follow school district food allergy policy and procedure
Participate in team planning meeting for students with food allergies Be aware of: • What food(s) the student can or cannot eat • Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) • Individual Health Plan (IHP) • 504 Accommodation Plan • Individualized Education Plan (IEP)
☐ Best Practice
☐ Change or remove food allergens from activities
\square Have students wash hands or use hand wipes before/after eating
☐ Ensure that activities comply with school districts policies and procedures regarding life-threatening food allergies (LTFA). (i.e., if no nuts allowed then all events should follow this policy
☐ No food sharing
☐ Learn how to read food labels
☐ If meals/snacks are permitted, designated staff will wash all tables/chairs before and after use for students with LTFA, using separate cleaning supplies
☐ Understand food allergy anxiety, peer pressure, teasing or bullying
\square Take all complaints seriously from students with life-threatening food allergies
☐ Prevention
Participate in Educate/Train (at least annually and as needed)
☐ Learn signs and symptoms of an allergic reaction
\square What to do if an allergic reaction occurs
☐ How to use epinephrine auto-injector
☐ School's emergency response protocol
\square Identify and have a means of two-way communication (i.e., cell phone, two way radio, intercom)
□Review
☐ Location of epinephrine auto-injector
☐ Who will give the epinephrine auto-injector
☐ School district food allergy policy and procedure

OTHER SUPPORT STAFF/VOLUNTEERS CHECKLIST (This includes but is not limited to Administrative Support, Librarians, Media/IS Specialist, and Security)

	 • What food(s) the student can or cannot eat • Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) • Individual Health Plan (IHP) • 504 Accommodation Plan • Individualized Education Plan (IEP)
☐ Best Prac	tice
☐ Have stude	nts wash hands or use hand wipes before/after eating
□ No food sh	aring
	acks are permitted, designated staff will wash all tables/chairs before and after use for th life-threatening food allergies, using separate cleaning supplies
☐ Take all con	nplaints seriously from students with life-threatening food allergies
☐ Prevention	n
Participate in	Educate/Train (at least annually and as needed)
☐ Learn signs	and symptoms of an allergic reaction
\square What to do	if an allergic reaction occurs
\square How to use	epinephrine auto-injector
☐ School's em	nergency response protocol
☐ Identify and	d have a means of two-way communication (i.e., cell phone, two way radio, intercom)
Review	
☐ Location of	epinephrine auto-injector
☐ Who will giv	ve the epinephrine auto-injector
☐ School dist	rict food allergy policy and procedure

FACILITIES (CUSTODIAL) CHECKLIST

☐ Follow school district food allergy policy and procedure
Be aware of: • What food(s) the student can or cannot eat • Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP)
☐ Best Practice
\square Identify all potential non-food allergens, including these items: cleaning supplies, paints, work materials, or other substances in the school and remove
\square Routinely clean all tables, chairs and floors after each seating
☐ Give special attention to allergen free eating areas/tables, use separate cloths or appropriate disposable wipes effective in removing allergen traces
☐ Routinely clean classroom, desks, computer keyboards, doorknobs, lockers, give special attention to classrooms with children with life-threatening food allergies
\square Take all complaints seriously from students with life-threatening food allergies
☐ Prevention
Participate in Educate/Train (at least annually and as needed)
☐ Learn signs and symptoms of an allergic reaction
☐ What to do if an allergic reaction occurs
☐ How to use epinephrine auto-injector
☐ School's emergency response protocol
□ Review
☐ Food Allergy Information poster
☐ Location of epinephrine auto-injector
☐ Who will give the epinephrine auto-injector

TRANSPORTATION PROVIDER CHECKLIST

\square Follow school district food allergy policy procedure	
☐ Participate in team planning meeting for food allergy students ☐ Keep a copy of the Emergency Care Plan(ECP)/Food Allergy Action Plan (FAAP) on the b ☐ Have a plan for communicating with parents/guardians and EMS	эu
 □ Best Practice □ No eating on the bus (except if medically necessary, such as a student with diabetes) □ Follow district cleaning practices (i.e., bus surfaces, seats, handrails, etc.) □ Consider student placement on the bus □ Take all complaints seriously from students with life-threatening food allergies □ Provide and identify a means of two-way communication devices (i.e., cell phone, two-way radio, intercom) □ Know location of the epinephrine auto-injector and other emergency medications 	
 □ Prevention Participate in Educate/Train (at least annually and as needed) □ Learn signs and symptoms of an allergic reaction □ What to do if an allergic reaction occurs □ How to use epinephrine auto-injector □ Cross-contact training 	
☐ Emergency response protocol ☐ Include emergency contacts and means of emergency contact	
☐ Review ☐ Location of epinephrine auto-injector ☐ Who will give the epinephrine auto-injector	

AUTHORIZATION OF MEDICATION AT SCHOOL

Student			Date of birth_	
School	ichool Grade			
 I request the listed me I give health services so I understand certain me trained and are superve I understand medication emergency staff, if need to All medication must be container with instruct 	dication be given as ordered by the taff permission to communicate with taff permission to communicate with taff permission to communicate with taff permission may be administered by the discount of the school in the original to the school in the original table. The taff to the school in the original taff taff taff taff taff taff taff ta	e licensecth the me non-licen all school nal pharmd healthca	dical office abou sed staff membe staff working wi acy or manufact are professional.	ert this medication. Ers who have been th my child and Turer's labeled
PARENT/GUARDIAN SIGNATU	RE			DATE
Home phone	Work o	or cell pho	one	
THIS SECTION TO BE COMPLETED ONLY BY A LICENSED HEALTHCARE PROFESSIONAL (please print clearly)				
Medication Name	Diagnosis/Reason for Medication	Dosage	Administration Method	Time(s) to be Taken
 I request and authorize List possible medication I request and authorize to accordance with the indicate the current school year). Name of licensed health 	e this student to carry their medical this student to self-administer the properties on side effects: The above-named student be admitted instructions from	nistered t	tion: □Yes □I he above identifi to	ed medication in(not to exceed
	ALTHCARE PROFESSIONAL			DATE

FIELD TRIP RISK ASSESSMENT

Questions for Coordinator of the Field Trip Destination

Child's name
Child's teacher/grade
Child's allergy(ies)
Conversation with parents/guardians: ☐ Yes ☐ No ☐ N/A Date?
Will parent/guardian attend? ☐ Yes ☐ No
Nurse attending: ☐ Yes ☐ No If no, identify trained adult to attend, who will review Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) with school nurse and receive epinephrine administration training:
Field trip date Field trip time
Field trip destination
Destination contact name and phone number
Questions
1. Will any food or beverages be distributed before, during or after the field trip?
Any food displayed or demonstrations?
Any hands on activities involving food (i.e. feeding animals)?
Are sack lunches necessary? Yes No If yes, provide school nutrition services proper notice to prepare.
2. How will snack/lunches be stored on the bus ride to the fieldtrip destination? If necessary, what steps will be taken to keep the child's lunch/snack separate from the others?
3. Where will the children eat snack and/or lunch?

4. Where will students wash their hands or use wipes before/after snack/lunch?
5. Are the tables where the children eat able to be adequately washed with soap and water
(and by whom?) or do they need plastic tablecloths?
6. Which trained adult will be in charge of the child's snack/lunch who has food allergy and monitor to ensure that the offending allergen is not given to the child?
7. Who will privately discuss with all attending adults, teachers, and parent/guardian chaperones, that under no circumstances is the child to be allowed to eat or touch or given any food or drink by any other adults/children? The child must only eat/drink food that has been provided by the parent/guardian and distributed to the child by the teacher/nurse in charge.
8. Prior to the field trip, will all teachers and adults responsible for the children review the emergency response protocol?
9. Will the nurse map out an emergency route to the nearest hospital from the field trip destination and give it to the classroom teacher and/or the bus driver prior to the day of the field trip?
10. Who will be responsible for carrying and administering the medications (i.e. epinephrine auto-injector, inhaler) in an emergency situation?
11. Will the nurse/teacher carrying the medicine pack carry a charged cell phone? If not, how will they contact 911?
12. What steps will be taken if 911 (no cell phone connection) cannot be reached in the event of an emergency after the child has received the epinephrine auto-injector?
 □ Epinephrine auto-injectors must be with the child on all field trips, both long and short. □ Medications, authorizations, and emergency care plans will be routinely sent with classroom teachers for all medically involved students when leaving the school grounds for any reason.
Adapted from AllergySupport.Org. Copyright © 2004-2005, and also, Guideline for Managing Life-Threatening Food Allergies in Connecticut Schools

FIELD TRIP SACK LUNCH ORDER FORM

Orders must be submitted at least 2 weeks before field trip.

School	Date subm	Date submitted			
Date of field trip	Time sack				
Teacher					
Total # of sack lunches needed	# special d				
Sack lunch menu					
Name of Student	Student Lunch #	Allergy or Special Dietary Needs?			
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10					
11.					
12.					
13.					
14.					
15.					
16.					
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					

Food Allergy Basics

9 Most Common Food Allergens

- Milk
- Eggs
- Peanuts
- Tree Nuts
- Soy
- Wheat
- Fish
- Shellfish
- Sesame

Note: Any food can cause a reaction

Know the Difference

Food Intolerance

when the body has difficulty digesting a certain food—the immune system is not affected

Food Allergy

an immune system response to a certain food

Anaphylaxis

a sudden, severe allergic reaction that can cause difficulty breathing, tongue and throat swelling—even DEATH

What Does an Allergic Reaction Look Like?

- Hives
- Puffy face, lips, or tongue
- Itchy red skin
- Hard to breathe
- Tight throat
- Hard to swallow

- Tummy ache
- Diarrhea
- Vomiting (Throwing-up)
- Weakness (drop in blood pressure)

In case of an Allergic Reaction

Give Epinephrine then Call 911





Self Image and Social Factors



Having food allergies can cause social and emotional responses that could include:

- Increased stress
- Fear
- Anxiety
- Anger/frustration
- Sadness/depression
- Guilt

- Denial
- Embarrassment
- Sibling rivalry
- Teasing/harassment*
- Bullying*

Positive Social and Emotional Tips

- Children with food allergies are like any other children, except they have to be careful what they eat
- Listen and allow the children to talk about their feelings
- Provide encouragement: to help the children speak up for their own health and safety
- Educate others: All children should be taught about food allergies to increase peer compassion
- Respond to teasing, harassment, and bullying—zero tolerance



^{*} Teasing, harassment, and bullying of children with food allergies is common

Celebrate & Reward Children without Food

Recognition/Privileges

- Recognize over school intercom system
- Ribbon or certificate of recognition
- Photo recognition board
- Assigned as the special helper for the day
 - ° Line leader
 - ° Run errands around the school
 - ° Teach the class or a younger classroom
 - ° Read the morning announcements
- No "homework" pass

Note: Creates a safe school environment.

- Extra technology time
- Extra recess or favorite special class (PE, art, music)
- Eat lunch with a special friend and/ or teacher
- Make a t-shirt and wear for the day
- Make a crown and be a prince or princess for the day
- Plant a seed/flower to grow a plant

Rewards

- Books (reading/coloring/sticker)
- Cups/water bottles
- Goodie bags with trinkets/ gadgets (stickers, puzzles, toy cars, stuffed animals, finger puppets, action figures, key chains, flashlights)

Note: Use latex free rewards.

- School supplies (pencils, pens, erasers, notepads, crayons/ markers, rulers, pencil sharpeners)
- Physical activity gear (jump ropes, yo-yo's, frisbees, nerf balls)
- Develop a point/ticket or token system that allows students to accumulate a certain number in exchange for larger rewards such as: gift certificate to the school store, local book store/ movie theatre

Note: If food is absolutely necessary to celebrate, please follow your school guidelines regarding the process and read food labels carefully. It is **highly** recommended to choose items of high nutritional value and that are safe for **all** students in the classroom to consume. Remember, children with food allergies enjoy celebrations just like any other child.

Adapted from the Healthy Schools Campaign and the Center for Science in the Public Interest





Cross-Contact

Potential Sources

- Unclean hands or gloves
- Cooking oils
- Splashed or spilled food
- Fryers or grills
- Tables/chairs & desks

- Counter surface or food prep areas
- All utensils, dishes, pots/pans and cutting boards
- Meat/cheese slicers
- Soiled linens/cleaning cloths & sponges

Ways to AVOID/PREVENT

- Know what foods the child can or cannot have
- Read ALL food labels, everytime—every line
- Use clean utensils, dishes, pot/pans
 —must be washed thoroughly in hot soapy water and sanitized
- Practice good hand washing and use clean gloves
- NO food sharing or trading
- Clean tables, counter surfaces and food prep areas
- Have an emergency plan

IT IS IMPORTANT to always read food labels due to hidden food allergens.

Hidden Allergens

- Eggs: egg substitutes, mayonnaise, baked goods, noodles
- Fish/Shellfish: seafood flavoring, worcestershire sauce
- Milk: cheese, bread/buns, soup, hot dogs, canned tuna, deli meat
- Wheat: flours, soup/gravy mixes, snacks
- Soy: baked goods, breads/buns, candy
- Peanut/Tree Nuts: candy, chocolate, ice cream, baked goods, salads, salad dressings, barbecue sauce, cereal/granola bars
- Sesame: hummus, baked goods, protein and energy bars, dressings, bread crumbs

In case of an Allergic Reaction

Give Epinephrine then Call 911





HOW TO READ A FOOD LABEL

Avoid food and non-food items that have advisory statements on labeling such as "may contain..." or "made/manufactured on equipment" or "in a facility that processes..."

How to Read a Label for a Milk-Free Diet

All FDA-regulated manufactured food products that contain milk as an ingredient are required by U.S. law to list the word "milk" on the product label.

Avoid foods that contain milk or any of these ingredients:

- butter, butter fat, butter oil, but- curds
- ter acid, butter ester(s)
- buttermilk
- casein
- casein hydrolysate
- caseinates (in all forms)
- cheese
- cottage cheese

baked goods

• caramel candies

• cream

- custard
- diacetvl
- ghee
- half-and-half
- lactalbumin, lactalbumin phosphate
- lactoferrin
- lactose

- lactulose
- milk (in all forms, including condensed, derivative, dry, evaporated, goat's milk and milk from other animals, low fat, malted, milkfat, nonfat, powder, protein, skimmed,
- solids, whole) • milk protein hydrolysate
- pudding
 - Recaldent®
 - rennet casein
 - sour cream, sour cream solids
 - sour milk solids
 - tagatose
 - whey (in all forms)
 - whey protein hydrolysate
- yogurt

Milk is sometimes found in the following:

- artificial butter flavor
- - lactic acid starter culture
- and other bacterial cultures
- · luncheon meat, hot dogs, sausages
- margarine

- nisin
- nondairy products
- nougat

Keep the following in mind:

• Individuals who are allergic to cow's milk are often advised to also avoid milk from other domestic animals. For example, goat's milk protein is similar to cow's milk protein and may, therefore, cause a reaction in individuals who have a milk allergy.

How to Read a Label for an Egg-Free Diet

All FDA-regulated manufactured food products that contain egg as an ingredient are required by U.S. law to list the word "egg" on the product label.

Avoid foods that contain eggs or any of these ingredients:

- albumin (also spelled albumen) • egg (dried, powdered, solids,
- white, yolk)
- eggnog
- lysozyme mavonnaise
- meringue (meringue powder)
- ovalbumin
- surimi

- vitellin
- Words starting with "ovo" or "ova" (such as ovalbumin)

Egg is sometimes found in the following:

- baked goods
- breaded foods
- drink foam (alcoholic, specialty coffee)
- candies
- canned soups
- casseroles
- cream fillings/custards
- lecithin
- macaroni • marzipan • marshmallows
- nougat
- pasta
- meatballs/meatloaf salad dressings

Keep the following in mind:

- Individuals with egg allergy should also avoid eggs from duck, turkey, goose, quail, etc., as these are known to be cross-reactive with chicken egg.
- While the whites of an egg contain the allergenic proteins, patients with an egg allergy must avoid all eggs completely.

How to Read a Label for a Soy-Free Diet

All FDA-regulated manufactured food products that contain soy as an ingredient are required by U.S. law to list the word "soy" on the product label.

Avoid foods that contain soy or any of these ingredients:

• soy (soy albumin, soy cheese, soy • soybean (curd, granules)

• edamame • miso

natto

- fiber, soy flour, soy grits,
- soy ice cream, soy milk, soy nuts, soy sprouts, soy yogurt)
- soy protein (concentrate, hydro-
- lyzed, isolate)

- shoyu • soy sauce
- tempeh
- textured vegetable protein (TVP)

Soy is sometimes found in the following:

- Asian cuisine
- vegetable broth
- vegetable gum

• tamari

• vegetable starch

Keep the following in mind:

- The FDA exempts highly refined soybean oil from being labeled as an allergen. Studies show most allergic individuals can safely eat soy oil that has been highly refined (not cold pressed, expeller pressed, or extruded soybean oil).
- Soy protein may be found in numerous products, such as breads, cookies, crackers, canned broth and soups, canned tuna and meat, breakfast cereals, high-protein energy bars and snacks, low-fat peanut butters, and processed meats.
- Most individuals allergic to soy can safely eat soy lecithin.
- Follow your doctor's advice regarding these ingredients.

How to Read a Label for a Peanut-Free Diet

All FDA-regulated manufactured food products that contain peanut as an ingredient are required by U.S. law to list the word "peanut" on the product label.

Avoid foods that contain peanuts or any of these ingredients:

- artificial nuts
- goobers

• beer nuts

- ground nuts
- cold pressed, expeller pressed, or extruded peanut oil
- mixed nuts

- monkey nuts
- nut meat
 - peanut flour
- nut pieces

• peanut protein hydrolysate

• peanut butter

• nougat

Peanut is sometimes found in the following:

- African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican dishes
- baked goods (i.e., pastries, cookies)
- candy (including chocolate candy)
- chili

- egg rolls
- enchilada sauce
- marzipan • mole sauce

Keep the following in mind:

- The FDA exempts highly refined peanut oil from being labeled as an allergen. Studies show that most allergic individuals can safely eat peanut oil that has been highly refined (not cold pressed, expeller pressed, or extruded peanut oil). Follow your doctor's advice.
- A study showed that unlike other legumes, there is a strong possibility of cross-reaction between peanuts and lupine (or lupin). Flour derived from lupine is becoming a common substitute for gluten-containing flours. The law requires that a food product's ingredients must be listed on the label such as "lupin" or "lupine."
- Mandelonas are peanuts soaked in almond flavoring.
- Arachis oil is peanut oil.
- Many experts advise patients allergic to peanuts to avoid tree nuts as well.
- Sunflower seeds are often produced on equipment shared with peanuts.
- Some alternative nut butters, such as soy nut butter or sunflower seed butter, are produced on equipment shared with other tree nuts and, in some cases, peanuts. Contact the manufacturer before eating these products.

How to Read a Label for a Wheat-Free Diet

All FDA-regulated manufactured food products that contain wheat as an ingredient are required by U.S. law to list the word "wheat" on the product label. The law defines any species in the genus Triticum as wheat.

Avoid foods that contain wheat or any of these ingredients:

- bread crumbs
- bulgur
- cereal extract
- club wheat
- couscous
- cracker meal
- durum
- einkorn
- emmer

- farina • farro
- flour (all purpose, bread, cake, durum, enriched, graham, high gluten, high protein, instant, pastry, self-rising, soft wheat, steel ground, stone ground, whole wheat)
- freekah

- hydrolyzed wheat protein
- Kamut
- matzoh, matzoh meal (also spelled as matzo, matzah, or matza)
- pasta
- seitan
- semolina • spelt
- sprouted wheat

- triticale
- vital wheat gluten
- wheat (bran, durum, germ, gluten, grass, malt, sprouts, starch)
- wheat bran hydrolysate
- wheat germ oil
- wheat grass
- wheat protein isolate
- whole wheat berries
- surimi

Wheat is sometimes found in the following:

- glucose syrup
- oats

• soy sauce

• starch (gelatinized starch, modified starch, modified food starch, vegetable starch)

How to Read a Label for a Shellfish-Free Diet

All FDA-regulated manufactured food products that contain a crustacean shellfish as an ingredient are required by U.S. law to list the specific crustacean shellfish on the product label.

Avoid foods that contain shellfish or any of these ingredients:

• barnacle • crab

- crawfish (crawdad, crayfish, ecrevisse)

- lobster (langouste,
- langoustine, Moreton bay bugs, scampi, tomalley)
- prawns
- shrimp (crevette, scampi)

Mollusks are not considered major allergens under food labeling laws and may not be fully disclosed on a product label.

Your doctor may advise you to avoid mollusks or these ingredients:

- abalone
- clams (cherrystone, geoduck, littleneck, pismo, quahog)

- cuttlefish
- limpet (lapas, opihi) • mussels
- octopus

- oysters
- periwinkle scallops
- sea cucumber sea urchin
- snails (escargot) • squid (calamari)
- whelk (Turban shell)

Shellfish are sometimes found in the following:

- bouillabaisse cuttlefish ink
- fish stock • glucosamine
- seafood flavoring (i.e., crab or clam extract)
- surimi

Keep the following in mind:

- Any food served in a seafood restaurant may contain shellfish protein due to cross-contact.
- For some individuals, a reaction may occur from inhaling cooking vapors or from handling fish or shellfish.

How to Read a Label for a Tree Nut-Free Diet

All FDA-regulated manufactured food products that contain a tree nut as an ingredient are required by U.S. law to list the specific tree nut on the product label.

Avoid foods that contain nuts or any of these ingredients:

- almond
- artificial nuts
- beechnut
- Brazil nut
- Butternut
- cashew
- chestnut
- chinquapin
- coconut

- filbert/hazelnut
- gianduja (a chocolate-nut mixture)
- ginkgo nut
- hickory nut
- litchi/lichee/lychee nut
- macadamia nut
- marzipan/almond paste
- Nangai nut

- natural nut extract (i.e., almond, walnut)
- nut butters (i.e., cashew butter)
- nut meal
- nut meat
- nut paste (i.e., almond paste)

• nut oils (i.e., walnut oil, almond oil)

- nut pieces
- pecan
- pesto

- pili nut
- pine nut (also referred to as Indian, pignoli, pigñolia, pignon, piñon, and pinyon nut)

• walnut hull extract (flavoring)

- pistachio
- praline
- shea nut
- walnut

Tree nuts are sometimes found in the following:

• black walnut hull extract (flavoring)

Keep the following in mind:

- nut distillates/alcoholic extracts
- natural nut extract

- Mortadella may contain pistachios.
- Tree nut proteins may be found in cereals, crackers, cookies, candy, chocolates, energy bars, flavored coffee, frozen desserts, marinades, and barbeque sauces.
- Ethnic restaurants (i.e., Chinese, African, Indian, Thai, and Vietnamese), ice cream parlors, and bakeries are considered high-risk for people with tree nut allergy due to the common use of nuts and the possibility of cross-contact, even if you order a tree-nut-free item.
- Tree nut oils are sometimes used in lotions and soaps. lotions.
- There is no evidence that coconut oil and shea nut oil/butter are allergenic.
- Many experts advise patients allergic to tree nuts to avoid peanuts as well.
- Talk to your doctor if you find other nuts not listed
- Coconut, the seed of a drupaceous fruit, has typically not been restricted in the diets of people with tree nut allergy. However, in October of 2006, the FDA began identifying coconut as a tree nut. Medical literature documents a small number of allergic reactions to coconut; most occurred in people who were not allergic to other tree nuts. Ask your doctor if you need to avoid coconut.

How to Read a Label for a Fish-Free Diet

All FDA-regulated manufactured food products that contain fish as an ingredient are required by U.S. law to list the specific type of fish on the product label.

- More than half of all people who are allergic to one type of fish also are allergic to other fish, so allergists often advise their patients to avoid all fish.
- Finned fish and shellfish do not come from related families of foods, so being allergic to one does not mean that you will not be able to tolerate the other. Be sure to talk to your doctor about which kinds of fish you can eat and which to avoid.
- The term "fish" encompasses all species of finned fish, including (but not limited to): haddock ·hake

·herring

· perch

· mahi mahi

- anchovies
- · bass · catfish
- cod
- •flounder
- grouper
 Fish is sometimes found in the following:
 fish fume

- Caesar salad/dressing
- caviar
- deep fried items
- · fish flavoring
- bouillabaisse

of cross-contact, even if you do not order fish.

- · caponata (Sicilian eggplant relish)
- · fish flour
- · Fish gelatin (kosher gelatin,
- marine gelatin)
- ·fish oil · fish sauce
- · imitation fish or shellfish isinglass lutefisk maw, maws
- (fish maw)

- · fish stock
- fishmeal

pollock

·salmon

scrod

sole

• nuoc mam (Vietnamese name for fish sauce; beware of other

even if you do not order fish.

- ethnic names) · pizza (anchovy topping)
- · roe · salad dressing
- ·shark cartilage, fin
- · seafood flavoring · sushi, sashimi

snapper

•tilapia

trout

tuna

• swordfish

- · surimi (artificial crabmeat also known as "sea legs" or "sea sticks")
- · worcestershire sauce
- Keep in mind the following: • Some sensitive individuals may react to aerosolized fish protein • Ethnic restaurants (i.e., Chinese, African, Indonesian, Thai, and through cooking vapors. Vietnamese) are considered high-risk because of the common use • Seafood restaurants are considered high-risk due to the possibility of fish and fish ingredients and the possibility of cross-contact,

How to Read a Label for a Sesame-Free Diet

Sesame is not currently included in the list of major allergens that must be declared by food manufacturers as part of the Food Allergen Labeling Consumer Protection Act (FALCPA). The list below includes information about ingredients to avoid if you have a sesame allergy, including uncommon names for the ingredient.

Avoid foods that contain sesame or any of these ingredients:

- Benne, benne seed, benniseed
- Gingelly, gingelly oil
- Gomasio (sesame salt)
- Halvah
- Sesame flour
- Sesame oil*Sesame paste
- Sesame salt
- Sesame seed
- Sesamol
- Sesamum indicum
- Sesemolina
- Sim sim
- Tahini, Tahina, Tehina
- Til
- * Studies show that most individuals with specific food protein allergies can safely consume highly refined oils derived from the original food source (examples include highly refined peanut and soybean oil). Because sesame oil is not refined, it is recommended that it be avoided by individuals with sesame allergy.

Sesame may also be included and undeclared in ingredients such as flavors or spice blends. If you are unsure whether or not a product could contain sesame, you should call the manufacturer to ask about their ingredients and manufacturing practices. Because spice blend and flavoring recipes are generally considered proprietary information, it is advised to specifically inquire if sesame is used as an ingredient, rather than simply asking what ingredients are used in a flavoring or spice blend.

Sesame has been found as an ingredient in the food items listed below. Please note this list is not all inclusive. It does not imply that sesame is always present in these foods. It is intended to serve as a reminder to always be vigilant and ask questions about ingredients before eating a food that you have not prepared yourself.

Examples of foods that may contain sesame include:

- Asian cuisine (sesame oil is commonly used in cooking)
- Baked goods (such as bagels, bread, breadsticks, hamburger buns and rolls)
- Bread crumbs
- Cereals (such as granola and muesli)
- Chips (such as bagel chips, pita chips and tortilla chips)
- Crackers (such as melba toast and sesame snap bars)
 - Dipping sauces (such as baba ghanoush, hummus and tahini sauce)
 - Dressings, gravies, marinades and sauces
 - Ethnic foods such as flavored rice, noodles, risotto, shish kebabs, stews and stir fry
- Falafel
- Goma-dofu (Japanese dessert)
- Herbs and herbal drinks
- Margarine
- Pasteli (Greek dessert)
- Processed meats and sausagesProtein and energy bars
- Snack foods (such as pretzels, candy, Halvah, Japanese snack mix and rice cakes)
- Soups
- Sushi
- Tempeh
- Turkish cake
- Vegetarian burgers

Sesame may also be found in non-food items, including:

- Cosmetics (including soaps and creams)
- Medications
- Nutritional supplements
- Pet foods

In non-food items, the scientific name for sesame, Sesamum indicum, may be on the label.

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stlouischildrens.org/FAME

EMERGENCY PREPAREDNESS CHECKLIST

☐ Get child's emergency contact information
☐ Get child's emergency care plan/Food Allergy Action Plan(FAAP)
☐ Get medication from parents/guardians
□ Have stock supply of epinephrine auto-injectors if your state allows Note: There are an increasing number of severe reactions in students with undiagnosed LTFA (see FAME manual for details on undiagnosed LTFA)
☐ Contact your local Emergency Medical Services (EMS) ☐ Inform that a child has life-threatening food allergy (LTFA) ☐ Is epinephrine carried on ambulance
 □ Education and Training □ Know signs and symptoms of anaphylaxis □ Review how to use epinephrine auto-injector □ Have emergency medication readily available in a secure accessible area. Have a second dose readily available along with permission for non-licensed trained personnel to give. See Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP). □ Know expiration date □ Instructions on how to use the Generic Adrenaclick®: epinephrineautoinject.com □ Generic Adrenaclick® Skills Test □ Instructions on how to use the Auvi-QTM: auvi-q.com □ Auvi-QTM Skills Test □ Instructions on how to use an EpiPen®: epipen.com □ EpiPen® Skills Test
 □ Develop an emergency response plan and team □ Develop a plan for school, home, and community □ Emergency Shelter-In-place plan (disaster plan) □ Have safe foods available for students with life-threatening food allergies
□ Do emergency drills □ Date completed □ Frequency □ Completed by

ALLERGIC REACTION— EMERGENCY RESPONSE CHECKLIST

GOAL: To quickly recognize, respond and appropriately provide treatment and management of an allergic reaction.

For an allergic reaction, contact the school nurse or school nurse designee immediately AND refer to the child's Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP) (if immediately available).

If anaphylaxis does occur or the ECP/FAAP direction states, the person with the child shall:

- Inject epinephrine immediately
- Call 911
- Remain with the student and stay calm-have second dose readily available
- Place the student in a reclining position, raise legs and do not move them
- Contact parents/guardians/emergency contacts

Things to consider if an emergency occurs at school:

☐ Who will stay with the student and who will attend to student's classmates?
☐ Who will activate the emergency response team (building specific and/or system-wide)?
☐ Who will notify the local emergency medical services that a life-threatening allergic reaction is occurring?
☐ Who will notify school administration?
☐ Who will notify the parents/guardians; student's primary care provider and/or allergy specialist?
☐ Who will meet emergency medical responders at school entrance and direct to the student?
☐ Who will accompany student to the emergency care facility?
☐ Who will manage crowd control, if applicable?
☐ Who will complete the necessary follow-up paperwork and follow-up with the family?

Boyce JA, Assa'ad A, Burks AW, Jones SM, Sampson HA, Wood RA, et al. Guidelines for the diagnosis and management of food allergy in the United States: report of the NIAID-sponsored expert panel. J Allergy Clin Immunol 2010;126:S1-58.

SCHOOL NUTRITION STAFF CHECKLIST

☐ Comply and follow federal/state	☐ Best practices
laws and guidelines ☐ Review and implement USDA regulations for	☐ Compile manual and/or database listing all foods offered and their ingredients
Accommodating School Children with Special Dietary Needs in the School Nutrition Programs, fns.usda.gov/sites/default/files/special_dietary_needs.pdf	☐ Create database of all students with food allergies sorted by allergens using medical statements and nurse's list of students with food allergies
☐ Ensure school nutrition process for identifying and managing students with food allergies follows local, state and federal	Make predetermined meal substitutions or modifications, as necessary. Be mindful of alternate serving locations.
policies and procedures Participate in team planning	☐ Establish daily menu review with all kitchen staff to discuss potential allergens in foods offered that day
☐ Request list of students with food allergies from school nurse	☐ Create Point-of-Sale (POS) food allergen alert message indicating if student has a food allergy
☐ Obtain medical statements signed by a licensed physician for students requiring special meals	☐ Ensure food allergy and menu compliance at last point of contact.
☐ Assist in developing 504 Accommodation Plans, as necessary	☐ Notify school nurse and classroom teacher(s) of any menu changes
☐ Obtain copies of Emergency Care Plan (ECP)/ Food Allergy Action Plan (FAAP)	☐ Display food allergy information and cross- contact posters in kitchen and serving areas
☐ Review all ingredient labels prior to food production	☐ Select products with limited eight major allergen content
☐ Read ingredient labels for all foods every time offered. Labels may change at any	☐ Provide Sack Lunch Request Forms for teachers to indicate students with food allergies
time without notice. Notify main office of label changes.	☐ Stock shelf stable allergen safe snacks for emergency shelter-in-place situations
☐ Keep all ingredient labels onsite for at least 24 hours following meal service or until leftovers are consumed or disposed.	☐ Prevention ☐ Participate in food allergy training (at least annually and as needed), including but not
☐ Practice allergen-safe	limited to:
cleaning procedures	 Signs and symptoms of an allergic reaction
\square Identify allergen-safe prep areas and utensils	Reading food labels for allergen identification
to prevent cross-contact The Prior to meals and after each meal period	 Cross-contact avoidance strategies and safe food handling practices

designated staff will wash all tables and chairs

for use by students with life-threatening food

allergies (LTFA), using separate cleaning supplies

• USDA regulations for Accommodating

the School Nutrition Programs

Children with Special Dietary Needs in

MEDICAL STATEMENT FOR SPECIAL MEALS AND/OR ACCOMMODATIONS

The following forms are sample medical statements for food substitutions or modifying meals.

Note: Families may also obtain a detailed letter from the student's physician identifying all of the items below in a – e.

United States Department of Agriculture (USDA) Regulations:

For schools participating in a federally-funded school nutrition program, USDA regulations 7 CFR Part 15b require substitutions or modifications in school meals for students whose disabilities restrict their diets. A student with a disability or medical condition must be provided substitutions in foods when that need is supported by a statement signed by a licensed physician. A physician is a person licensed by the State to practice medicine. The term includes physicians or doctors of osteopathic medicine. These fully trained physicians are licensed by the State to prescribe medication or to perform surgery. The physician's statement must identify:

- a. The student's disability or medical condition
- b. An explanation of why the disability restricts the student's diet
- c. The major life-activity affected by the disability
- d. List the food or foods to be omitted from the student's diet
- e. List the food or choice of foods that must be substituted

Defi itions¹

USDA FNS Instruction 783-2, 7 CFR Part 15b

Disability: Under Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act, "person with a disability" means 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 impairment.

"Physical or mental impairment:" means (1) any physiological disorder or condition, cosmetic disfiguration or anatomical loss affecting one or more of the following body systems: Neurological, musculoskeletal, special sense organs, respiratory, including speech organs, cardiovascular, reproductive, digestive, genitourinary, hemic and lymphatic skin and endocrine; or (2) any mental or psychological disorder, such as mental retardation, organic brain syndrome, emotional or mental illness, and specific learning disabilities. The term "physical or mental impairment" includes, but is not limited to, such diseases and conditions as orthopedic, visual, speech, and hearing impairments; cerebral palsy; epilepsy; muscular dystrophy; multiple sclerosis; cancer; heart disease; metabolic diseases such as diabetes and phenylketonuria (PKU); food anaphylaxis; mental retardation; emotional illness; and drug addiction and alcoholism.

Major life activities: are defined as caring for one's self, eating, performing manual tasks, walking, seeing, hearing, speaking, breathing, learning and working.

USDA regulations have not been amended to reflect the ADA Amendments Act. Regulation will be updated by Department of Agriculture (196 section 131).

1USDA Accomodating Children with Special Dietary Needs in the School Nutrition Programs, fns.usda.gov/cnd/guidance/special_dietary_needs.pdf

MEDICAL STATEMENT FOR STUDENTS REQUIRING SPECIAL MEALS AND/OR ACCOMMODATIONS

Please note: This statement must be updated when there is a change or discontinuance of a diet order.

Student's name	Birth date Gender □M □F
School attended	Grade
Parent/guardian name	Home phone
Work phone	Cell phone
I hereby give permission for the school staff to follow the sta Nutrition services to contact the doctor named below with a and share such information with appropriate school staff.	
PARENT/GUARDIAN SIGNATURE	DATE
Indicate student's disability or medical condition (includi	ng allergies) requiring the student to need a special diet.
Check major life activities affected by the student's disabout a life activities aff	asks □Walking □Seeing □Hearing □Working □Other
ыреакing швтеаtning швеатning Пмаjor bodily function (i.e. immune system, neurological, re	•
Diet prescription (check all that apply) ☐Food allergy (please specify all)	
Diabetic (attach meal plan)	□Calorie level (attach meal plan)
□Other (describe)	
OMITTED FOODS/BEVERAGES	ALLOWED SUBSTITUTIONS
** If milk alloway listed above in the emitted box, please	specify fluid milk substitution.
•	•
•	wing:
*** If lactose intolerance, please specify one of the follow \[\text{No fluid milk only (may have cheese, yogurt, pudding,} \[\text{No milk products (no fluid milk, yogurt, cheese, pudding)} \]	wing: ice cream, etc.) ng, ice cream, etc.)
*** If lactose intolerance, please specify one of the follow \[\text{No fluid milk only (may have cheese, yogurt, pudding,} \[\text{No milk products (no fluid milk, yogurt, cheese, pudding)} \]	wing: ice cream, etc.) ng, ice cream, etc.)
*** If lactose intolerance, please specify one of the follow \[\text{No fluid milk only (may have cheese, yogurt, pudding,} \[\text{No milk products (no fluid milk, yogurt, cheese, pudding)} \[\text{No milk products and no products prepared with milk} \]	wing: ice cream, etc.) ng, ice cream, etc.) (i.e., no breads, desserts, or other products prepared with mil
*** If lactose intolerance, please specify one of the follow \[\text{No fluid milk only (may have cheese, yogurt, pudding,} \[\text{No milk products (no fluid milk, yogurt, cheese, pudding)} \[\text{No milk products and no products prepared with milk} \]	ice cream, etc.)

Student's name	
School attended	
	-
Additional comments or instructions	

United States Department of Agriculture

Food and Nutrition Service Instruction 783-2 7 CFR Part 15b

Section 504 of the *Rehabilitation Act of 1973* mandates that "no otherwise qualified individual with a disability shall solely by reason of his or her disability be excluded from the participation in, be denied the benefits of, or be subjected to discrimination under any program (school) or activity receiving Federal financial assistance."

"Disabled person" means 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 impairment.

"Physical or mental impairment" means (1) any physiological disorder or condition, cosmetic disfigurement or anatomical loss affecting one or more of the following body systems: Neurological, musculoskeletal, special sensory organs, respiratory, including speech organs, cardiovascular, reproductive, digestive, genitourinary, hemic and lymphatic skin, and endocrine or (2) any mental or psychological disorder, such as mental retardation, organic brain syndrome, emotional or mental illness, and specific learning disabilities. The term "physical or mental impairment" includes, but is not limited to such diseases as orthopedic, visual, speech, and hearing impairments; cerebral palsy, epilepsy, muscular dystrophy, multiple sclerosis, cancer, heart disease, diabetes, mental retardation, emotional illness, drug addiction, and alcoholism.

"Major life activities" means functions such as caring for one's self, performing manual tasks, walking, seeing, hearing, speaking, breathing, learning and working.

MEDICAL STATEMENT FOR STUDENTS REQUIRING SPECIAL MEALS AND/OR ACCOMMODATIONS

Please note: This statement must be updated when there is a change or discontinuance of a diet order.

Student's name John Sample	Birth date <u>1/3/04</u> Gender ⊅M □F
School attended City Elementary	Grade
Parent/guardian name Mr. & Mrs. Sample	Home phone (987) 654-3210
Work phone (987) 012-3456	Cell phone (987) 123-4567
	e stated nutrition plan below. I give my permission for School with any questions related to my child's nutrition requirements if.
PARENT/GUARDIAN SIGNATURE	DATE
FOR PROVIDERS'S USE ONLY*	(TO BE COMPLETED BY A LICENSED HEALTHCARE PROVIDER
Indicate student's disability or medical condition (in Life-threatening food allergy	cluding allergies) requiring the student to need a special diet.
Check major life activities affected by the student's	disabilian ay madisal asu disisu
	,
□ Caring for self □ Eating □ Performing mar □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic	aual tasks □ Walking □ Seeing □ Hearing □ Working □ Other □ Cal, respiratory, circulatory, endocrine, & reproductive functions)
□ Caring for self □ Eating □ Performing mar □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply)	□Working □Other
□ Caring for self □ Eating □ Performing man □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Food allergy (please specify all) □ Dairy/milk, peanuts □ Diabetic (attach meal plan)	□Working □Other
□ Caring for self □ Eating □ Performing man □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Food allergy (please specify all) □ Dairy/milk, peanuts	□Working □Other cal, respiratory, circulatory, endocrine, & reproductive functions)
□ Caring for self □ Eating □ Performing man □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Food allergy (please specify all) □ Dairy/milk, peanuts □ Diabetic (attach meal plan) □ Other (describe) □ Other (describe)	□Working □Other
□ Caring for self □ Eating □ Performing mar □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Food allergy (please specify all) □ Dairy/milk, peanuts □ Diabetic (attach meal plan) □ Other (describe) □ OMITTED FOODS/BEVERAGES	□Working □Other
□ Caring for self □ Eating □ Performing man □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Food allergy (please specify all) □ Dairy/milk, peanuts □ Diabetic (attach meal plan) □ Other (describe) □ OMITTED FOODS/BEVERAGES ■ Milk including products prepared with milk	□Working □Other
□ Caring for self □ Eating □ Performing man □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Food allergy (please specify all) □ Dairy/milk, peanuts □ Diabetic (attach meal plan) □ Other (describe) □ OMITTED FOODS/BEVERAGES ■ Milk including products prepared with milk	□Working □Other
□ Caring for self □ Eating □ Performing man □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Food allergy (please specify all) □ Dairy/milk, peanuts □ Diabetic (attach meal plan) □ Other (describe) □ OMITTED FOODS/BEVERAGES Milk including products prepared with milk Peanuts □ No fluid milk only (may have cheese, yogurt, pude □ No milk products (no fluid milk, yogurt, cheese, p	□Working □Other cal, respiratory, circulatory, endocrine, & reproductive functions) □Calorie level (attach meal plan) ALLOWED SUBSTITUTIONS Soy milk Soy nut butter ease specify fluid milk substitution: Gollowing: ding, ice cream, etc.)
□ Caring for self □ Eating □ Performing man □ Speaking □ Learning □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Diary/milk, peanuts □ Diabetic (attach meal plan) □ Other (describe) □ OMITTED FOODS/BEVERAGES Milk including products prepared with milk □ Peanuts □ No fluid milk only (may have cheese, yogurt, pude □ No milk products (no fluid milk, yogurt, cheese, p □ No milk products and no products prepared with	□Working □Other cal, respiratory, circulatory, endocrine, & reproductive functions) □Calorie level (attach meal plan) ALLOWED SUBSTITUTIONS Soy milk Soy nut butter ease specify fluid milk substitution: Gollowing: ding, ice cream, etc.) udding, ice cream, etc.)
□ Caring for self □ Eating □ Performing man □ Speaking □ Learning □ Learning □ Major bodily function (i.e. immune system, neurologic □ Diet prescription (check all that apply) □ Food allergy (please specify all) □ Dairy/milk, peanuts □ Diabetic (attach meal plan) □ Other (describe) □ OMITTED FOODS/BEVERAGES ■ Milk including products prepared with milk □ Peanuts ■ ** If milk allergy listed above in the omitted box, please intolerance, please specify one of the □ No fluid milk only (may have cheese, yogurt, pude □ No milk products (no fluid milk, yogurt, cheese, p □ No milk products and no products prepared with	□Working □Other cal, respiratory, circulatory, endocrine, & reproductive functions) □Calorie level (attach meal plan) ALLOWED SUBSTITUTIONS Soy milk Soy nut butter ease specify fluid milk substitution: Gollowing: ding, ice cream, etc.) milk (i.e., no breads, desserts, or other products prepared with milk

School attended	City Elementary	
Additional commen	Read all labels carefully and avoid item	s with advisory statements
Additional commen	its or instructions	

Student's name John Sample

United States Department of Agriculture

Food and Nutrition Service Instruction 783-2 7 CFR Part 15b

Section 504 of the *Rehabilitation Act of 1973* mandates that "no otherwise qualified individual with a disability shall solely by reason of his or her disability be excluded from the participation in, be denied the benefits of, or be subjected to discrimination under any program (school) or activity receiving Federal financial assistance."

"Disabled person" means 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 impairment.

"Physical or mental impairment" means (1) any physiological disorder or condition, cosmetic disfigurement or anatomical loss affecting one or more of the following body systems: Neurological, musculoskeletal, special sensory organs, respiratory, including speech organs, cardiovascular, reproductive, digestive, genitourinary, hemic and lymphatic skin, and endocrine or (2) any mental or psychological disorder, such as mental retardation, organic brain syndrome, emotional or mental illness, and specific learning disabilities. The term "physical or mental impairment" includes, but is not limited to such diseases as orthopedic, visual, speech, and hearing impairments; cerebral palsy, epilepsy, muscular dystrophy, multiple sclerosis, cancer, heart disease, diabetes, mental retardation, emotional illness, drug addiction, and alcoholism.

"Major life activities" means functions such as caring for one's self, performing manual tasks, walking, seeing, hearing, speaking, breathing, learning and working.

MEDICAL STATEMENT FOR STUDENTS REQUIRING SPECIAL MEALS

Student's name	Birth date	
School attended	School district	
Parent/guardian name	Phone number	
Identify the disability, or medical condition (d or accommodation?	liagnosis) that requires a special diet/meal	
2. How does the disability restrict the diet?		
3. What major life activity is affected?		
4. Diet Prescription:		
5. List food/type of food to be omitted. A specific	list/menu may also be included, for the safety of the child:	
6. List food/type of food to be substituted. A so of the child:	pecific list/menu may also be included, for the safety	
7. Additional Comments/Concerns:		
8. The above named student needs special school chronic medical condition.	ool meals as described above, due to student's disability or	
HEALTHCARE PROVIDER'S NAME	DATE	
HEALTHCARE PROVIDER'S SIGNATURE	PHONE NUMBER	

MEDICAL STATEMENT FOR STUDENTS REQUIRING SPECIAL MEALS

Student's name Samual Smith	Birth date	
School attended West Middle	School district West County	
Parent/guardian name Mr. and Mrs. Smith	Phone number(32) 467-9982	
Identify the disability, or medical condition (diagnos or accommodation? Life-threatening food allergy	is) that requires a special diet/meal	
How does the disability restrict the diet? The disability may cause anaphylaxis		
3. What major life activity is affected? Eating, breathing, major bodily function (immune system)		
4. Diet Prescription: Food allergy-no fish or wheat		
5. List food/type of food to be omitted. A specific list/me Fish including products made with fish (i.e., – fish gelatin)	nu may also be included, for the safety of the child:	
Wheat		
6. List food/type of food to be substituted. A specific of the child: Fish-nonfish items such as chicken, beef, turkey, veggie		
Wheat-rice, corn products		
7. Additional Comments/Concerns: Read labels carefully and avoid items with advisory state	ments.	
The above named student needs special school me chronic medical condition.		/ or
Dr. Sam Louis	1/15/13	
HEALTHCARE PROVIDER'S NAME Dr. Sam Louis HEALTHCARE PROVIDER'S SIGNATURE	(321) 454-8921 PHONE NUMBER	

FIELD TRIP SACK LUNCH ORDER FORM

Orders must be submitted at least 2 weeks before field trip.

School	Date subn	Date submitted		
Date of field trip	Time sack	Time sack lunches needed Grade # special diet lunches		
Teacher	Grade			
Total # of sack lunches needed	# special c			
Sack lunch menu				
Name of Student	Student Lunch #	Allergy or Special Dietary Needs?		
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10				
11.				
12.				
13.				
14.				
15.				
16.				
17.				
18.				
19.				
20.				
21.				
22.				
23.				
24.				
25.				
26.				

Food Allergy Basics

9 Most Common Food Allergens

- Milk
- Eggs
- Peanuts
- Tree Nuts
- Soy
- Wheat
- Fish
- Shellfi h
- Sesame

Note: Any food can cause a reaction

Know the Difference

Food Intolerance

when the body has difficulty digesting a certain food—the immune system is not affected

Food Allergy

an immune system response to a certain food

Anaphylaxis

a sudden, severe allergic reaction that can cause difficulty breathing, tongue and throat swelling—even DEATH

What Does an Allergic Reaction Look Like?

- Hives
- Puffy face, lips, or tongue
- Itchy red skin
- Hard to breathe
- Tight throat
- Hard to swallow

- Tummy ache
- Diarrhea
- Vomiting (Throwing-up)
- Weakness (drop in blood pressure)

In case of an Allergic Reaction

Give Epinephrine then Call 911





Cross-Contact

Potential Sources

- Unclean hands or gloves
- Cooking oils
- Splashed or spilled food
- Fryers or grills
- Tables/chairs & desks

- Counter surface or food prep areas
- All utensils, dishes, pots/pans and cutting boards
- Meat/cheese slicers
- Soiled linens/cleaning cloths & sponges

Ways to AVOID/PREVENT

- Know what foods the child can or cannot have
- Read ALL food labels, everytime—every line
- Use clean utensils, dishes, pot/pans
 —must be washed thoroughly in hot soapy water and sanitized
- Practice good hand washing and use clean gloves
- NO food sharing or trading
- Clean tables, counter surfaces and food prep areas
- Have an emergency plan

IT IS IMPORTANT to always read food labels due to hidden food allergens.

Hidden Allergens

- Eggs: egg substitutes, mayonnaise, baked goods, noodles
- Fish/Shellfish: seafood flavoring, worcestershire sauce
- Milk: cheese, bread/buns, soup, hot dogs, canned tuna, deli meat
- Wheat: flours, soup/gravy mixes, snacks
- Soy: baked goods, breads/buns, candy
- Peanut/Tree Nuts: candy, chocolate, ice cream, baked goods, salads, salad dressings, barbecue sauce, cereal/granola bars
- Sesame: hummus, baked goods, protein and energy bars, dressings, bread crumbs

In case of an Allergic Reaction

Give Epinephrine then Call 911





OW TO RFAD A FOOD LABE

Avoid food and non-food items that have advisory statements on labeling such as "may contain..." or "made/manufactured on equipment" or "in a facility that processes..."

How to Read a Label for a Milk-Free Diet

All FDA-regulated manufactured food products that contain milk as an ingredient are required by U.S. law to list the word "milk" on the product label.

Avoid foods that contain milk or any of these ingredients:

- butter, butter fat, butter oil, but- curds ter acid, butter ester(s)
- buttermilk
- casein
- casein hydrolysate
- caseinates (in all forms)
- cheese
- cottage cheese

• baked goods

• cream

- custard
- diacetyl
- ghee
- half-and-half • lactalbumin, lactalbumin
- phosphate • lactoferrin
- lactose

- lactulose
- milk (in all forms, including condensed, derivative, dry, evaporated, goat's milk and milk from other animals, low fat, malted, milkfat, nonfat, powder, protein, skimmed, solids, whole)
- milk protein hydrolysate
- pudding
- Recaldent®
- rennet casein
- sour cream, sour cream solids
- sour milk solids
- tagatose
- whey (in all forms)
- whey protein hydrolysate
- yogurt

- Milk is sometimes found in the following:
- artificial butter fl vor
- lactic acid starter culture
- caramel candies and other bacterial cultures
- · luncheon meat, hot dogs, sausages
- margarine

- nisin
- nondairy products
- nougat

Keep the following in mind:

• Individuals who are allergic to cow's milk are often advised to also avoid milk from other domestic animals. For example, goat's milk protein is similar to cow's milk protein and may, therefore, cause a reaction in individuals who have a milk allergy.

How to Read a Label for an Egg-Free Diet

All FDA-regulated manufactured food products that contain egg as an ingredient are required by U.S. law to list the word "egg" on the product label.

Avoid foods that contain eggs or any of these ingredients:

- albumin (also spelled albumen) • egg (dried, powdered, solids,
- white, yolk)
- eggnog
- lysozyme • mayonnaise
- meringue (meringue powder)
- ovalbumin
- surimi

- vitellin
- Words starting with "ovo" or "ova" (such as ovalbumin)

Egg is sometimes found in the following:

- baked goods
- breaded foods
- drink foam (alcoholic, specialty coffee)
- candies
- canned soups • casseroles
- cream fillings/custards
- lecithin
- macaroni • marzipan • marshmallows
- nougat
- pasta
- meatballs/meatloaf salad dressings

Keep the following in mind:

- Individuals with egg allergy should also avoid eggs from duck, turkey, goose, quail, etc., as these are known to be cross-reactive with chicken egg.
- While the whites of an egg contain the allergenic proteins, patients with an egg allergy must avoid all eggs completely.

How to Read a Label for a Soy-Free Diet

All FDA-regulated manufactured food products that contain soy as an ingredient are required by U.S. law to list the word "soy" on the product label.

Avoid foods that contain soy or any of these ingredients:

• soy (soy albumin, soy cheese, soy • soybean (curd, granules)

• edamame

• miso

natto

- fiber, soy flour, soy grits, soy ice cream, soy milk, soy nuts,
- soy sprouts, soy yogurt)
- soy protein (concentrate, hydrolyzed, isolate)
- shovu
- soy sauce
- tamari

- tempeh
- textured vegetable protein (TVP)

Soy is sometimes found in the following:

- Asian cuisine
- vegetable broth
- vegetable gum
- vegetable starch

Keep the following in mind:

- The FDA exempts highly refined soybean oil from being labeled as an allergen. Studies show most allergic individuals can safely eat soy oil that has been highly refined (not cold pressed, expeller pressed, or extruded soybean oil).
- Soy protein may be found in numerous products, such as breads, cookies, crackers, canned broth and soups, canned tuna and meat, breakfast cereals, high-protein energy bars and snacks, low-fat peanut butters, and processed meats.
- Most individuals allergic to soy can safely eat soy lecithin.
- Follow your doctor's advice regarding these ingredients.

How to Read a Label for a Peanut-Free Diet

All FDA-regulated manufactured food products that contain peanut as an ingredient are required by U.S. law to list the word "peanut" on the product label.

Avoid foods that contain peanuts or any of these ingredients:

- artificial nuts
- goobers

beer nuts

- ground nuts
- · cold pressed, expeller pressed, or extruded peanut oil
- mixed nuts

- monkey nuts
- peanut butter

• nut meat

• peanut flour

• nougat

• nut pieces

• peanut protein hydrolysate

Peanut is sometimes found in the following:

- African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican dishes
- baked goods (i.e., pastries, cookies)
- candy (including chocolate candy)
- chili

- egg rolls
- enchilada sauce
- marzipan
- mole sauce

Keep the following in mind:

- The FDA exempts highly refined peanut oil from being labeled as an allergen. Studies show that most allergic individuals can safely eat peanut oil that has been highly refined (not cold pressed, expeller pressed, or extruded peanut oil). Follow your doctor's advice.
- A study showed that unlike other legumes, there is a strong possibility of cross-reaction between peanuts and lupine (or lupin). Flour derived from lupine is becoming a common substitute for gluten-containing flours. The law requires that a food product's ingredients must be listed on the label such as "lupin" or "lupine."
- Mandelonas are peanuts soaked in almond flavoring.
- Arachis oil is peanut oil.
- Many experts advise patients allergic to peanuts to avoid tree nuts as well.
- Sunflower seeds are often produced on equipment shared with peanuts.
- Some alternative nut butters, such as soy nut butter or sunflower seed butter, are produced on equipment shared with other tree nuts and, in some cases, peanuts. Contact the manufacturer before eating these products.

How to Read a Label for a Wheat-Free Diet

All FDA-regulated manufactured food products that contain wheat as an ingredient are required by U.S. law to list the word "wheat" on the product label. The law defines any species in the genus Triticum as wheat.

Avoid foods that contain wheat or any of these ingredients:

- bread crumbs
- bulgur
- cereal extract
- club wheat
- couscous
- cracker meal • durum
- einkorn
- emmer

- farina • farro
- flour (all purpose, bread, cake, durum, enriched, graham, high gluten, high protein, instant, pastry, self-rising, soft wheat, steel ground, stone ground, whole wheat)
- freekah

- hydrolyzed wheat protein
- Kamut
- matzoh, matzoh meal (also spelled as matzo, matzah, or matza)
- pasta
- seitan
- semolina
- spelt • sprouted wheat

- triticale
- · vital wheat gluten
- wheat (bran, durum, germ, gluten, grass, malt, sprouts, starch)
- wheat bran hydrolysate
- wheat germ oil
- wheat grass
- wheat protein isolate
- · whole wheat berries
- surimi

Wheat is sometimes found in the following:

- glucose syrup
- oats

sov sauce

• starch (gelatinized starch, modified starch, modified food starch, vegetable starch)

How to Read a Label for a Shellfish-Free Diet

All FDA-regulated manufactured food products that contain a crustacean shellfish as an ingredient are required by U.S. law to list the specific crustacean shellfish on the product label.

Avoid foods that contain shellfish or any of these ingredients:

• barnacle crab

- crawfish (crawdad, crayfish, ecrevisse)

- lobster (langouste,
- langoustine, Moreton bay bugs,
- shrimp (crevette, scampi)
- scampi, tomalley)

• snails (escargot)

Mollusks are not considered major allergens under food labeling laws and may not be fully disclosed on a product label.

Your doctor may advise you to avoid mollusks or these ingredients:

- abalone
- clams (cherrystone, geoduck, littleneck, pismo, quahog)

- cuttlefish
- limpet (lapas, opihi) • mussels
- octopus

- ovsters
- periwinkle
- scallops
- squid (calamari) • whelk (Turban shell)

• sea cucumber sea urchin

- Shellfish are sometimes found in the following: • bouillabaisse • fish stock
- cuttlefish ink alucosamine
- seafood flavoring (i.e., crab or clam extract)
- surimi

Keep the following in mind:

- Any food served in a seafood restaurant may contain shellfish protein due to cross-contact.
- For some individuals, a reaction may occur from inhaling cooking vapors or from handling fish or shellfish.

How to Read a Label for a Tree Nut-Free Diet

All FDA-regulated manufactured food products that contain a tree nut as an ingredient are required by U.S. law to list the specific tree nut on the product label.

Avoid foods that contain nuts or any of these ingredients:

- almond
- artificial nuts
- beechnut
- Brazil nut
- Butternut
- cashew
- chestnut
- chinquapin • coconut

- filbert/hazelnut
- gianduja (a chocolate-nut mixture)
- ginkgo nut
- hickory nut
- litchi/lichee/lychee nut
- macadamia nut
- marzipan/almond paste
- Nangai nut

- natural nut extract (i.e., almond, walnut)
- nut butters (i.e., cashew butter)
- nut meal
- nut meat
- nut paste (i.e., almond paste)

• nut oils (i.e., walnut oil, almond oil)

- nut pieces
- pecan
- pesto

- pili nut
- pine nut (also referred to as Indian, pignoli, pigñolia, pignon, piñon, and pinyon nut)

• walnut hull extract (flavoring)

- pistachio
- praline
- shea nut
- walnut

Tree nuts are sometimes found in the following:

• black walnut hull extract (flavoring)

Keep the following in mind:

- nut distillates/alcoholic extracts
- natural nut extract
- Mortadella may contain pistachios.
- Tree nut proteins may be found in cereals, crackers, cookies, candy, chocolates, energy bars, flavored coffee, frozen desserts, marinades, and barbeque sauces.
- Ethnic restaurants (i.e., Chinese, African, Indian, Thai, and Vietnamese), ice cream parlors, and bakeries are considered high-risk for people with tree nut allergy due to the common use of nuts and the possibility of cross-contact, even if you order a tree-nut-free item.
- Tree nut oils are sometimes used in lotions and soaps. lotions.
- There is no evidence that coconut oil and shea nut oil/butter are allergenic.
- Many experts advise patients allergic to tree nuts to avoid peanuts as well.
- Talk to your doctor if you find other nuts not listed
- Coconut, the seed of a drupaceous fruit, has typically not been restricted in the diets of people with tree nut allergy. However, in October of 2006, the FDA began identifying coconut as a tree nut. Medical literature documents a small number of allergic reactions to coconut; most occurred in people who were not allergic to other tree nuts. Ask your doctor if you need to avoid coconut.

How to Read a Label for a Fish-Free Diet

All FDA-regulated manufactured food products that contain fish as an ingredient are required by U.S. law to list the specific type of fish on the product label.

- More than half of all people who are allergic to one type of fish also are allergic to other fish, so allergists often advise their patients to avoid all fish.
- Finned fish and shellfish do not come from related families of foods, so being allergic to one does not mean that you will not be able to tolerate the other. Be sure to talk to your doctor about which kinds of fish you can eat and which to avoid.
- The term "fish" encompasses all species of finned fish, including (but not limited to): haddock ·hake
- anchovies
- bass
- catfish
- cod
- •fl under
- grouper
 Fish is sometimes found in the following:
 fish fume
- bouillabaisse
- Caesar salad/dressing
- · caponata (Sicilian eggplant relish)
- caviar
- deep fried items ·fi h flavoring
- ·fi h flour

· mahi mahi · perch

·herring

- · Fish gelatin (kosher gelatin, marine gelatin)
- ·fish oil
- ·fi h sauce
- · imitation fish or shellfish isinglass lutefisk maw, maws
- (fish maw)

- · fish stock
- ·fi hmeal

pollock

•salmon

scrod

sole

- nuoc mam (Vietnamese name for fish sauce; beware of other ethnic names)
- · pizza (anchovy topping)
- · roe
- · salad dressing

- snapper • swordfish
- tilapia
- trout
- tuna
- · seafood flavoring
- ·shark cartilage, fin
- · sushi, sashimi
- · surimi (artificial crabmeat also known as "sea legs" or
- "sea sticks") · worcestershire sauce

Keep in mind the following:

- Some sensitive individuals may react to aerosolized fish protein through cooking vapors.
- Seafood restaurants are considered high-risk due to the possibility of cross-contact, even if you do not order fish.
- Ethnic restaurants (i.e., Chinese, African, Indonesian, Thai, and Vietnamese) are considered high-risk because of the common use of fish and fish ingredients and the possibility of cross-contact, even if you do not order fish.

How to Read a Label for a Sesame-Free Diet

Sesame is not currently included in the list of major allergens that must be declared by food manufacturers as part of the Food Allergen Labeling Consumer Protection Act (FALCPA). The list below includes information about ingredients to avoid if you have a sesame allergy, including uncommon names for the ingredient.

Avoid foods that contain sesame or any of these ingredients:

- Benne, benne seed, benniseed
- Gingelly, gingelly oil
- Gomasio (sesame salt)
- Halvah
- Sesame flour
- Sesame oil*Sesame paste
- Sesame saltSesame seed

• Sesamum indicum

Sesamol

- Sesemolina
- Sim sim
- Tahini, Tahina, Tehina
- Til
- * Studies show that most individuals with specific food protein allergies can safely consume highly refined oils derived from the original food source (examples include highly refined peanut and soybean oil). Because sesame oil is not refined, it is recommended that it be avoided by individuals with sesame allergy.

Sesame may also be included and undeclared in ingredients such as flavors or spice blends. If you are unsure whether or not a product could contain sesame, you should call the manufacturer to ask about their ingredients and manufacturing practices. Because spice blend and flavoring recipes are generally considered proprietary information, it is advised to specifically inquire if sesame is used as an ingredient, rather than simply asking what ingredients are used in a flavoring or spice blend.

Sesame has been found as an ingredient in the food items listed below. Please note this list is not all inclusive. It does not imply that sesame is always present in these foods. It is intended to serve as a reminder to always be vigilant and ask questions about ingredients before eating a food that you have not prepared yourself.

Examples of foods that may contain sesame include:

- Asian cuisine (sesame oil is commonly used in cooking)
- Baked goods (such as bagels, bread, breadsticks, hamburger buns and rolls)
- Bread crumbs
- Cereals (such as granola and muesli)
- Chips (such as bagel chips, pita chips and tortilla chips)
- Crackers (such as melba toast and sesame snap bars)
- Dipping sauces (such as baba ghanoush, hummus and tahini sauce)
- Dressings, gravies, marinades and sauces
- Ethnic foods such as flavored rice, noodles, risotto, shish kebabs, stews and stir fry
- Falafel
- Goma-dofu (Japanese dessert)
- Herbs and herbal drinks
- Margarine
- Pasteli (Greek dessert)
- Processed meats and sausagesProtein and energy bars
- Snack foods (such as pretzels, candy, Halvah, Japanese snack mix and rice cakes)
- Soups
- Sushi
- Tempeh
- Turkish cake
- Vegetarian burgers

Sesame may also be found in non-food items, including:

- Cosmetics (including soaps and creams)
- Medications
- Nutritional supplements
- Pet foods

In non-food items, the scientific name for sesame, Sesamum indicum, may be on the label.

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stlouischildrens.org/FAME

EMERGENCY PREPAREDNESS CHECKLIST

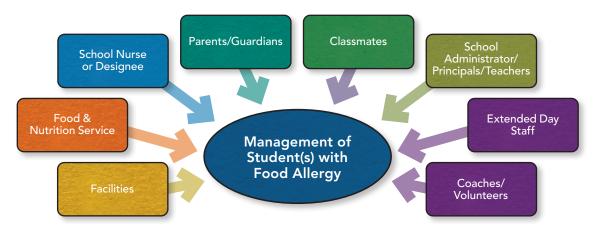
☐ Get child's emergency contact information
☐ Get child's emergency care plan/Food Allergy Action Plan(FAAP)
☐ Get medication from parents/guardians
□ Have stock supply of epinephrine auto-injectors if your state allows Note: There are an increasing number of severe reactions in students with undiagnosed LTFA (see FAME manual for details on undiagnosed LTFA)
☐ Contact your local Emergency Medical Services (EMS) ☐ Inform that a child has life-threatening food allergy (LTFA) ☐ Is epinephrine carried on ambulance
 □ Education and Training □ Know signs and symptoms of anaphylaxis □ Review how to use epinephrine auto-injector □ Have emergency medication readily available in a secure accessible area. Have a second dose readily available along with permission for non-licensed trained personnel to give. See Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP). □ Know expiration date □ Instructions on how to use the Generic Adrenaclick®: epinephrineautoinject.com □ Generic Adrenaclick® Skills Test □ Instructions on how to use the Auvi-QTM: auvi-q.com □ Auvi-QTM Skills Test □ Instructions on how to use an EpiPen®: epipen.com □ EpiPen® Skills Test
 □ Develop an emergency response plan and team □ Develop a plan for school, home, and community □ Emergency Shelter-In-place plan (disaster plan) □ Have safe foods available for students with life-threatening food allergies
□ Do emergency drills □ Date completed □ Frequency □ Completed by

PARENTS/GUARDIANS CHECKLIST

☐ Obtain a Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP)
 □ Obtain and submit all completed health forms prior to your child starting or transferring school □ Student health history □ Release of confidential information □ Medication authorization (epinephrine, antihistamine, etc.) □ Provide all necessary medication □ Medical Statement for Special Meals/Accommodations (if school meal substitutions necessary) Note: It is very important to have all forms signed and emergency medication returned to the school nurse/designee.
☐ Talk to your school nurse/designee and school nutrition about your child's food allergies
□ Participate in team planning meeting for your child Note: it may be necessary to develop: □ Individual Health Plan (IHP) □ 504 Accommodation Plan □ Individualized Education Plan (IEP)
 □ Prevention □ Inform and educate all who come in contact with your child □ Provide emergency contact information □ Know how to read food labels □ Know the signs and symptoms of an allergic reaction □ Know how to use an epinephrine auto-injector
☐ If your child receives epinephrine ☐ Your child should be transported by Emergency Medical Services (EMS) and monitored for at least 4-6 hours after an anaphylactic reaction ☐ Follow up with his/her healthcare professional within 1-2 weeks after anaphylaxis occurs
 □ Best Practice □ Inform school nurse/designee of your child's food allergies □ Obtain medical identification (ID) jewelry based on the students developmental stage (check with your physician, food allergy support group, or local children's hospital for resources) □ Work with school staff to ensure safe shelf stable allergen free snacks are available □ Consider attending class trips and/or parties with your child □ Send items that clearly list product ingredients □ Children should go to the doctor at least once per year (Asthma–at least twice per year)

PARENTS/GUARDIANS—FREQUENTLY ASKED QUESTIONS (FAQS)

- 1. Questions parents/guardians should ask their child's health care professional/allergist when they are planning for their child to enter school:
 - Exactly what food(s) is my child allergic to
 - Does my child need a referral to a dietician
 - What are food allergy basics
 - What are possible signs and symptoms of an allergic reaction and how might my child describe it (such as my tongue is hot/burning, something is poking my tongue, there is hair on my tongue, something stuck in my throat, there's a frog in my throat, it feels like bugs in my ear/ itchy ear)
 - Ask for the necessary prescriptions and get them filled
 - How to use an epinephrine auto-injector
 - What are avoidance strategies
 - Get a Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP)
 - How to involve their child in an age appropriate way in self management of their life-threatening allergies
- **2.** How do I ensure my child's safety at school? All children have the right to learn in an environment that is safe. For some families sending a child with life-threatening allergies to school can be scary.
 - Parents/guardians are encouraged to have open communication and work to form a partnership between school staff, yourself and your child. This partnership should include the school nurse, school administrators, teaching staff, food & nutrition staff, transportation, coaches, and your child's classmates.



- Submit the necessary paperwork and medications to assist school staff in creating a safe learning environment for your child such as:
 - i. Allergy History
 - ii. Emergency Care Plan (ECP)/Food Allergy Action Plan (FAAP)
 - iii. Medication Authorization, include the medications in original containers
 - iv. Submit the Medical Statement for Special Meals signed by a licensed physician
- Ask for advance notice to identify field trips/school events:
 - i. Site/Location
 - ii. Safety Risks
 - iii. Meals/Snacks
 - iv. An adult trained in epinephrine auto-injector administration
 - v. The epinephrine auto-injector is accessible
- vi. If an allergic reaction were to occur, what is the emergency procedure?
- Consider attending class trips and/or parties with your child.

- **3. Who can administer epinephrine in schools?** Administration of epinephrine in schools will vary depending upon state regulations, school nurse practice acts, and individual school districts policies/procedures.
 - It is recommended that ALL school staff first receive training in recognition of the signs and symptoms of an allergic response, and in the safe and proper use of epinephrine premeasured auto-injection devices.
 - If any trained staff member determines that an allergic reaction is potentially life-threatening, the staff member may administer epinephrine at the direction of the school nurse (or designee) and according to the standing order and/or emergency care plan (ECP)/food allergy action plan (FAAP) for the student.
- 4. Can my child possess/self carry medication at school or school sponsored activities? Possession and self-administration of medication in schools will vary depending upon state regulations and individual school districts policies/procedures.
 - Contact your local school district to determine the exact requirements.
 - School district can deny your request for your child to self carry/self-administration if the required paperwork is not submitted and/or if the child fails to follow school policies regarding self carry/self-administration.

References:

- i. health.mo.gov/living/families/schoolhealth/pdf/mo_allergy_manual.pdf, Guidelines for Allergy Prevention and Response—Missouri Department of Health and Senior Services—Frequently Asked Questions (FAQS), accessed on June 1, 2012.
- ii. **foodallergy.org/document.doc?id=123**, Managing Food Allergies in the School Setting—Guidance for Parents, The Food Allergy & Anaphylaxis Network (FAAN), accessed on June 13, 2012.
- iii. **kidswithfoodallergies.org/school-preparation**, Allergist ABC's—Make the grade by making time for an allergist this school year, featuring Dr. Pistiner, by Beth Puliti, accessed on May 9, 2012.

ADVOCATING FOR YOUR CHILD

If your child is in a public school you have the right under The Rehabilitation Act of 1973 to ask that a 504 Plan is developed. The 504 plan will help make sure your child is not excluded from program/activities and help safely manage their food allergy.

If your child is in a private school, charter school, or other independent school you have the right under The Americans with Disabilities Act (ADA) and possibly under other federal/state legislation to ask that a plan is developed.

Note: See sample 504 Plan in the Healthcare Professionals section

If your school does not have a school nurse you may want to contact your school board, superintendent, principal, teacher, and counselor to request a school nurse.

These are some points to include when speaking and/or writing to school staff.

- My child (name of child) suffers from life-threatening food allergy to (name of allergen).
- If (name of child) is exposed to even a trace amount of (name of allergen), he/she could have an anaphylactic reaction, which could be deadly within minutes.
- Emergency treatment of anaphylaxis involves prompt administration of epinephrine auto-injector like Generic Adrenaclick®, Auvi-Q TM or EpiPen®.
- Generally, students with life-threatening food allergy are recognized as being disabled under federal law (Section 504, ADA).
- Schools are required to keep children safe during the entire school day, and the way to assure their safety is to have a full-time, qualified school nurse.
- An anaphylactic reaction can happen at any time during the day, and a school nurse is the only member of the school staff who is fully qualified to recognize an allergic reaction and respond appropriately.
- I am requesting that a 504 Plan is developed for (name of child), and that a full-time nurse is part of the plan.
- Some members of the school staff (teachers, coaches, administrative staff, etc.) may have been trained on use of an auto-injector. However, only a school nurse has clinical training in making an assessment of the severity of an allergic reaction.
- There are many other children at (name of school) who have health issues such as asthma, and diabetes that need to be monitored by a school nurse.

Note: Be sure to keep any notes, letters, etc. and include the dates and to say thank you for taking the time to listen/read this note, look forward to your thoughtful reply.

If you involve your child's health care provider:

- The healthcare provider may write a letter to your School Board, Superintendent, Principal, Teacher, and Counselor. In the letter they can include some of the same points found above, as well as additional reasons for accommodations and the benefit of having a school nurse, such as:
 - a) Due to the critical nature of food allergies, school districts must be ready to make accommodations to prevent exposure to given foods and respond immediately should a life threatening event occur.
 - b) Ensuring that the school is prepared for a student with life-threatening food allergies and managing his/her care require the services of a professional nurse, who understands the severity of the condition.
 - c) The school nurse is the most qualified professional to provide:
 - i) Assessment and planning upon entry to school
 - ii) Education and training of all school personnel on effective prevention and response to a life-threatening event
 - iii) Management of epinephrine auto-injectors
 - d) The school nurse must also coordinate with the parent/guardian, pediatrician, allergy specialist, teaching staff, and emergency medical services to ensure that an effective emergency action plan is in place. This includes attention to details such as proper storage and handling of specialized medications, student self-management, and field trip management.
 - e) The school nurse is also the only individual that can administer school-stocked prescription epinephrine to a student or staff member who experiences their first life- threatening allergic reaction at school. Data indicates that 20 to 25% of life-threatening allergic events in schools occur in individuals with no previous history of reactions.

STUDENT HEALTH HISTORY

Student's name			Birthdate	Grade	Sex
Home phone		Cell phone_			
The following information is needed has a serious medical condition, it is immediately. This information will be applicable school volunteers to kee	s vital e cont	that y fidenti	ou discuss this with the ial and used as needed	e nurse, teacher, and/o	r principal
Has your child had any of the following? (check the boxes below for ALL that apply)	Yes	No 🗸	Medication required at school or home Yes or No?	If YES, give details/na medication, dosage, a at school (S) and/or ho	and if used
ADD/ADHD					
Allergies Dust, pollen, ragweed, dustmites Food allergies Latex Medication Insects Triggered by?				List ALL environmenta medication, and allerg Type of Response: ☐ Hi ☐ Itching ☐ Vomiting ☐ ☐ Difficultly Breathing ☐ ☐ Other? ☐ Epinephrine auto-injector a Epinephrine auto-injector a	ives □ Rash Swelling Wheezing at home: □Y □N
Anemia/Sickle Cell Anemia					200110011 211
Anxiety/Panic Attack					
Asthma Is an inhaler used? □ Yes □ No How often? Triggered by?					
Bladder Infections					
Blood Disorders					
Bone-Joint Disease					
Bowel Movement Condition					
Bronchitis/Upper Respiratory					
Cancer					
Cerebral Palsy					
Color Blindness					
Diabetes Blood sugar checked at school? ☐ Yes ☐ No Insulin taken? ☐ Yes ☐ No					
Depression	1	1			

Epilepsy/SeizureDate of last seizure-

Fainting Spells (explain)—

Headaches/Migraines

Has your child had any of the following? (check the boxes below for ALL that apply)	Yes	No ✓	Medication required at school or home Yes or No?	If YES, give details/name the medication, dosage, and if used at school (S) and/or home (H)
Hearing Problems/Devices/ Frequent Ear Infections				
Heart Condition				
Kidney Trouble				
Muscle Disorder				
Neurological Concern				
Nose Bleeds (frequent)				
Orthopedic Concerns				
Physical Activity Limitations				
Speech Problems				
Vision Problems Wears: Glasses or Contacts				Eye Dr. name: Phone #: Last eye exam:
Dental Problems				Dentist name: Phone #: Last visit:
Healthcare provider			Phone_	Last visit
Specialist name			Phone_	Last visit
	PROPR - PHAR pitaliza	MACY	FORMS IN THE OFFICE OR MANUFACTURER OR or other concerns:	
Incident I:				Date
Incident 2:				Date
Comments				
In case of emergency, accident, or treatment is required, I (parent/guar me, my signature below authorizes services through 911. The school m to a hospital emergency room at m	dian) re the scl ay mal	eques hool t ke wha	t the school to contact o exercise their own ju atever arrangements a	me. If the school is unable to reach adgment in contacting emergency re necessary to transport the student
Parent/guardian name				
PARENT/GUARDIAN SIGNATURE				DATE
Emergency contact				Phone

ALLERGY HISTORY

Please, complete this form and return it to the school nurse. Thank you for helping us keep your child safe and healthy at school.

Please list what your child is allergic to (include all foods, insects, medications, environmental, and latex):

What kind of reaction has your reaction can present with different can be seen to b		above liste	d allergen(s) in the p	past (note: each
\square Hives \square Rash \square Itching	· ·	9		\square Wheezing
☐ Other?				
2. When was the last time your c	hild had an allergi	c reaction?		
3. Did you use an epinephrine au	to-injector in this	reaction?	□ Yes □ No	
4. Have you ever used an epineph If yes, when?	-	for your chi	ild's allergic reaction	? □Yes □No
5. Does your child require an epin keep them safe with allergies? (If yes, please complete and return the complete and return	Yes □No	-		ion at school to
6. When was your child's last doo did he/she give if a reaction or		oove listed	allergy(ies) and wh	at suggestions
7. Did you receive a Emergency (doctor? ☐ Yes ☐ No	Care Plan (ECP)/Fo	od Allergy	Action Plan (FAAP)	from your child's
8. Does your child require specia (If yes, please complete and retu				es □No
Healthcare provider/allergist nam	ne		Phone	
Parent/guardian name				
PARENT/GUARDIAN SIGNATURE				DATE



FOOD ALLERGY & ANAPHYLAXIS EMERGENCY CARE PLAN

Food Allergy Rese	arch & Education	OD ALLLIN	ui & ANAI	IIILANIS	LINLING		NINE I EMI
Name:				D.O.B.:			PLACE PICTURE
Allergic to:							HERE
Weight:	Ibs. Asthma:	☐ Yes (higher ri	sk for a severe rea	action) 🗆 No			
NOTE	E: Do not depend on	antihistamines or in	nhalers (bronchodilate	ors) to treat a seve	re reaction. USI	E EPINEPHRINE	<u> </u>
Extremely reacti	ve to the followin	ng allergens:					
THEREFORE:							
│ │ □ If checked, give	e epinephrine imm	ediately if the alle	rgen was LIKELY ea	iten, for ANY syn	nptoms.		
, ,	•	•	rgen was DEFINITE	,	•	are apparent.	
	FOR ANY OF T	HE FOLLOWING:		N.	III D CV	MPTOM	10
2	FVFRF S	YMPTOMS	3	II IV	IILD 21	IVIPTUIVI	3
	(Y)	(47)					
LUNG	LICART	TUDOAT	MOLITIL	NOSE	MOUTH	SKIN	GUT
LUNG Shortness of	HEART Pale or bluish	THROAT Tight or hoarse	MOUTH Significant	Itchy or runny nose,	Itchy mouth	A few hives, mild itch	Mild nausea or
breath, wheezing, repetitive cough	skin, faintness, weak pulse,	throat, trouble breathing or	swelling of the tongue or lips	sneezing ————			discomfort
. Spottitio cough	our paiso,	2100111116 01	20.1840 01 11P0	l I			· ·

OR A

COMBINATION of symptoms

from different

body areas.

FOR **MILD SYMPTOMS** FROM **MORE THAN ONE** SYSTEM AREA, GIVE EPINEPHRINE.

FOR **MILD SYMPTOMS** FROM **A SINGLE SYSTEM** AREA, FOLLOW THE DIRECTIONS BELOW:

- 1. Antihistamines may be given, if ordered by a healthcare provider.
- 2. Stay with the person; alert emergency contacts.
- 3. Watch closely for changes. If symptoms worsen, give epinephrine.

		介	11	11	
1.	INJECT EF	PINEPHI	RINE IN	MEDIA	TELY.
2.	Call 911. Tell	emergency	dispatcher	the person	is having

dizziness

Repetitive

vomiting, severe

diarrhea

2. **Call 911.** Tell emergency dispatcher the person is having anaphylaxis and may need epinephrine when emergency responders arrive

swallowing

Feeling

something bad is

about to happen.

anxiety, confusion

- Consider giving additional medications following epinephrine:
 - » Antihistamine

Many hives over

redness

body, widespread

- » Inhaler (bronchodilator) if wheezing
- Lay the person flat, raise legs and keep warm. If breathing is difficult or they are vomiting, let them sit up or lie on their side.
- If symptoms do not improve, or symptoms return, more doses of epinephrine can be given about 5 minutes or more after the last dose.
- Alert emergency contacts.
- Transport patient to ER, even if symptoms resolve. Patient should remain in ER for at least 4 hours because symptoms may return.

MEDICATIONS/DOSES				
Epinephrine Brand or Generic:				
Epinephrine Dose: 🗆 0.1 mg IM 🗆 0.15 mg IM 🗅 0.3 mg IM				
Antihistamine Brand or Generic:				
Antihistamine Dose:				
Other (e.g., inhaler-bronchodilator if wheezing):				

FOOD ALLERGY & ANAPHYLAXIS EMERGENCY CARE PLAN

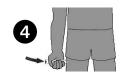
HOW TO USE AUVI-Q® (EPINEPHRINE INJECTION, USP), KALEO

- 1. Remove Auvi-Q from the outer case. Pull off red safety guard.
- 2. Place black end of Auvi-Q against the middle of the outer thigh.
- 3. Press firmly until you hear a click and hiss sound, and hold in place for 2 seconds.
- 4. Call 911 and get emergency medical help right away.



HOW TO USE EPIPEN®, EPIPEN JR® (EPINEPHRINE) AUTO-INJECTOR AND EPINEPHRINE INJECTION (AUTHORIZED GENERIC OF EPIPEN®), USP AUTO-INJECTOR, MYLAN AUTO-INJECTOR, MYLAN

- 1. Remove the EpiPen® or EpiPen Jr® Auto-Injector from the clear carrier tube.
- 2. Grasp the auto-injector in your fist with the orange tip (needle end) pointing downward. With your other hand, remove the blue safety release by pulling straight up.
- 3. Swing and push the auto-injector firmly into the middle of the outer thigh until it 'clicks'. Hold firmly in place for 3 seconds (count slowly 1, 2, 3).
- 4. Remove and massage the injection area for 10 seconds. Call 911 and get emergency medical help right away.



HOW TO USE IMPAX EPINEPHRINE INJECTION (AUTHORIZED GENERIC OF ADRENACLICK®), USP AUTO-INJECTOR, AMNEAL PHARMACEUTICALS

- 1. Remove epinephrine auto-injector from its protective carrying case.
- 2. Pull off both blue end caps: you will now see a red tip. Grasp the auto-injector in your fist with the red tip pointing downward.
- Put the red tip against the middle of the outer thigh at a 90-degree angle, perpendicular to the thigh. Press down hard and hold firmly against the thigh for approximately 10 seconds.
- 4. Remove and massage the area for 10 seconds. Call 911 and get emergency medical help right away.

HOW TO USE TEVA'S GENERIC EPIPEN® (EPINEPHRINE INJECTION, USP) AUTO-INJECTOR, TEVA PHARMACEUTICAL INDUSTRIES

- 1. Quickly twist the yellow or green cap off of the auto-injector in the direction of the "twist arrow" to remove it.
- 2. Grasp the auto-injector in your fist with the orange tip (needle end) pointing downward. With your other hand, pull off the blue safety release.
- 3. Place the orange tip against the middle of the outer thigh at a right angle to the thigh.
- 4. Swing and push the auto-injector firmly into the middle of the outer thigh until it 'clicks'. Hold firmly in place for 3 seconds (count slowly 1, 2, 3).
- 5. Remove and massage the injection area for 10 seconds. Call 911 and get emergency medical help right away.

HOW TO USE SYMJEPI™ (EPINEPHRINE INJECTION, USP)

- 1. When ready to inject, pull off cap to expose needle. Do not put finger on top of the device.
- 2. Hold SYMJEPI by finger grips only and slowly insert the needle into the thigh. SYMJEPI can be injected through clothing if necessary.
- 3. After needle is in thigh, push the plunger all the way down until it clicks and hold for 2 seconds.
- 4. Remove the syringe and massage the injection area for 10 seconds. Call 911 and get emergency medical help right away.
- 5. Once the injection has been administered, using one hand with fingers behind the needle slide safety guard over needle.

2

ADMINISTRATION AND SAFETY INFORMATION FOR ALL AUTO-INJECTORS:

- 1. Do not put your thumb, fingers or hand over the tip of the auto-injector or inject into any body part other than mid-outer thigh. In case of accidental injection, go immediately to the nearest emergency room.
- 2. If administering to a young child, hold their leg firmly in place before and during injection to prevent injuries.
- 3. Epinephrine can be injected through clothing if needed.
- 4. Call 911 immediately after injection.

OTHER DIRECTIONS/INFORMATION (may self-carry epinephrine, may self-administer epinephrine, etc.):

Treat the person before calling emergency contacts. The first signs of a reaction can be mild, but symptoms can worsen quickly.

EMERGENCY CONTACTS — CALL 911		OTHER EMERGENCY CONTACTS		
RESCUE SQUAD:		NAME/RELATIONSHIP:	PHONE:	
DOCTOR:	PHONE:	NAME/RELATIONSHIP:	PHONE:	
PARENT/GUARDIAN:	PHONE:	NAME/RELATIONSHIP:	PHONE:	

ORM PROVIDED COURTESY OF FOOD ALLE	ERGY RESEARCH & EDUCATION (FARE) (FOODALLERGY.ORG)	5/2020



PLAN DE ATENCIÓN DE EMERGENCIAS DE ALERGIAS ALIMENTARIAS Y ANAFILAXIA

Nombre:Alérgico a:	Fecha de nacimiento:	COLOQUE UNA FOTOGRAFÍA AQUÍ
Peso:kilos. Asma: Sí (Riesgo más alto de rea	_	NEFRINA.
Extremadamente reactivo a los siguientes alérgenos:		
POR LO TANTO: ☐ Si esta opción está marcada y es PROBABLE que se ha ingerido el alérgeno,	, administre epinefrina de inmediato ante CUALQUIERA (de estos síntomas.
☐ Si esta opción está marcada y es SEGURO que se ha ingerido el alérgeno, a	dministre epinefrina de inmediato aunque no se observe	e ningún síntoma.

ANTE CUALQUIERA DE LOS SIGUIENTES:

SÍNTOMAS GRAVES



Falta de aire. sibilancia. mucha tos



Tez azulada o pálida, desmavo. pulso débil. mareo



GARGANTA

Ronguera u oclusión. dificultad para tragar o respirar



Hinchazón significativa de la lengua o los labios



PIEL

Urticaria extendida en las distintas partes del cuerpo. enrojecimiento generalizado



INTESTINOS

Vómitos reiterados. diarrea grave



OTRO

Sensación de que va a pasar algo malo, ansiedad,



confusión.



O UNA COMBINACIÓN

de los síntomas de las distintas áreas

ŢŢ ĹΓ 亇

1. INYECTE EPINEFRINA DE INMEDIATO

- Llame al 911. Avise al operador telefónico que el paciente tiene anafilaxia y puede necesitar epinefrina cuando llegue el equipo de emergencia.
- Considere la administración de otros medicamentos además de la epinefrina:
 - -Antihistamínico
 - -Inhalador (broncodilatador) en caso de respiración sibilante
- Mantenga al paciente en posición horizontal, con las piernas en alto y abrigado. Si tiene dificultades para respirar o vómitos, manténgalo sentado o tendido sobre un costado.
- Si los síntomas no mejoran o vuelven a aparecer, puede administrar otras dosis adicionales de epinefrina a partir de los 5 minutos de la administración de la última dosis.
- Comuníquese con los contactos de emergencia.
- Lleve al paciente a la sala de emergencias, aunque los síntomas hayan desaparecido. (El paciente debe permanecer en la guardia médica durante por lo menos 4 horas porque los síntomas pueden reaparecer).

SÍNTOMAS LEVES





PIEL



Picazón o

moqueo nasal, estornudos

Picazón bucal

Algunas ronchas. picazón leve

Náuseas leves o malestar

EN CASO DE **SÍNTOMAS LEVES** EN **MÁS DE UN ÁREA** DEL CUERPO, ADMINISTRE EPINEFRINA.

EN CASO DE **SÍNTOMAS LEVES** EN UN **ÁREA ÚNICA** SIGA ESTAS INSTRUCCIONES:

- 1. Se pueden administrar antihistamínicos, con prescripción médica.
- 2. Quédese junto a la persona; comuníquese con los contactos de emergencia.
- 3. Observe atentamente los posibles cambios. Si los síntomas empeoran, administre epinefrina.

MEDICAMENTOS/DOSIS

Marca de epinefrina o fármaco genérico:					
Dosis de epinefrina: ☐ 0,1 mg IM ☐ 0,15	5 mg IM 0,3 mg IM				
Marca de antihistamínico o fármaco genérico:	:				
Dosis de antihistamínico:					
Otros (por ejemplo, broncodilatador en caso d	le sibilancia):				

FIRMA DE AUTORIZACIÓN DEL PACIENTE O PADRE/TUTOR

FECHA

FIRMA DE AUTORIZACIÓN DEL MÉDICO O PROFESIONAL DE SALUD INTERVINIENTE

FECHA

FORMULARIO SUMINISTRADO POR CORTESÍA DE FOOD ALLERGY RESEARCH & EDUCATION (FARE) (FOODALLERGY.ORG) 5/2020

PLAN DE ATENCIÓN DE EMERGENCIAS DE ALERGIAS ALIMENTARIAS Y ANAFILAXIA

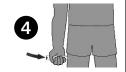
CÓMO UTILIZAR AUVI-Q® (INYECCIÓN DE EPINEFRINA, USP), KALEO

- 1. Retire AUVI-Q del estuche externo. Saque la tapa de seguridad roja.
- 2. Coloque el extremo negro de AUVI-Q® contra la parte exterior media del muslo.
- 3. Oprima firmemente hasta escuchar un clic y un silbido, mantenga presionado por 2 segundos.
- 4. Llame al 911 y pida asistencia médica de emergencia de inmediato.



CÓMO USAR EL AUTOINYECTOR DE EPINEFRINA EPIPEN® Y EPIPEN JR® Y LA INYECCIÓN DE EPINEFRINA (FÁRMACO GENÉRICO AUTORIZADO DE EPIPEN®), USP (AUTOINYECTOR), MYLAN

- 1. Retire el autoinyector Epipen® o EpiPen Jr® del tubo transparente.
- 2. Sujete el autoinyector firmemente con el puño con la punta naranja (el extremo de la aguja) apuntando hacia abajo. Con la otra mano, retire el protector de seguridad azul tirando firmemente hacia arriba.
- 3. Gire y oprima con firmeza el autoinyector contra la parte exterior media del muslo hasta que haga clic. Sostenga firmemente en el lugar durante 3 segundos (cuente lentamente 1, 2, 3).
- Retire el dispositivo y masajee el área durante 10 segundos. Llame al 911 y pida asistencia médica de emergencia de inmediato.



CÓMO UTILIZAR LA INYECCIÓN DE EPINEFRINA IMPAX (GENÉRICO AUTORIZADO DE ADRENACLICK®), USP, AUTOINYECTOR, LABORATORIOS IMPAX

- Retire del autoinyector de epinefrina de su estuche protector. Saque las dos tapas de extremo azul. Ahora podrá ver una punta roja.
- 2. Sujete el autoinyector firmemente con el puño con la punta roja apuntando hacia abajo. Coloque la punta roja contra la parte exterior media del muslo en un ángulo de 90°, en posición perpendicular al muslo.
- 3. Oprima y sostenga con firmeza durante aproximadamente 10 segundos. Retire el dispositivo y masajee el área durante 10 segundos.
- 4. Llame al 911 y pida asistencia médica de emergencia de inmediato.

Presionar 10 segundos

CÓMO UTILIZAR SYMJEPI™ (INYECCIÓN DE EPINEFRINA, USP)

- Cuando esté listo para aplicar la inyección, retire la tapa para dejar la aguja expuesta. No coloque el dedo encima el dispositivo.
- 2. Sostenga la inyección SYMJEPI solo con los dedos e inserte la aguja en el muslo suavemente. SYMJEPI puede inyectarse a través de la ropa si es necesario.
- 3. Después de que la aguja esté en el muslo, empuje el émbolo hacia abajo hasta que haga clic y manténgalo durante 2 segundos.
- Retire la jeringa y masajee el lugar de la inyección durante 10 segundos. Llame al 911 y pida asistencia médica de emergencia de inmediato.
- 5. Una vez que se haya administrado la inyección, colocando una mano con los dedos detrás de la aguja, deslice la protección de seguridad por sobre la aguja.

INFORMACIÓN DE ADMINISTRACIÓN Y SEGURIDAD PARA TODOS LOS AUTOINYECTORES

- 1. No coloque el dedo pulgar, los demás dedos o la mano sobre la punta del autoinyector ni aplique la inyección fuera de la parte exterior media del muslo. En caso de inyección accidental, diríjase inmediatamente a la sala de emergencias más cercana.
- 2. Si administra el medicamento a un niño pequeño, sostenga su pierna firmemente antes y durante la aplicación para evitar posibles lesiones
- 3. Si es necesario, la epinefrina se puede aplicar a través de la ropa.
- 4. Llame al 911 inmediatamente luego de aplicar la inyección.

INSTRUCCIONES/INFORMACIÓN ADICIONAL (la persona puede llevar epinefrina, el paciente puede autoadministrarse la medicación, etc.):

Trate a la persona antes de llamar a los contactos de emergencia. Las primeras señales de una reacción pueden ser leves, pero los síntomas pueden agravarse con rapidez.

CONTACTOS DE EMERGENCIA – LLAME AL 911		OTROS CONTACTOS DE EMERGENCIA	
EQUIPO DE RESCATE:		NOMBRE/RELACIÓN:	
MÉDICO:	TELÉFONO:	TELÉFONO:	
PADRE O TUTOR:	_ TELÉFONO:	NOMBRE/RELACIÓN:	
		TELÉFONO:	

FORMULARIO SUMINISTRADO POR CORTESÍA DE FOOD ALLERGY RESEARCH & EDUCATION (FARE) (FOODALLERGY.ORG) 5/2020



Anaphylaxis Emergency Action Plan

Patient Name:				Age:
Allergies:				
Asthma Yes (hi	gh risk for seve	re reaction)	□ No	
Additional health p	roblems besides	s anaphylaxis: _		
Concurrent medica	itions:			
	MOUTH THROAT* SKIN GUT LUNG* HEART*	itching, swel itching, tight itching, hive vomiting, dia shortness of	s of Anaphylaxis ling of lips and/or tong ness/closure, hoarsen s, redness, swelling arrhea, cramps breath, cough, wheez dizziness, passing out	ess
	*Some	symptoms can l	oe life-threatening. AC	
			TE TO GIVE EPINEPHI Adrenaclick (0.15 mg	
			Auvi-Q (0.15 mg)	☐ Auvi-Q (0.3 mg)
			EpiPen Jr (0.15 mg)	☐ EpiPen (0.3 mg)
			pinephrine Injection, U] (0.15 mg)	ISP Auto-injector- authorized gener
			Other (0.15 mg)	Other (0.3 mg)
Specify others:				
IMPORTANT: ASTI	IMA INHALERS	AND/OR ANTIH	STAMINES CAN'T BE	DEPENDED ON IN ANAPHYLAXIS.
2. Call 911 or rescu	ie squad (before	calling contact)	
3. Emergency cont	act #1: home		work	cell
Emergency cont	act #2: home		work	cell
Emergency cont	act #3: home		work	cell
Comments:				
Doctor's Signature/D	ate/Phone Num	ber		
Parent's Signature (f	or individuals u	nder age 18 yrs).	/Date	

This information is for general purposes and is not intended to replace the advice of a qualified health professional. For more information, visit www.aaaai.org. © 2017 American Academy of Allergy, Asthma & Immunology 4/2017

Allergy and Anaphylaxis Emergency Plan



Child's name: Date	e of plan: Attach	
Date of birth:/ Age Weight:	kg child's	
Child has allergy to	photo	
Child has asthma. ☐ Yes ☐ No (If yes, high Child has had anaphylaxis. ☐ Yes ☐ No Child may carry medicine. ☐ Yes ☐ No Child may give him/herself medicine. ☐ Yes ☐ No (If child refuse)	er chance severe reaction) ses/is unable to self-treat, an adult must give medicine)	
IMPORTANT REMINDER Anaphylaxis is a potentially life-threating, severe allergic reaction. If in doubt, give epinephrine.		
For Severe Allergy and Anaphylaxis What to look for	Give epinephrine! What to do	
If child has ANY of these severe symptoms after eating the food or having a sting, give epinephrine. Shortness of breath, wheezing, or coughing Skin color is pale or has a bluish color Weak pulse Fainting or dizziness Tight or hoarse throat Trouble breathing or swallowing Swelling of lips or tongue that bother breathing Vomiting or diarrhea (if severe or combined with other symptoms) Many hives or redness over body Feeling of "doom," confusion, altered consciousness, or agitation SPECIAL SITUATION: If this box is checked, child has an extremely severe allergy to an insect sting or the following food(s): Even if child has MILD symptoms after a sting or eating these foods, give epinephrine.	 Inject epinephrine right away! Note time when epinephrine was given. Call 911. Ask for ambulance with epinephrine. Tell rescue squad when epinephrine was given. Stay with child and: Call parents and child's doctor. Give a second dose of epinephrine, if symptoms get worse, continue, or do not get better in 5 minutes. Keep child lying on back. If the child vomits or has trouble breathing, keep child lying on his or her side. Give other medicine, if prescribed. Do not use other medicine in place of epinephrine. Antihistamine Inhaler/bronchodilator 	
For Mild Allergic Reaction What to look for If child has had any mild symptoms, monitor child. Symptoms may include: • Itchy nose, sneezing, itchy mouth • A few hives • Mild stomach nausea or discomfort	Monitor child What to do Stay with child and: • Watch child closely. • Give antihistamine (if prescribed). • Call parents and child's doctor. • If symptoms of severe allergy/anaphylaxis develop, use epinephrine. (See "For Severe Allergy and Anaphylaxis.")	
Medicines/Doses Epinephrine, intramuscular (list type):	Dose: □ 0.15 mg □ 0.30 mg (weight more than 25 kg)	
Parent/Guardian Authorization Signature Date	Physician/HCP Authorization Signature Date	

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Allergy and Anaphylaxis Emergency Plan



Child's name:	Date of plan:
Additional Instructions:	
Contacts	
Call 911 / Rescue squad: ()	
Doctor:	Phone: ()
Parent/Guardian:	Phone: ()
Parent/Guardian:	Phone: ()
Other Emergency Contacts	
Name/Relationship:	Phone: ()
Name/Relationship:	Phone: () -

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504 PLAN

This federal civil rights law, commonly referred to as Section 504, helps ensure that individuals with handicaps/disabilities are not excluded from participating in any program or activity that receives federal financial assistance. Students who are covered by this law are eligible to receive what is known as a 504 Plan.

A 504 Plan is a written management plan developed on a case by case basis. Individual accommodation(s) will vary based upon each student's individual needs, and may require input from their healthcare provider. Examples of 504 accommodations may include, but not be limited to, special seating arrangements, curriculum adjustments, field trips, special school events and staff training. Parents/guardians are within their rights to request an evaluation for eligibility and to pursue such a plan. All schools subject to this law should have a 504 Coordinator on staff who can help parents/guardians throughout the 504 process.

Accommodations should be reasonable and supported by using evidence based practice standards such as the CDC Voluntary Guidelines. The following 504 outline provides an overview of steps to take to create a 504 Plan.

Please review the following step by step instructions on how to use the 504 Plan flow chart that starts on the next page:

- **Step 1:** Identify your role in creating the 504 Plan.
- **Step 2:** Review and complete the tasks listed under your specific role.
- **Step 3:** Once the student is approved for a 504 Plan, then review details on the flow chart which follows this page:
 - a. Scheduling a 504 planning meeting
 - b. Sample accommodation listing (note: The accommodation listing features check boxes for building a 504 plan to meet the student's individual needs.)
- **Step 4:** If the school does not approve a 504 Plan, there is information on who to contact and resources to assist.

What's your role? STEP 1 Healthcare Provider School Nurse/ Parents/Guardians **504 Coordinator** (physician/allergist) ☐ Provide families with ☐ Request and obtain an ☐ Identify students who may Emergency Care Plan paperwork that explains be eligible for a 504 plan. STEP 2 from your child's doctor. the students food allergy, ☐ Gather required such as: information, such as ☐ If your child will need □ Food allergy Emergency Care Plan/Food Allergy Action Plan (ECP/FAAP) the student's Individual Healthcare Plan (IHCP) school meals, have your child's doctor complete a medical statement for or Food Allergy Action special meals. Plan. ☐ If school meals/snacks are required, then ☐ Contact your school □Once it is agreed the provide a medical to refer/request a student will have a 504 statement for special 504 evaluation for Plan schedule a team meals. (Be sure to your child. planning meeting and include omitted and obtain signatures from permitted foods.) those who take part in meeting. School Nurse/ The student is approved **504 Coordinator** for a 504 Plan. STEP 3 STEP 4 ☐ Be sure the student has an Individual Healthcare Plan (IHCP) on file. **Healthcare Provider** ☐ Parents/quardians may need your assistance to advocate for reasonable accommodations. ☐ Schedule a planning meeting to create the student's 504 Parents/Guardians accommodation plan. ☐ May appeal the decision. (See 504 resource listing ☐ The meeting may include: below.) ☐ Parent/Guardian ☐ Student (age dependent) ☐ School nurse ☐ Principal **504 Resource Listing** ☐ School nutrition staff ☐ United States Department of Education—Office for ☐ Classroom teacher Civil Rights (OCR) ☐ Transportation ed.gov/about/offices/list/ocr/index.html ☐ Americans with Disabilities (ADA) ed.gov/about/offices/list/ocr/docs/dcl-504faq-201109.html □ National School Board Association (NSBA)-Safe at School and Ready to Learn nsba.org/Board-Leadership/SchoolHealth/Food-Allergy-Policy-Guide.pdf

Accommodations

(sample recommendations adapted from CDC Voluntary Guidelines)

Some states and school districts have a 504 template; contact your schools 504 coordinator and/or school administrator for details.

General Accommodations

- ☐ All staff will follow the schools food allergy policies.
- ☐ School nurse will educate and train all staff members who have contact with the student in recognizing the symptoms of an allergic reaction, emergency procedures and the use of epinephrine auto-injectors.
- ☐ Student's epinephrine auto-injectors will be kept in secure (unlocked), accessible area.
- ☐ Make sure events and field trips are consistent with food allergy policies.
- ☐ Have access to epinephrine auto-injectors and train relevant staff to use them.
- ☐ Have children, school staff, and volunteers to wash hands before and after handling or eating food.
- ☐ Have a system in place to identify all students with food allergies.

Emergency Accommodations

- ☐ Student will self carry two epinephrine auto-injectors at all times (age dependent.)
- ☐ Student will have access to safe foods in case of an Emergency Shelter-in-Place.

Transportation Accommodations

- ☐ Train transportation staff how to respond to food allergy emergencies.
- □ Do not allow food to be eaten on buses except by children with special needs such as diabetes.

Classroom Accommodations

- ☐ Avoid the use of identified allergens in class projects, parties, holidays and celebrations, arts, crafts, science experiments, cooking, snacks, rewards or for other purposes.
- ☐ Inform and educate substitute of child's food allergy.
- ☐ Support parents/ guardians who wish to provide safe snack items for their child.
- ☐ Use non-food incentives for prizes, gifts, awards.

Celebrations

- ☐ Consider celebrations with non-food items (school supplies, toys/trinkets, crafts, t-shirts, prize system).
- ☐ If food is allowed, check for allergens and make sure all items are clearly labeled.
- ☐ Wash all desks, tables, chairs, with soap and water/ district approved cleaning products after celebrations with food.

Accommodations (cont. on next page)

Accommodations

(cont. from previous page)

School Activities, Field Trips, Accommodations

- ☐ Do not exclude children with food allergies from field trips, events or extracurricular activities.
- ☐ Package meals and snacks appropriately to prevent cross-contact.
- ☐ Invite parents/guardians of children with food allergies to chaperone (but do not require.)

Social/Emotional Accommodations

- ☐ Provide age appropriate education to all children on the seriousness of food allergies.
- ☐ If teasing, harassment, or bullying occurs, immediate disciplinary actions will take place based on the school's anti-bullying policy.

Cafeteria Accommodations

- □ Consider allergy-friendly (allergen–free) tables.
- ☐ Have a system in place to identify all students with food allergies.

If school prepared meals required

- ☐ Make necessary changes to school meals.
- □ Obtain approval from licensed physician or as stated in the ECP.
- Designate an allergen-safe food preparation area.
- Provide menu copies to parents/guardians in advance to plan meals.
- Provide food labels, recipes or ingredient lists used to prepare meals and snacks.
- ☐ Keep food labels for at least 24 hours after servicing the food in case the child has a reaction.
- ☐ Read all food labels with each purchase for potential food allergens.
- Wash all tables and chairs with soap and water district approved cleaning products after each meal services.

Physical Education & Recess

Access to epinephrine auto-injectors.

- Review 504 Plan annually and as needed.
- Designate responsible party to follow through with accommodations (see sample on next page.)
- Have all participants sign the final 504 Plan.

MEDICAL INFORMATION RELEASE

Student	Date of birth		
Address			
City	State	Zip	
I,	the (parent/guardian) of the s	student named above,	
authorize	(name of th	e school/organization)	
to release the necessary confidential healt nurse, principal, teacher(s), food service staneed to know my child's health information	aff, emergency personnel, and applicab		
Information to be released includes the	following (check if applicable):		
☐ Health record	☐ Psychological/psychiatric	evaluation	
☐ IHP or ECP/FAAP or 504/IEP	☐ Parent/guardian contact	information	
☐ LTFA and asthma history	☐ Other:		
☐ Social worker/counselor report			
I understand that signing this form is volur authorized for release regarding my child t			
STUDENT SIGNATURE		DATE	
PARENT/GUARDIAN SIGNATURE		DATE	
WITNESS SIGNATURE		DATE	

AUTHORIZATION OF MEDICATION AT SCHOOL

Student		Date of birth		
School			Grade	
PARENT/GUARDIAN PL	EASE READ and COMPLETE THIS	PORTION		
 I give health services of a understand certain of trained and are super I understand medication emergency staff, if ne All medication must be by the licensed health 	e brought to the school in its origin	th the me non-licen all school nal contain	dical office abou sed staff membe staff working wi	t this medication. ers who have been th my child and ons as noted below
PARENT/GUARDIAN SIGNATU	JRE			DATE
Home phone	Work o	or cell pho	one	
THIS SECTION TO BE ((please print clearly)	COMPLETED ONLY BY A LICENSED	HEALTH(CARE PROFESSION	DNAL
Medication Name	Diagnosis/Reason for Medication	Dosage	Administration Method	Time(s) to be Taken
• I request and authoriz	e this student to carry their medica e this student to self-administer the on side effects:	eir medica	tion: □Yes □I	
	the above-named student be admi licated instructions from			
Name of licensed heal	thcare professional (please print).			
Contact number				
SIGNATURE OF LICENSED HE	ALTHCARE PROFESSIONAL			DATE

AUTHORIZATION FOR STUDENTS TO SELF-CARRY

Please fill out and complete all four sections.

To be Completed by Prescribing He	ealth Professional
It is my professional opinion that	
is capable of carrying and self-administering the	following medication:
Medication name	
Dosage	
Frequency	
I recommend self-administration of this medicati	
Special Instructions or Comments	
HEALTHCARE PROVIDER SIGNATURE	DATE
DDINIT MANAGE	PHONE
PRINT NAME	FRONE
	ian
To Be Completed by Parent/Guard	ianto carry
To Be Completed by Parent/Guard I, request and authorize my child	ianto carry
To Be Completed by Parent/Guard I, request and authorize my child and/or self-administer their This authorization is given based on the following: I hereby give permission for my child to self-administer prescribed medication at school. I authorize release of information related to my child's health/medications between the school nurse and the prescribing healthcare provider. I understand that my child shall be permitted to carry their medication at all times providing they	

Student's name_____ School year_____

To Be Completed by Licensed School Nu	rse
☐ The student can demonstrate correct use/administration. ☐ The student can recognize correct dosage. ☐ The student recognizes prescribed timing for medication ☐ The student agrees to not share the medication with othe ☐ The student will keep a second labeled container in the h	ers.
The student (is/is not) able to demonstrate the specified res (may/may not) carry the prescribed medication.	sponsibilities. The student
LICENSED SCHOOL NURSE NAME (PLEASE PRINT)	
SIGNATURE	DATE
To Be Completed by the Student	agree to the responsibilities of carrying
medication. I have been trained in the proper use of my preit is given. I will keep this medication with me at all times an seriously. I also understand that if I misuse my medication, the If I take my medication I will contact the school nurse.	escribed medication and understand how discribed medication and understand how
STUDENT NAME (PLEASE PRINT)	
STUDENT SIGNATURE	DATE

MEDICAL STATEMENT FOR SPECIAL MEALS AND/OR ACCOMMODATIONS

The following forms are sample medical statements for food substitutions or modifying meals.

Note: Families may also obtain a detailed letter from the student's physician identifying all of the items below in a – e.

United States Department of Agriculture (USDA) Regulations:

For schools participating in a federally-funded school nutrition program, USDA regulations 7 CFR Part 15b require substitutions or modifications in school meals for students whose disabilities restrict their diets. A student with a disability or medical condition must be provided substitutions in foods when that need is supported by a statement signed by a licensed physician. A physician is a person licensed by the State to practice medicine. The term includes physicians or doctors of osteopathic medicine. These fully trained physicians are licensed by the State to prescribe medication or to perform surgery. The physician's statement must identify:

- a. The student's disability or medical condition
- **b.** An explanation of why the disability restricts the student's diet
- c. The major life-activity affected by the disability
- d. List the food or foods to be omitted from the student's diet
- e. List the food or choice of foods that must be substituted

Definitions 1

USDA FNS Instruction 783-2, 7 CFR Part 15b

Disability: Under Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act, "person with a disability" means 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 impairment.

"Physical or mental impairment:" means (1) any physiological disorder or condition, cosmetic disfiguration or anatomical loss affecting one or more of the following body systems: Neurological, musculoskeletal, special sense organs, respiratory, including speech organs, cardiovascular, reproductive, digestive, genitourinary, hemic and lymphatic skin and endocrine; or (2) any mental or psychological disorder, such as mental retardation, organic brain syndrome, emotional or mental illness, and specific learning disabilities. The term "physical or mental impairment" includes, but is not limited to, such diseases and conditions as orthopedic, visual, speech, and hearing impairments; cerebral palsy; epilepsy; muscular dystrophy; multiple sclerosis; cancer; heart disease; metabolic diseases such as diabetes and phenylketonuria (PKU); food anaphylaxis; mental retardation; emotional illness; and drug addiction and alcoholism.

Major life activities: are defined as caring for one's self, eating, performing manual tasks, walking, seeing, hearing, speaking, breathing, learning and working.

USDA regulations have not been amended to reflect the ADA Amendments Act. Regulation will be updated by Department of Agriculture (196 section 131).

1USDA Accommodating Children with Special Dietary Needs in the School Nutrition Programs, fns.usda.gov/cnd/guidance/special_dietary_needs.pdf

MEDICAL STATEMENT FOR STUDENTS REQUIRING SPECIAL MEALS AND/OR ACCOMMODATIONS

Please note: This statement must be updated when there is a change or discontinuance of a diet order.

Student's name	Dirtii date	Gender 🗆 🗆 🗀 F		
School attended	Grade	Grade		
Parent/guardian name	Home phone	Home phone		
Work phone Cell phone				
I hereby give permission for the school staff to follow the s Nutrition services to contact the doctor named below with and share such information with appropriate school staff.				
PARENT/GUARDIAN SIGNATURE	DATE			
FOR PROVIDERS'S USE ONLY** (TO BE COMPLETED BY A LICENSE	ED HEALTHCARE PROVIDER		
Indicate student's disability or medical condition (inclu	ding allergies) requiring the stude	ent to need a special diet.		
Check major life activities affected by the student's dis	ability or medical condition.			
□Caring for self □Eating □Performing manua □Speaking □Breathing □Learning □Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply)	tasks Walking Seei Working Other respiratory, circulatory, endocrine, &	er		
□ Caring for self □ Eating □ Performing manua □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □ Food allergy (please specify all) □ Diabetic (attach meal plan)	tasks Walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n	er & reproductive functions)		
□ Caring for self □ Eating □ Performing manua □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □ Food allergy (please specify all) □ Diabetic (attach meal plan) □ Other (describe)	tasks Walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n	er & reproductive functions) neal plan)		
□ Caring for self □ Eating □ Performing manua □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □ Food allergy (please specify all) □ Diabetic (attach meal plan)	tasks Walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n	er & reproductive functions)		
□ Caring for self □ Eating □ Performing manua □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □ Food allergy (please specify all) □ Diabetic (attach meal plan) □ Other (describe)	tasks Walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n	er & reproductive functions) neal plan)		
□ Caring for self □ Eating □ Performing manua □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □ Food allergy (please specify all) □ Diabetic (attach meal plan) □ Other (describe)	tasks Walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n	er & reproductive functions) neal plan)		
□ Caring for self □ Eating □ Performing manua □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □ Food allergy (please specify all) □ Diabetic (attach meal plan) □ Other (describe)	tasks Walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n	er & reproductive functions) neal plan)		
□ Caring for self □ Eating □ Performing manua □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □ Food allergy (please specify all) □ Diabetic (attach meal plan) □ Other (describe)	tasks Walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n	er & reproductive functions) neal plan)		
□Caring for self □Eating □Performing manua □Speaking □Breathing □Learning □Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □Food allergy (please specify all) □Diabetic (attach meal plan) □Other (describe) OMITTED FOODS/BEVERAGES	tasks Walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n	er		
□ Caring for self □ Eating □ Performing manua □ Speaking □ Breathing □ Learning □ Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □ Food allergy (please specify all) □ Diabetic (attach meal plan) □ Other (describe)	tasks Walking Seei Working Other O	er		
□Caring for self □Eating □Performing manua □Speaking □Breathing □Learning □Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □Food allergy (please specify all) □Diabetic (attach meal plan) □Other (describe) OMITTED FOODS/BEVERAGES *** If milk allergy listed above in the omitted box, pleas *** If lactose intolerance, please specify one of the foll □ No fluid milk only (may have cheese, yogurt, pudding	walking Seei Working Other respiratory, circulatory, endocrine, & Calorie level (attach n ALLOWED St e specify fluid milk substitution: owing: g, ice cream, etc.)	er		
□Caring for self □Eating □Performing manua □Speaking □Breathing □Learning □Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □Food allergy (please specify all) □Diabetic (attach meal plan) □Other (describe) □OMITTED FOODS/BEVERAGES *** If milk allergy listed above in the omitted box, please*** If lactose intolerance, please specify one of the foll □ No fluid milk only (may have cheese, yogurt, pudding No milk products (no fluid milk, yogurt, cheese, pud	e specify fluid milk substitution: owing: g, ice cream, etc.) ding, ice cream, etc.)	er		
□Caring for self □Eating □Performing manua □Speaking □Breathing □Learning □Major bodily function (i.e. immune system, neurological, Diet prescription (check all that apply) □Food allergy (please specify all) □Diabetic (attach meal plan) □Other (describe) OMITTED FOODS/BEVERAGES *** If milk allergy listed above in the omitted box, pleas *** If lactose intolerance, please specify one of the foll □ No fluid milk only (may have cheese, yogurt, pudding	e specify fluid milk substitution: owing: g, ice cream, etc.) ding, ice cream, etc.)	er		

DATE

HEALTHCARE PROVIDER'S SIGNATURE

MEDICAL STATEMENT FOR STUDENTS REQUIRING SPECIAL MEALS

Student's name	Birth date	
School attended	School district	
Parent/guardian name	Phone number	
Identify the disability, or medical condition (or accommodation?	diagnosis) that requires a special diet/meal	
2. How does the disability restrict the diet?		
3. What major life activity is affected?		
4. Diet Prescription:		
5. List food/type of food to be omitted. A specifi	ic list/menu may also be included, for the safety of the child:	
6. List food/type of food to be substituted. A of the child:	specific list/menu may also be included, for the safety	
7. Additional Comments/Concerns:		
8. The above named student needs special scl chronic medical condition.	hool meals as described above, due to student's disability or	
HEALTHCARE PROVIDER'S NAME	DATE	
HEALTHCARE PROVIDER'S SIGNATURE	PHONE NUMBER	

Food Allergy Basics

9 Most Common Food Allergens

- Milk
- Eggs
- Peanuts
- Tree Nuts
- Soy
- Wheat
- Fish
- Shellfish
- Sesame

Note: Any food can cause a reaction

Know the Difference

Food Intolerance

when the body has difficulty digesting a certain food—the immune system is not affected

Food Allergy

an immune system response to a certain food

Anaphylaxis

a sudden, severe allergic reaction that can cause difficulty breathing, tongue and throat swelling—even DEATH

What Does an Allergic Reaction Look Like?

- Hives
- Puffy face, lips, or tongue
- Itchy red skin
- Hard to breathe
- Tight throat
- Hard to swallow

- Tummy ache
- Diarrhea
- Vomiting (Throwing-up)
- Weakness (drop in blood pressure)

In case of an Allergic Reaction

Give Epinephrine then Call 911





Celebrate & Reward Children without Food

Recognition/Privileges

- Recognize over school intercom system
- Ribbon or certificate of recognition
- Photo recognition board
- Assigned as the special helper for the day
 - ° Line leader
 - ° Run errands around the school
 - ° Teach the class or a younger classroom
 - ° Read the morning announcements
- No "homework" pass

Note: Creates a safe school environment.

- Extra technology time
- Extra recess or favorite special class (PE, art, music)
- Eat lunch with a special friend and/ or teacher
- Make a t-shirt and wear for the day
- Make a crown and be a prince or princess for the day
- Plant a seed/flower to grow a plant

Rewards

- Books (reading/coloring/sticker)
- Cups/water bottles
- Goodie bags with trinkets/ gadgets (stickers, puzzles, toy cars, stuffed animals, finger puppets, action figures, key chains, flashlights)

Note: Use latex free rewards.

- School supplies (pencils, pens, erasers, notepads, crayons/ markers, rulers, pencil sharpeners)
- Physical activity gear (jump ropes, yo-yo's, frisbees, nerf balls)
- Develop a point/ticket or token system that allows students to accumulate a certain number in exchange for larger rewards such as: gift certificate to the school store, local book store/ movie theatre

Note: If food is absolutely necessary to celebrate, please follow your school guidelines regarding the process and read food labels carefully. It is **highly** recommended to choose items of high nutritional value and that are safe for **all** students in the classroom to consume. Remember, children with food allergies enjoy celebrations just like any other child.

Adapted from the Healthy Schools Campaign and the Center for Science in the Public Interest





Cross-Contact

Potential Sources

- Unclean hands or gloves
- Cooking oils
- Splashed or spilled food
- Fryers or grills
- Tables/chairs & desks

- Counter surface or food prep areas
- All utensils, dishes, pots/pans and cutting boards
- Meat/cheese slicers
- Soiled linens/cleaning cloths & sponges

Ways to AVOID/PREVENT

- Know what foods the child can or cannot have
- Read ALL food labels, everytime—every line
- Use clean utensils, dishes, pot/pans
 —must be washed thoroughly in hot soapy water and sanitized
- Practice good hand washing and use clean gloves
- NO food sharing or trading
- Clean tables, counter surfaces and food prep areas
- Have an emergency plan

IT IS IMPORTANT to always read food labels due to hidden food allergens.

Hidden Allergens

- Eggs: egg substitutes, mayonnaise, baked goods, noodles
- Fish/Shellfish: seafood flavoring, worcestershire sauce
- Milk: cheese, bread/buns, soup, hot dogs, canned tuna, deli meat
- Wheat: flours, soup/gravy mixes, snacks
- Soy: baked goods, breads/buns, candy
- Peanut/Tree Nuts: candy, chocolate, ice cream, baked goods, salads, salad dressings, barbecue sauce, cereal/granola bars
- Sesame: hummus, baked goods, protein and energy bars, dressings, bread crumbs

In case of an Allergic Reaction

Give Epinephrine then Call 911





HOW TO READ A FOOD LABEL

Avoid food and non-food items that have advisory statements on labeling such as "may contain..." or "made/manufactured on equipment" or "in a facility that processes..."

How to Read a Label for a Milk-Free Diet

All FDA-regulated manufactured food products that contain milk as an ingredient are required by U.S. law to list the word "milk" on the product label.

Avoid foods that contain milk or any of these ingredients:

- butter, butter fat, butter oil, but- curds ter acid, butter ester(s)
- buttermilk
- casein
- casein hydrolysate
- caseinates (in all forms)
- cheese
- cottage cheese

• baked goods

• caramel candies

• cream

- - custard diacetvl
 - ghee
 - half-and-half
 - lactalbumin, lactalbumin phosphate
 - lactoferrin
 - lactose

- lactulose
- milk (in all forms, including condensed, derivative, dry, evaporated, goat's milk and milk from other animals, low fat, malted, milkfat, nonfat, powder, protein, skimmed, solids, whole)
- milk protein hydrolysate
- pudding • Recaldent®
- rennet casein
- sour cream, sour cream solids
- sour milk solids
- tagatose
- whey (in all forms)
- whey protein hydrolysate
- yogurt

Milk is sometimes found in the following:

- artificial butter flavor
- lactic acid starter culture and other bacterial cultures
- · luncheon meat, hot dogs, sausages
- margarine

- nisin
- nondairy products
- nougat

Keep the following in mind:

• Individuals who are allergic to cow's milk are often advised to also avoid milk from other domestic animals. For example, goat's milk protein is similar to cow's milk protein and may, therefore, cause a reaction in individuals who have a milk allergy.

How to Read a Label for an Egg-Free Diet

All FDA-regulated manufactured food products that contain egg as an ingredient are required by U.S. law to list the word "egg" on the product label.

Avoid foods that contain eggs or any of these ingredients:

- albumin (also spelled albumen) • egg (dried, powdered, solids,
- white, yolk)
- eggnog
- lysozyme mavonnaise

- meringue (meringue powder)
- ovalbumin
- surimi

- vitellin
- Words starting with "ovo" or "ova" (such as ovalbumin)

Egg is sometimes found in the following:

- baked goods
- breaded foods
- drink foam (alcoholic, specialty coffee)
- candies
- canned soups casseroles
- cream fillings/custards
- lecithin
- macaroni • marzipan • marshmallows
- nougat
- pasta
- meatballs/meatloaf salad dressings

Keep the following in mind:

- Individuals with egg allergy should also avoid eggs from duck, turkey, goose, quail, etc., as these are known to be cross-reactive with chicken egg.
- While the whites of an egg contain the allergenic proteins, patients with an egg allergy must avoid all eggs completely.

How to Read a Label for a Soy-Free Diet

All FDA-regulated manufactured food products that contain soy as an ingredient are required by U.S. law to list the word "soy" on the product label.

Avoid foods that contain soy or any of these ingredients:

• edamame

• miso

natto

fiber, soy flour, soy grits, soy ice cream, soy milk, soy nuts,

soy sprouts, soy yogurt)

- soy protein (concentrate, hydro-
- lyzed, isolate) • shovu
- tempeh
- textured vegetable protein (TVP)

• soy (soy albumin, soy cheese, soy • soybean (curd, granules)

• soy sauce • tamari

Soy is sometimes found in the following:

• Asian cuisine

vegetable broth

• vegetable gum

• vegetable starch

Keep the following in mind:

- The FDA exempts highly refined soybean oil from being labeled as an allergen. Studies show most allergic individuals can safely eat soy oil that has been highly refined (not cold pressed, expeller pressed, or extruded soybean oil).
- Soy protein may be found in numerous products, such as breads, cookies, crackers, canned broth and soups, canned tuna and meat, breakfast cereals, high-protein energy bars and snacks, low-fat peanut butters, and processed meats.
- Most individuals allergic to soy can safely eat soy lecithin.
- Follow your doctor's advice regarding these ingredients.

How to Read a Label for a Peanut-Free Diet

All FDA-regulated manufactured food products that contain peanut as an ingredient are required by U.S. law to list the word "peanut" on the product label.

Avoid foods that contain peanuts or any of these ingredients:

- artificial nuts
- goobers

beer nuts

- ground nuts
- cold pressed, expeller pressed, or extruded peanut oil
- mixed nuts

- monkey nuts
- nut meat
- nut pieces
- peanut butter
- peanut flour

• nougat

• peanut protein hydrolysate

Peanut is sometimes found in the following:

- African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican dishes
- baked goods (i.e., pastries, cookies)
- candy (including chocolate candy)
- chili

- egg rolls
- enchilada sauce
- marzipan
- mole sauce

Keep the following in mind:

- The FDA exempts highly refined peanut oil from being labeled as an allergen. Studies show that most allergic individuals can safely eat peanut oil that has been highly refined (not cold pressed, expeller pressed, or extruded peanut oil). Follow your doctor's advice.
- A study showed that unlike other legumes, there is a strong possibility of cross-reaction between peanuts and lupine (or lupin). Flour derived from lupine is becoming a common substitute for gluten-containing flours. The law requires that a food product's ingredients must be listed on the label such as "lupin" or "lupine."
- Mandelonas are peanuts soaked in almond flavoring.
- Arachis oil is peanut oil.
- Many experts advise patients allergic to peanuts to avoid tree nuts as well.
- Sunflower seeds are often produced on equipment shared with peanuts.
- Some alternative nut butters, such as soy nut butter or sunflower seed butter, are produced on equipment shared with other tree nuts and, in some cases, peanuts. Contact the manufacturer before eating these products.

How to Read a Label for a Wheat-Free Diet

All FDA-regulated manufactured food products that contain wheat as an ingredient are required by U.S. law to list the word "wheat" on the product label. The law defines any species in the genus Triticum as wheat.

Avoid foods that contain wheat or any of these ingredients:

- bread crumbs
- bulgur
- cereal extract
- club wheat
- couscous
- cracker meal • durum
- einkorn
- emmer

- farina • farro
- flour (all purpose, bread, cake, durum, enriched, graham, high gluten, high protein, instant, pastry, self-rising, soft wheat, steel ground, stone ground, whole wheat)
- freekah

- hydrolyzed wheat protein
- Kamut
- matzoh, matzoh meal (also spelled as matzo, matzah, or matza)
- pasta
- seitan
- semolina
- spelt • sprouted wheat

- triticale
- vital wheat gluten
- wheat (bran, durum, germ, gluten, grass, malt, sprouts, starch)
- wheat bran hydrolysate
- wheat germ oil
- wheat grass
- wheat protein isolate
- whole wheat berries
- surimi

Wheat is sometimes found in the following:

- glucose syrup
- oats

• soy sauce

- starch (gelatinized starch, modified starch, modified food starch, vegetable starch)

How to Read a Label for a Shellfish-Free Diet

All FDA-regulated manufactured food products that contain a crustacean shellfish as an ingredient are required by U.S. law to list the specific crustacean shellfish on the product label.

Avoid foods that contain shellfish or any of these ingredients:

• barnacle • crab

- crawfish (crawdad, crayfish, ecrevisse)

- lobster (langouste,
- langoustine, Moreton bay bugs, scampi, tomalley)
- shrimp (crevette, scampi)

Mollusks are not considered major allergens under food labeling laws and may not be fully disclosed on a product label.

Your doctor may advise you to avoid mollusks or these ingredients:

- abalone
- clams (cherrystone, geoduck, littleneck, pismo, quahog)

- cuttlefish
- limpet (lapas, opihi) • mussels
- octopus

- oysters
- periwinkle
- scallops
- sea cucumber sea urchin
- snails (escargot) • squid (calamari)
- whelk (Turban shell)

Shellfish are sometimes found in the following:

- bouillabaisse
- fish stock • glucosamine
- seafood flavoring (i.e., crab or clam extract)
- surimi

cuttlefish ink

- Keep the following in mind: • Any food served in a seafood restaurant may contain shellfish protein due to cross-contact.
- For some individuals, a reaction may occur from inhaling cooking vapors or from handling fish or shellfish.

How to Read a Label for a Tree Nut-Free Diet

All FDA-regulated manufactured food products that contain a tree nut as an ingredient are required by U.S. law to list the specific tree nut on the product label.

Avoid foods that contain nuts or any of these ingredients:

- almond
- artificial nuts
- beechnut
- Brazil nut
- Butternut
- cashew
- chestnut
- chinquapin
- coconut

- filbert/hazelnut
- gianduja (a chocolate-nut mixture)
- ginkgo nut
- hickory nut
- litchi/lichee/lychee nut
- macadamia nut
- marzipan/almond paste
- Nangai nut

- natural nut extract (i.e., almond, walnut)
- nut butters (i.e., cashew butter)
- nut meal

• nut oils (i.e., walnut oil, almond oil)

- nut meat
- nut paste (i.e., almond paste)
- nut pieces
- pecan
- pesto

- pili nut
- pine nut (also referred to as Indian, pignoli, pigñolia, pignon, piñon,

• walnut hull extract (flavoring)

- and pinyon nut) • pistachio
- praline
- shea nut
- walnut

Tree nuts are sometimes found in the following:

- black walnut hull extract (flavoring)
- nut distillates/alcoholic extracts
- natural nut extract

Keep the following in mind:

- Mortadella may contain pistachios.
- Tree nut proteins may be found in cereals, crackers, cookies, candy, chocolates, energy bars, flavored coffee, frozen desserts, marinades, and barbeque sauces.
- Ethnic restaurants (i.e., Chinese, African, Indian, Thai, and Vietnamese), ice cream parlors, and bakeries are considered high-risk for people with tree nut allergy due to the common use of nuts and the possibility of cross-contact, even if you order a tree-nut-free item.
- Tree nut oils are sometimes used in lotions and soaps. lotions.
- There is no evidence that coconut oil and shea nut oil/butter are allergenic.
- Many experts advise patients allergic to tree nuts to avoid peanuts as well.
- Talk to your doctor if you find other nuts not listed
- Coconut, the seed of a drupaceous fruit, has typically not been restricted in the diets of people with tree nut allergy. However, in October of 2006, the FDA began identifying coconut as a tree nut. Medical literature documents a small number of allergic reactions to coconut; most occurred in people who were not allergic to other tree nuts. Ask your doctor if you need to avoid coconut.

How to Read a Label for a Fish-Free Diet

All FDA-regulated manufactured food products that contain fish as an ingredient are required by U.S. law to list the specific type of fish on the product label.

- More than half of all people who are allergic to one type of fish also are allergic to other fish, so allergists often advise their patients to avoid all fish.
- Finned fish and shellfish do not come from related families of foods, so being allergic to one does not mean that you will not be able to tolerate the other. Be sure to talk to your doctor about which kinds of fish you can eat and which to avoid.
- The term "fish" encompasses all species of finned fish, including (but not limited to): haddock ·hake
- anchovies
- · bass
- · catfish
- cod
- •flounder
- grouper
 Fish is sometimes found in the following:
 fish fume
- bouillabaisse
- Caesar salad/dressing

- · fish flour
- · caponata (Sicilian eggplant relish) caviar
- deep fried items · fish flavoring

Keep in mind the following:

through cooking vapors.

·herring

· perch

· mahi mahi

- · Fish gelatin (kosher gelatin,
- marine gelatin)
- ·fish oil · fish sauce

• Some sensitive individuals may react to aerosolized fish protein

• Seafood restaurants are considered high-risk due to the possibility

of cross-contact, even if you do not order fish.

- · imitation fish or shellfish isinglass lutefisk maw, maws (fish maw)
- · fish stock

scrod

sole

- fishmeal
- nuoc mam (Vietnamese name for fish sauce; beware of other ethnic names)
- · pizza (anchovy topping)
- · roe
- · salad dressing

- - snapper pollock • swordfish
 - ·salmon •tilapia
 - trout
 - tuna
 - · seafood flavoring

 - ·shark cartilage, fin · sushi, sashimi
 - · surimi (artificial crabmeat also known as "sea legs" or
 - "sea sticks") · worcestershire sauce
 - Ethnic restaurants (i.e., Chinese, African, Indonesian, Thai, and Vietnamese) are considered high-risk because of the common use of fish and fish ingredients and the possibility of cross-contact, even if you do not order fish.

How to Read a Label for a Sesame-Free Diet

Sesame is not currently included in the list of major allergens that must be declared by food manufacturers as part of the Food Allergen Labeling Consumer Protection Act (FALCPA). The list below includes information about ingredients to avoid if you have a sesame allergy, including uncommon names for the ingredient.

Avoid foods that contain sesame or any of these ingredients:

- Benne, benne seed, benniseed
- Gingelly, gingelly oil
- Gomasio (sesame salt)
- Halvah
- Sesame flour
- Sesame oil*
- Sesame paste
- Sesame salt
- Sesame seed
- Sesamol
- Sesamum indicum
- Sesemolina
- Sim sim
- Tahini, Tahina, Tehina
- Til
- * Studies show that most individuals with specific food protein allergies can safely consume highly refined oils derived from the original food source (examples include highly refined peanut and soybean oil). Because sesame oil is not refined, it is recommended that it be avoided by individuals with sesame allergy.

Sesame may also be included and undeclared in ingredients such as flavors or spice blends. If you are unsure whether or not a product could contain sesame, you should call the manufacturer to ask about their ingredients and manufacturing practices. Because spice blend and flavoring recipes are generally considered proprietary information, it is advised to specifically inquire if sesame is used as an ingredient, rather than simply asking what ingredients are used in a flavoring or spice blend.

Sesame has been found as an ingredient in the food items listed below. Please note this list is not all inclusive. It does not imply that sesame is always present in these foods. It is intended to serve as a reminder to always be vigilant and ask questions about ingredients before eating a food that you have not prepared yourself.

Examples of foods that may contain sesame include:

- Asian cuisine (sesame oil is commonly used in cooking)
- Baked goods (such as bagels, bread, breadsticks, hamburger buns and rolls)
- Bread crumbs
- Cereals (such as granola and muesli)
- Chips (such as bagel chips, pita chips and tortilla chips)
- Crackers (such as melba toast and sesame snap bars)
- Dipping sauces (such as baba ghanoush, hummus and tahini sauce)
- Dressings, gravies, marinades and sauces
- Ethnic foods such as flavored rice, noodles, risotto, shish kebabs, stews and stir fry
- Falafel
- Goma-dofu (Japanese dessert)
- Herbs and herbal drinks
- Margarine
- Pasteli (Greek dessert)
- Processed meats and sausagesProtein and energy bars
- mix and rice cakes)
 Soups
- Sushi
- Tempeh
- Turkish cake
- Vegetarian burgers

• Snack foods (such as pretzels,

candy, Halvah, Japanese snack

- Sesame may also be found in non-food items, including:
- Cosmetics (including soaps and creams)
- Medications
- Nutritional supplements
- Pet foods

In non-food items, the scientific name for sesame, Sesamum indicum, may be on the label.

HOW TO USE A GENERIC ADRENACLICK® AUTO-INJECTOR

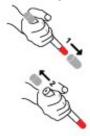
Call 911 immediately after using the Epinephrine Auto-Injector

The effects of the epinephrine auto-injector begin to wear off after 10–15 minutes. It is very important to call 911 or the emergency number in your area immediately after using the epinephrine auto-injector. Your child could have another reaction and needs to be observed in the emergency department for at least 4 hours. Bring the epinephrine auto-injector with you to the hospital or give to emergency personnel when they arrive to safely dispose of it.

Steps to Using the Generic Adrenaclick® Auto-Injector



Step A



- Pull off GRAY end cap with the [1]; you will now see a RED tip. Never put thumb, finger, or hand over the RED tip.
- Pull of GRAY end cap with [2].

Step B



- Put the RED tip against the middle of the outer side of your thigh (upper leg) as shown. It can go through clothes.
- Press down hard until the needle enters your thigh (upper leg) through your skin. Hold it in place while slowly counting to 10.
- Remove the epinephrine auto-injector from your thigh.
- Check the RED tip. If the needle is exposed, you received the dose.
 If the needle is not visible, repeat Step B.

Step C



Get emergency medial help right away: Call 911.

• **Be prepared** to give a second dose of the epinephrine auto-injector if symptoms do not improve in 5 to 15 minutes.

This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



When to Use Generic Adrenaclick®

The Generic Adrenaclick® auto-injector is an epinephrine shot used to treat severe allergic reactions (anaphylaxis). A severe allergic reaction can become fatal within minutes if untreated. Using epinephrine gives the life saving time needed to get further medical treatment.

SYMPTOMS OF ANAPHYLAXIS INCLUDE

Mouth: Itchy, swelling of tongue and/or lips

Throat: Itchy, tightness/closure, hoarseness, trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling, red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough **Heart:** Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom," irritability, change in alertness,

mood change, confusion

Other: Itchy, red, watery eyes

Tips about Generic Adrenaclick®

- Comes in two strengths and are prescribed based on the individual weight.
- A Generic Adrenaclick® trainer is included in the box with the real Generic Adrenaclick®
- The trainer does not have medicine or a needle.
- Use the trainer to practice steps of giving the injection.
- Store at room temperature.

Do not refrigerate.

Do not keep in a vehicle during hot or cold weather.

Do not expose to direct sunlight.

- Be sure the medicine is clear/colorless in the viewing window.
- Check the expiration date. If expired get a refill.

Additional Information: adrenaclick.com

This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for your child being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



HOW TO USE AN AUVI-Q™ AUTO-INJECTOR

Call 911 immediately after using the Auvi-Q™

The effects of the Auvi-Q™ begin to wear off after 10-15 minutes. It is very important to call 911 or the emergency number in your area immediately after using Auvi-Q™. Your child could have another reaction and needs to be observed in the emergency department for at least 4 hours. Bring the Auvi-Q™ with you to the hospital or give to emergency personnel when they arrive to safely dispose of it.

Steps to Using the Auvi-Q™

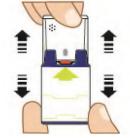
- 1. Pull Auvi- Q^{TM} from the outer case. Do not proceed to step 2 until you are ready to use Auvi $-Q^{TM}$. If not ready to use, replace the outer case.
- 2. Pull off **red** safety guard. To avoid accidental injection, never touch the **black** base of the auto-injector. If an accidental injection does occur, seek medical help immediately. Note: The safety guard is meant to be tight. **Pull firmly to remove.**
- 3. Place **black** end against the middle of the outer thigh, then press firmly against thigh and hold in place for 5 seconds. Do not remove Auvi-QTM until the 5 second countdown is done. The Auvi-QTM makes a distinct sound (click and hiss) when activated.

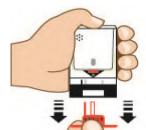
The Auvi-Q™ is designed to go through clothing or directly on skin. Each device is a single-use injection.

- Call 911 and seek immediate medical attention. Tell them that your child has had an allergic reaction and that the Auvi-QTM was used. Bring the Auvi-QTM with you to the hospital or give to emergency personnel when they arrive and they will safely dispose of it.
- **Be prepared** to give a second dose of the Auvi-Q[™] if symptoms do not improve or worsen in 5 to 15 minutes.

Note: Auvi- Q^{TM} contains audio voice instructions that help guide you through the steps. In the event the audio instructions do not work properly, the Auvi- Q^{TM} will still work during an allergic reaction.









This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



When to Use Auvi-Q™

The Auvi- Q^{TM} Auto-injector is an epinephrine shot used to treat severe allergic reactions (anaphylaxis). A severe allergic reaction can become fatal within minutes if untreated. Using the Auvi- Q^{TM} gives the lifesaving time needed to get further medical treatment.

SYMPTOMS OF ANAPHYLAXIS INCLUDE

Mouth: Itchy, swelling of tongue and/or lips

Throat: Itchy, tightness/closure, hoarseness, trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling, red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough

Heart: Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom," irritability, change in alertness,

mood change, confusion

Other: Itchy, red, watery eyes

Tips about Auvi-Q™

- Comes in two strengths and are prescribed based on the individual weight.
- An Auvi-Q® trainer is included in the box with the real Auvi-Q®.
- The trainer does not have medicine or a needle.
- Use the trainer to practice steps of giving the injection.
- Store at room temperature.
- Do not refrigerate.
- Do not keep in a vehicle during hot or cold weather.
- Do not expose to direct sunlight.
- Be sure the medicine is clear/colorless in the viewing window.
- Check the expiration date. If expired get a refill.

Additional Information: auvi-q.com

This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for your child being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



HOW TO USE EPIPEN® AUTO-INJECTOR

Call 911 immediately after using the Epinephrine Auto-Injector

The effects of the epinephrine auto-injector begin to wear off after 10–15 minutes. It is very important to call 911 or the emergency number in your area immediately after using the epinephrine auto-injector. Your child could have another reaction and needs to be observed in the emergency department for at least 4 hours. Bring the epinephrine auto-injector with you to the hospital or give to emergency personnel when they arrive to safely dispose of it.

Steps in Using an EpiPen®

- 1. Remove the EpiPen® from the protective carrier tube by tipping and sliding it out.
- 2. Form a fist around the EpiPen® with the orange tip pointing down. Pull off the blue safety release.
- 3. Hold with the orange tip pointing toward the middle of the outer thigh.
- 4. Swing and press the orange tip **firmly** into the outer thigh until you hear a "click." Keep holding it firmly against the thigh for 3 seconds. Note: If you are administering to a young child, hold the leg firmly in place while administering an injection. EpiPen® may be used through clothing or directly on the skin.
- 5. Remove the EpiPen® from the thigh and massage the area for 10 seconds.
- 6. **Call 911 and seek immediate medical attention.** Tell them that your child has had an allergic reaction and that the EpiPen® was used.
- 7. Be prepared to use a second EpiPen® if symptoms do not improve or worsen in 5 to 15 minutes. Each EpiPen® is for **single use only**.

Step 1



Step 2



Step 3



Step 4



Step 5



This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



When to Use EpiPen®

The EpiPen® auto-injector is an epinephrine shot used to treat severe allergic reactions (anaphylaxis). A severe allergic reaction can become fatal within minutes if untreated. Using epinephrine gives the life saving time needed to get further medical treatment.

SYMPTOMS OF ANAPHYLAXIS INCLUDE

Mouth: Itchy, swelling of tongue and/or lips

Throat: Itchy, tightness/closure, hoarseness, trouble breathing/swallowing

Skin: Itchy, hives, redness, swelling, red watery eyes

Gut: Nausea, vomiting, cramps, diarrhea

Lung: Short of breath, wheeze, repetitive cough

Heart: Pale or blue skin color, dizzy/faint, weak pulse

Neurological: Sense of "impending doom," irritability, change in alertness,

mood change, confusion **Other:** Itchy, red, watery eyes

Tips about EpiPen®

- Comes in two strengths and are prescribed based on the individual weight.
- An EpiPen® trainer is included in the box with the real EpiPen®.
- The trainer does not have medicine or a needle.
- Use the trainer to practice steps of giving the injection.
- Store at room temperature.
- Do not refrigerate.
- Do not keep in a vehicle during hot or cold weather.
- Do not expose to direct sunlight.
- Be sure the medicine is clear/colorless in the viewing window.
- Check the expiration date. If expired get a refill.

Additional Information: epipen.com

This handout is for general information only. The information and above list are guidelines and do not include all symptoms. This document is not a substitute for your child being seen by a doctor. Always call your doctor if you have questions or seek emergency medical attention if necessary.



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- Forms
 - Authorization for Students to Self-Carry
- Education/Training
 - Cross-Contact Poster
 - How to Stay Safe with Food Allergies
 - Food Allergy Resources



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BY HealthCare
stlouischildrens.org/FAME

EMERGENCY PREPAREDNESS CHECKLIST

STUDENTS WITH FOOD ALLERGIES CHECKLIST

☐ Follow Your Food Allergy Action Plan (FAAP)
☐ Join in Your Food Allergy Planning Meeting
☐ Prevention
☐ Know what food(s) are unsafe
☐ Tell your friends and adults the foods you can or cannot eat • Ask your friends to learn how to use your emergency medicine (epinephrine), just in case needed
☐ Always have two epinephrine auto-injector at school
☐ Go to your doctor at least once per year (Asthma—twice per year)
☐ If You Have an Allergic Reaction, Go See Your Doctor Within 1–2 Weeks
☐ Best Practice
☐ Wash your hands before and after eating
☐ Carry two epinephrine auto-injector at school and with you at all times
 Do not share or trade food or drinks Make sure surfaces are clean before eating Carry wet wipes
☐ Say "no, thank you" to food that is unsafe or without a label
☐ Report any teasing, threats, or bullying
□ Review
☐ What foods are unsafe
☐ What happens when you eat unsafe foods
☐ Know where your life-saving medicine is kept
☐ When to tell an adult or call 911

CLASSMATES CHECKLIST

☐ Follow Your School's Rules About Food Allergies
☐ Best Practice
☐ Wash your hands before and after eating
\square Do not share or trade food or drinks with friends who have food allergies
☐ Report any teasing, threats, or bullying
 What happens when your friend eats unsafe food? Does your friend throw up/vomit? Does your friend's face or tongue swell up? Does your friend have trouble breathing? Does your friend have a tingling tongue or itchy throat? Does your friend have bumpy, itchy, red skin? If your friend gets sick, GET HELP RIGHT AWAY!
\square Know where your friend keeps their emergency medicine (epinephrine)
☐ Prevention
☐ Never take food allergies lightly
☐ Know what food(s) your friend can or cannot eat
☐ Help your friend avoid foods they are allergic to
☐ Do not tease or bully
\square Your friend has feelings just like you, they just have to be careful what they eat
\square Avoid eating foods that contain ingredients your friend is allergic to
\square Celebrate with nonfood treats and activities, like games, stickers, songs and prizes.
□ Review
☐ What foods your friend can or cannot eat
☐ What happens when your friend eats these foods
☐ When to tell an adult or call 911

Take Charge Be Prepared

At School

- CLASSES—avoid allergens in classes such as: chemistry or biology labs, home economics or culinary.
 - Moving from classroom to classroom may require reviewing your food allergy action plan, including where your epinephrine is located.
 - PREPARE for lunch periods:
 - Make sure the eating surface/area is clean and practice good hand washing.
 - If going to restaurants for lunch plan ahead by asking for ingredients/safe menu options.
 - If you use **VENDING MACHINES**, make sure you read **all** ingredient labels. Be aware of advisory statements such as "may contain..." or "in a facility that processes...."

On the Go

- When **EATING AWAY** from home, ask if the food contains something you are allergic to.
- Ask to see label/allergy information.
- Use chef cards.
- When **TRAVELING** with food allergies plan ahead by doing the following:
- Contact the airline to inform them of your food allergy, and ask if they have a food allergy policy. (For example, some airlines do not serve peanut snacks on their flights.)
- Bring foods/snacks you enjoy and do not eat airline food. Contact the hotel and local restaurants to review ingredients and safe options.
- Wear medical alert jewelry.
- Find out where the nearest medical center is located in case of an emergency.

With Friends

- WHY RISK IT? Don't PRACTICE risky behaviors such as eating food that could cause a reaction or not reading food labels.
- KISSING—Tell the person you want to kiss about your allergies. If possible, ask them to avoid eating the food. Ask them to limit exposure by washing hands/face, or brushing teeth thoroughly, before kissing.
- Combining ALCOHOL, DRUGS, AND FOOD ALLERGIES can be very dangerous. Both alcohol and drugs can impair judgement and safe decision making.





Remember!

- YOU ARE NOT ALONE!
- CARRY YOUR EPINEPHRINE AUTO-INJECTOR on you at all times (have a BACK UP). Do not leave in your locker or backpack. Check your expiration date!
 - KNOW YOUR Emergency Care Plan (ECP)/ Food Allergy Action Plan (FAAP)
 - SPEAK UP about bullying and teasing. Talk to someone you trust such as school staff, a friend and or family.
 - DO NOT KEEP your allergies a secret!

Take Charge Be Prepared Resources

ALLERGIC GIRL RESOURCES, INC. SUPPORTIVE SERVICES

AllergicGirl.com

ANTI-BULLYING

stopbullying.gov

FARE RESOURCES FOR TEENS

foodallergy.org/resources/teens

FARE RESOURCES FOR COLLEGE STUDENTS

foodallergy.org/managing-food-allergies/at-college

FOOD ALLERGY & ANAPHYLAXIS CONNECTION TEAM (FAACT)

FoodAllergyAwareness.org

MEDIC ALERT

medicalert.org

FOOD ALLERGY POSTERS

allergyhome.org/teach foodallergyawareness.org/education/food_allergy_awareness_resources-12/ stlouischildrens.org/Fame

RESTAURANT GUIDE, ACTIVE BLOG & VIDEOS

AllergyEats.com

SINGING GRAMS TO FIGHT FOOD ALLERGIES

EZgreetings.org

TEEN FA TUMBLR

foodallergyteens.tumblr.com

WHY RISK IT: WHERE REAL LIFE AND ALLERGIES COLLIDE

whyriskit.ca/pages/en/resources/videos.php

AUTHORIZATION FOR STUDENTS TO SELF-CARRY

Please fill out and complete all four sections.

To be Completed by Prescribing Healt is my professional opinion that	
is capable of carrying and self-administering the	
Medication name	
Dosage	
Frequency	
I recommend self-administration of this medicati	on for the treatment of:
Special Instructions or Comments	
HEALTH CARE PROVIDER SIGNATURE	DATE
PRINT NAME	PHONE
To Be Completed by Parent/Guard	an
I, request and authorize my child	to carry
and/or self-administer their	medication.
 This authorization is given based on the following: I hereby give permission for my child to self-administer prescribed medication at school. I authorize release of information related to my child's health/medications between the school nurse and the prescribing healthcare provider. I understand that my child shall be permitted to carry their medication at all times providing they do not misuse the medication. 	 I understand that if my child misuses the medication, school employees will take the medication and terminate this agreement. I understand that this authorization shall be effective for this current school year and must be renewed annually.
PARENT/GUARDIAN SIGNATURE	DATE
PRINT NAME	PHONE

Student's name _____ School year _____

To Be Completed by Licensed School N	Nurse
☐ The student can demonstrate correct use/administration. ☐ The student can recognize correct dosage. ☐ The student recognizes prescribed timing for medicate. ☐ The student agrees to not share the medication with compared to the student will keep a second labeled container in	ion. others.
The student (is/is not) able to demonstrate the specified (may/may not) carry the prescribed medication.	l responsibilities. The student
LICENSED SCHOOL NURSE NAME (PLEASE PRINT)	
SIGNATURE	DATE
To Be Completed by the Student	
	agree to the responsibilities of carrying
medication. I have been trained in the proper use of my how it is given. I will keep this medication with me at all seriously. I also understand that if I misuse my medication If I take my medication I will contact the school nurse.	times and take my responsibility to self-carry
medication. I have been trained in the proper use of my how it is given. I will keep this medication with me at all seriously. I also understand that if I misuse my medication	times and take my responsibility to self-carry

Cross-Contact

Potential Sources

- Dirty hands
- Splashed or spilled food
- Tables and chairs
- Spoons, forks, and dishes
- Dirty cleaning cloths
- Pots/pans

Ways to AVOID

- Know what foods your friend can or cannot have
- Practice good hand washing or use hand wipes
- Use clean spoons, forks and dishes
- NO food sharing or trading
- Always check labels

IT IS IMPORTANT to have an adult check the food label.

Hidden Allergens

- Eggs: egg substitutes, mayonnaise, baked goods, noodles
- Fish/Shellfish: seafood flavorings
- Milk: cheese, bread/buns, soup/ gravy, hot dogs, deli meat
- Wheat: flours, soup mixes, snacks
- Soy: baked goods, bread/buns, candy
- Peanut/Tree Nuts: candy, ice cream, baked goods, salads, salad dressing, barbecue sauce, cereal/granola bars
- Sesame: hummus, baked goods, protein and energy bars, dressings, bread crumbs

IN CASE OF AN ALLERGIC REACTION TELL AN ADULT THEN CALL 911





How can I stay safe with food allergies?

1. Circle the food(s) you cannot eat:



Eggs



Peanuts/Tree Nuts



Milk



Draw the foods you cannot eat



Wheat



Soy



Fish/Shellfish



2. Circle what happens when you eat these foods.

Tummy pain Tight throat

Hard to breathe

Throw up/vomit

Tongue itches

Puffy face and lips

Bumpy red skin

- 3. Ways to stay safe with food allergies
- Wash your hands before and after eating.
- Do not share food with others.
- Say "no" to foods you cannot eat.
- Always have your epinephrine
- Tell an adult or call 911.





Food Allergy Management and Education (FAME)

FOOD ALLERGY RESOURCES (FOR CHILDREN)

Book Resources

Alexander the Elephant Book Series

Food Allergy and Anaphlaxis Network. foodallergy.org

- Always Be Prepared
- A Special Day At School
- Alexander's First babysitter
- Alexander's First Plane Ride
- Alexander Goes Out to Eat
- Alexander Goes to a Birthday Party
- Alexander Goes Trick-or-Treating
- Alexander Learns His Lesson
- Alexander and His Pals Visit the Main Street School
- Alexander's Special Holiday Treat

Food Allergies & Me

Juniper Skinner. Create Space, 2010 foodallergiesandme.com



Aaron Zevy. Tumbleweed Pr, 1996

Nurse Teddy Bear Learns About Food Allergies

Ann Lempert Deutsch, 2012







The BugaBees: Friends with Food Allergies Book Series

Amy Recob. Beaver's Pond Press thebugabees.com

- The Bugabees: Friends with Food Allergies
- The BugyBops: Friends for All Time (The BugaBees Series)

The No Biggie Bunch Children's Book Series

Heather M.Mehra. Parents Perk, Inc. nobiggiebunch.com

- Dairy-Free Dino-Licious Dig
- Everyday Cool With Food Allergies
- Peanut-Free Tea for Three
- Sports-tastic Birthday Party Book
- Trade-or-Treat Halloween

The Peanut Butter Jam Book

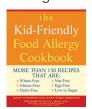
Elizabeth Sussman Nassau and Margot Janet Ott. Health Press (NM), 2001

Taking Food Allergies to School

Ellen Weiner and Moss Freedman. JayJo Books; 1st Edition, 1999

The Kid-Friendly Food Allergy Cookbook

Leslie Hammond and Lynne Marie Rominger. Fair Winds Press, 2004













DVD Resource

Binky Goes Nuts: Understanding Peanut Allergies (2007)



Online Resources

Allergy Home

allergyhome.org

AllergyReady.com

American Academy of Allergy Asthma & Immunology

aaaai.org/conditions-and-treatments/ just-for-kids.aspx

FARE resources for kids

foodallergy.org/resources/kids

FARE Resources for Teens

foodallergy.org/resources/teens

FARE Resources for College Students

foodallergy.org/resources/college-students

Kids with Food Allergies

community.kidswithfoodallergies.org

Kids Health

kidshealth.org

Food Allergy and Bullying

healthychildren.org/English/Pages/default.aspx (type bullying in the search box)

kidshealth.org (type bullying in the search box) nea.org/bullyfree

violencepreventionworks.org/ public/bullying.page

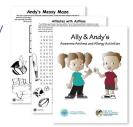
stopbullying.gov

FOOD ALLERGY GAMES AND ACTIVITIES FOR KIDS

Activities

Ally & Andy's Activity Book

secure.aafa.org/np/clients/aafa/ product jsp?product=20& Coloring and activity book for food allergy and asthma



Arthur and Friends

pbskids.org/arthur/health/allergy



Mr. Nose it All

Online game from the American Academy of Asthma, Allergies, and Immunology aaaai.org/conditions-and-treatments/just-forkids/food-allergy-bubble-game

Books

• The Bugabees: Friends with Food Allergies



 Daniel Has an Allergy, from the Daniel Tiger Series



Nutley, the Nut-Free Squirrel



 The Princess and the Peanut Allergy



Apps

The BugaBees: Friends with Food Allergies (iOS and Android)

Food Allergy Phone Apps

The following are some helpful phone apps for people with food allergies or people who need to go on food avoidance diets. We do not endorse any particular app, and it is important to read and review food information and to not rely solely on information from the app(s). It is also important to talk to a chef or manager at a restaurant about food preparation.

AllergyEats

This is a guide to food allergy-friendly restaurants. You can read feedback from other customers and view allergen lists and nutrition data.

lpiit

AllergyAware

Shopwell

These apps can help scan food product barcodes while shopping, to obtain relevant food allergen information. You can create personalized preferences for your or your child's food allergies.

Allergy Reality

This app is an educational tool that uses games to empower people with food-restricted diets. Learn ways to avoid foods and stay healthy. Features wheat, dairy, nut, soy, and egg.

Spokin (iPhone only)

Provides information on recipes, restaurants, hotels, etc that are food allergen friendly.

Yummly

Eating with a food allergy can be expensive. This recipe app that searches multiple sites for recipes that meet your or your child's food avoidance needs, based on personal filters that you can set. Includes some step-by-step guided recipes.

Food Allergy Resources

FAME through St. Louis Children's Hospital We have tons of helpful information and links to other resources. stlouischildrens.org/fame

FARE-Food Allergy Research and Education

foodallergy.org

Gateway FEAST-local support group

facebook.com/groups/23739682563/ Email: GatewayFEAST@gmail.com

Teal Classroom

Share this toolkit with your child's teacher to help with food allergy awareness. It is available as a PDF or booklet.

community.kidswithfoodallergies.org/blog/share-our-teal-classroom-kit-with-your-child-s-school-to-promote-food-allergy-awareness

The Food Allergy Counselor Directory

Food allergy can cause or contribute to anxiety. Dr. Skedgell at St. Louis Children's is a fabulous resource for kids with food allergy-related anxiety. There is also a directory (see below) listing health professionals who are recommended to see your child about food allergy-related anxiety.

foodallergycounselor.com/directory.html

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FEDERAL LAWS

The Rehabilitation Act of 1973 (29 USC s.794)

This federal civil rights law, commonly referred to as **Section 504**, helps ensure that individuals with handicaps/disabilities are not excluded from participating in any program or activity that receives federal financial assistance. All public schools and some private schools usually receive some form of federal financial assistance. Most, if not all, school districts already have procedures to implement Section 504. Students who are covered by this law are eligible to receive what is known as a 504 Plan.

Students with life-threatening food allergy fall under this law, as their health condition meets its definition of handicap/disability; i.e., a physical condition that substantially limits one or more major life activity (i.e., eating, breathing). As a result, schools need to make sure that these students are able to fully participate, alongside their peers, in the school day and curriculum related activities.

A **504 Plan** is a written management plan outlining certain accommodations made by the school that address the student's food allergy. Examples of 504 accommodations may include, but not be limited to, special seating arrangements, curriculum adjustments, field trips, special school events and staff training. Parents/guardians are within their rights to request an evaluation for eligibility and to pursue such a plan. All schools subject to this law should have a 504 Coordinator on staff who can help parents/guardians throughout the 504 process.

In addition, schools are required to a) notify parents/guardians that their child/children may be entitled to accommodations under 504 and b) are required to identify potentially eligible students, "Child Find." Parents of children with LTA's should ask the school nurse or administrator to speak with the 504 coordinator and, if needed request a comprehensive 504 plan evaluation. If further action is needed parents should contact their school superintendent. Some parents may require additional steps such as contacting a civil rights attorney or educational advocate.

The law is overseen by the US Department of Education's Office for Civil Rights (OCR).

- Regional OCR contacts can be found at: wdcrobcolp01.ed.gov/CFAPPS/OCR/contactus.cfm
- More information about Section 504 can be found at: ed.gov/about/offices/list/ocr/504faq.html

The Americans with Disabilities Act (ADA) of 1990

The ADA and Section 504 are both federal civil rights laws; however, the ADA can be applied to institutions that do not receive federal financial assistance, such as some private schools, private child care centers, etc. Congress amended the ADA in 2008 (ADAAA) to clarify that it had always intended a broad definition of disability. Disability under ADAAA means a physical or mental impairment that substantially limits one or more major life activities; a record (or past history) of such an impairment; or being regarded as having a disability. The regulations that implement the ADAAA require broad interpretation of the term disability. Parents/advocates of children with food allergy often point to the ADAAA as further evidence that food allergy is a disability as defined by this law; i.e., an impairment that is episodic or in remission is a disability if it would substantially limit a major life activity when active.

More information about the ADAAA can be found at:
 ed.gov/about/offices/list/ocr/docs/dcl-504faq-201109.html (ADA Amendment Act Q & A)

The Individuals with Disabilities Education Act (IDEA) originally adopted in 1975 and amended in 2004

IDEA provides protections for students with learning and other disabilities. Among the key provisions are the right to a free and appropriate public education (FAPE), placement in the least restrictive environment, and parent participation. The law also establishes safeguards to ensure enforcement. IDEA generally applies to students who have disabilities that impact their learning i.e., autism, vision/hearing impairment, etc. A food allergy alone generally does not apply to IDEA; however, some children with learning disabilities may also have food allergy. Typically in this situation, the child's food allergy is incorporated into an Individual Education Plan (IEP). IDEA is governed by each state's department of education.

The Individuals with Disabilities Education Act (IDEA) includes the Child Find mandate. Child Find requires all school districts to identify, locate and evaluate all children with disabilities, regardless of severity. This obligation to identify all children who may need special education services exists even if the school is not providing special education services to the child.

The IDEA requires all States to develop and implement a practical method of determining which children with disabilities are receiving special education and related services and which children are not.

Overall, the goal of IDEA is to provide children with disabilities the same opportunity for education as those students who do not have a disability.

• More information about the IDEA can be found at: idea.ed.gov

The Food Allergen Labeling and Consumer Protection Act (FALCPA),

PUBLIC LAW 108–282—AUG. 2, 2004 took effect January 1, 2006, mandates that the labels of foods containing one of the eight major food allergens (milk, eggs, fish, crustacean shellfish, peanuts, tree nuts, wheat, and soy) declare the allergen in plain language, either in the ingredient list or via:

- the word "Contains" followed by the name of the major food allergen (i.e.) "Contains milk, wheat"
- a parenthetical statement in the list of ingredients-(i.e.) "albumin (egg)"

Such ingredients must be listed if they are present in any amount, even in colors, flavors, or spice blends. Additionally, manufacturers must list the specific nut (e.g., almond, walnut, cashew) or seafood (e.g., tuna, salmon, shrimp, lobster) that is used.

It is important to remember that FALCPA only applies to the eight major allergens listed above. Other potential allergens, such as sesame or mustard, would still have to be included in the ingredient list-if in fact they are in the food item-but would not warrant a separate "Contains..." statement or a parenthetical.

Also be aware that processing aids that contain major allergens, though at an insignificant level unlikely to cause an allergic reaction, are used by the food industry and fall under the scope of FALCPA. As an example, soy lecithin is used as a processing aid in nonstick spray to keep baked goods from sticking to baking pans, or as a carrier for certain flavor, spice, or vitamin ingredients. FALCPA requires food companies to label ingredients like soy lecithin, regardless of its level in the food you purchase. You, therefore, may notice "soy lecithin" or "Contains soy" on products that did not previously list soy, despite the fact that the amount of soy in the finished food is highly unlikely to trigger a reaction.

You may also see other ingredients derived from major allergens being treated as processing aids that had not been labeled pre-FALCPA. It is advised that, if you see a newly added allergen statement as a result of a processing aid such as soy lecithin, to consult with your health care provider instead of ignoring the newly added statement on the label.

It is also important to keep in mind that FALCPA does NOT regulate the use of precautionary allergen advisory statements such as "may contain", "processed in a facility" or "manufactured on shared equipment". It has always been advised that you do NOT purchase any food product with such a "may contain" statement. By using such a statement, the manufacturer is proclaiming that there may be a risk of cross-contact during the manufacturing process, and therefore the product may not be safe for an allergic individual.

This change to the food label may reduce the choice of food products available to someone with food allergy. However, it is potentially dangerous to assume that any label change is related to insignificant levels having to be labeled by FALCPA rather than a true reformulation of the food product. So rather than ignore "Contains..." statements, speak to your health care provider.

This act has made food label reading easier to identify food allergens for millions of Americans living with and caring for those with food allergies. However, ingredient labels on all packaged food items must be read carefully each time food is to be consumed.

• More information about the FALCPA can be found at:

fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/allergens/ucm106890.htm

The Food Labeling Modernization Act of 2015

Sections pertaining to food allergies.

The Secretary is required to finalize the following three sections/regulation no later than three years following enactment of the Food Labeling Modernization Act of 2015.

- **Sec. 8 Food Allergen Labeling for Sesame:** This section includes sesame on the list of major food allergens, however the manner in which sesame must be disclosed will be determined.
- **Sec. 9 Information about Major Food Allergens in Non-prepackaged Foods:** This section requires that signs listing major food allergens be placed adjacent to non-packaged foods being offered for sale at retail.
- **Sec. 10 Submission and Availability of Food Label Information:** This section requires the manufacturer or importer of any food to submit to the Secretary all information that is to be included in the labeling of food, specifically: the nutrition facts panel; ingredients; any natural or artificial flavoring; an image of the primary display panel; allergy warnings or information; nutrient content claims; health related claims; and other relevant information as determined by the Secretary.

This section also requires the manufacturer or importer to update or supplement the information to keep the information up-to-date. It provides penalties for any violation of reporting requirements. It also creates a public database containing all information submitted that is searchable by the public.

Public Law 117–11–Food Allergy Safety, Treatment, Education, and Research Act of 2021 or the FASTER Act of 2021

An act to improve the health and safety of Americans living with food allergies and related disorders, including potentially life-threatening anaphylaxis, food protein-induced enterocolitis syndrome, and eosinophilic gastrointestinal diseases, and for other purposes.

What the FASTER Act Means for Food Allergy Families

More than 1.5 million people living in the U.S. are allergic to sesame. Reactions to sesame can be severe, even fatal, yet sesame ingredients aren't always identified on packaged foods. The FASTER Act of 2021 solves this problem by adding sesame to the list of allergens that must be labeled in plain language under the Federal Food, Drug, and Cosmetic Act.

As of January 1, 2023, sesame will be labeled on packaged foods sold in the U.S., in the same way that the other top allergens—milk, egg, peanut, tree nuts, wheat, soy, finned fish and crustacean shellfish—have been labeled since 2006. The FASTER Act of 2021 marks the first time that food allergen labeling has been expanded since the Food Allergen Labeling and Consumer Protection Act (FALCPA) became law in 2004.

In addition to labeling sesame, the FASTER Act mandates that the Secretary of Health and Human Services report to Congress on the prevalence, severity, diagnosis, prevention, treatment and management of food allergies. This report, to be delivered in late 2022, will also propose strategies to acquire accurate food allergy prevalence data and make recommendations toward developing and implementing a framework to label new major food allergens.

• For more information:

foodallergy.org/resources/how-fare-advocates-helped-pass-faster-act fda.gov/food/food-labeling-nutrition/food-allergies

The FDA Food Safety Modernization Act

In 2011, Congress passed the FDA Food Safety Modernization Act to improve food safety in the United States by shifting the focus from response to prevention. Section 112 of the act calls for the Secretary of U.S. Department of Health and Human Services, in consultation with the Secretary of the U.S. Department of Education, to develop voluntary guidelines for schools and early childhood education programs to help them manage the risk of food allergies and severe allergic reactions in children.

In response, the Centers for Disease Control and Prevention of the U.S. Department of Health and Human Services, in consultation ith the U.S. Department of Education, developed the **Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs.**

 More information and the Guidelines can be found at: cdc.gov/healthyyouth/foodallergies

The School Access to Emergency Epinephrine Act

The School Access to Emergency Epinephrine Act was passed into law in 2013. This federal law encourages states to implement policies requiring schools to stock undesignated epinephrine auto-injectors for use in emergencies. States that develop such policies will be given additional preference for federal asthma education grants.

The new law stresses the importance for schools to be prepared to treat anaphylaxis; however, it does not mandate that schools stock epinephrine. The law encourages states to pass their own laws mandating that schools within that state stock epinephrine.

Parents/Guardians whose children have prescribed epinephrine to treat anaphylaxis need to provide the child's school with a physician's written order and a supply of prescribed epinephrine auto-injectors.

Substitutions or Modifications in School Meals

For schools participating in a federally-funded school nutrition program, USDA regulations 7 CFR Part 15b require substitutions or modifications in school meals for students whose disabilities restrict their diets. A student with a disability or medical condition must be provided substitutions in foods when that need is supported by a statement signed by a licensed physician. The physician must identify:

- The student's disability or medical condition
- An explanation of why the disability restricts the student's diet
- The major life activity affected by the disability
- The food or foods to omit from the student's diet
- The food or choice of foods to substitute in the student's diet

Generally, students whose food allergy may result in severe, life-threatening reactions (anaphylaxis) meet this law's definition of disabled, and the school food service personnel must make the substitutions prescribed by the licensed physician. Parents/Guardians who encounter difficulties with schools and these USDA regulations are often advised to contact their regional USDA civil rights office.

More information about USDA regulations can be found at:

fns.usda.gov/school-meals/quidance-and-resources

USDA regulations have not been amended to reflect the ADA Amendments Act. Regulation will be updated by Department of Agriculture (198 section 131).

The Family Education Rights and Privacy Act of 1974 (FERPA)

FERPA is a privacy act that addresses student confidentiality. Schools should be careful if they attempt to somehow identify or publicize a student's food allergy without consent from the student's parents/guardians. For example, there have been instances where schools have posted food allergy signs, notices etc. that specifically identify a particular student. Without parental consent, this may represent a violation of FERPA. Be aware that some states have school student records laws that are more restrictive than FERPA.

More information about FERPA can be found at:

ed.gov/policy/gen/guid/fpco/ferpa/index.html

State Educational Agency (SEA)

According to 34 CFR 77.1 (c) [Title 34–Education; Subtitle A—Office of the Secretary, Department of Education; Part 77—Definitions that apply to Department Regulations], the term State educational agency means "the State board of education or other agency or officer primarily responsible for the supervision of public elementary and secondary schools in a State. In the absence of this officer or agency, it is an officer or agency designated by the Governor or State law."

Link to the State listing to find SEAs: ed.gov/about/contacts/state/index.html

Food Allergy Management & Prevention Plan (FAMPP)

From CDC Vol. Guidelines 3. Page 25–Centers for Disease Control and Prevention. Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs. Washington, DC: US Department of Health and Human Services; 2013.

USDA REGIONAL CIVIL RIGHTS OFFICES

Mid-Atlantic Regional States

Delaware, District of Columbia, Maryland, New Jersey, Puerto Rico, Pennsylvania, Virgin Islands, Virginia and West Virginia

Regional Director MARO Civil Rights

Mercer Corporate Park 300 Corporate Boulevard Robbinsville, NJ 08691-1598 (609) 259-5123

Midwest Regional States

Illinois, Indiana, Michigan, Minnesota, Ohio and Wisconsin

Regional Director MWRO Civil Rights

77 West Jackson Blvd, 20th Floor Chicago, IL 60604-3507 (312) 353-3353

Mountain Plains Regional States

Colorado, Iowa, Kansas, Missouri, Montana, Nebraska, North Dakota, South Dakota, Utah and Wyoming

Regional Director MPRO Civil Rights

1244 Speer Boulevard, Suite 903 Denver, CO 80204 (303) 844-0307

Northeast Regional States

Connecticut, Maine, Massachusetts, New Hampshire, New York, Rhode Island and Vermont

Regional Director NERO Civil Rights

10 Causeway Street, Room 501 Boston, MA 02222-1065 (617) 565-6424

Southeast Regional States

Alabama, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina and Tennessee

Regional Director SERO Civil Rights

61 Forsyth Street, SW, Room 8t36 Atlanta, GA 30303 (404) 562-1808

Southwest Regional States

Arkansas, Louisiana, New Mexico, Oklahoma and Texas

Regional Director SWRO Civil Rights

100 Commerce Street, Room 5-A-6 Dallas, TX 75242 (214) 290-9820

Western Regional States

Alaska, American Samoa, Arizona, California, Commonwealth of the Northern Mariana Islands, Guam, Hawaii, Idaho, Oregon, Trust Territories, Nevada and Washington

Regional Director WRO Civil Rights

550 Kearny Street, Room 400 San Francisco, CA 94108 (415) 705-1322

STATE LAWS

A variety of state laws can impact the way a school manages students with food allergy. For example:

- Most states have laws allowing students to self-carry their prescribed epinephrine while at school, at a school-sponsored event, or while in transit to and from school.
- Some states have a law or regulation allowing schools to obtain a non-student-specific (stock) epinephrine auto-injector to keep on hand for emergency use.
- Many states have published (through the department of education and/or department of health) statewide food allergy management guidelines for schools.
- Some states have laws/regulations pertaining to training of various school personnel on the usage of epinephrine.

For more information about state laws or regulations regarding life-threatening allergies, see the following state guidelines (next page). In addition, you can contact your states department of education and/or health.

STATE GUIDELINES FOR SCHOOLS

Arizona State Guidelines for School Management of Food Allergies

azdhs.gov/phs/oeh/fses/pdf/allergies1007.pdf

Connecticut State Guidelines for School Management of Food Allergies

sde.ct.gov/sde/lib/sde/pdf/publications/food_allergies/food_allergies.pdf

Illinois State Guidelines for Managing Life-Threatening Food Allergies in Illinois Schools

isbe.state.il.us/nutrition/pdf/food_allergy_guidelines.pdf

Maryland State Guidelines for School Management of Food Allergies

wcps.k12.md.us/depts_programs/student_services/documents/anaphylactic_guidelines.pdf

Massachusetts State Guidelines for School Management of Food Allergies

doe.mass.edu/cnp/allergy.pdf

Mississippi State Guidelines for School Management of Food Allergies

 $healthy schools ms. org/health_services/documents/Guidelines for Managing Food Allergies. pdf$

Missouri State Guidelines for Allergy Prevention and Response

dhss.mo.gov/living/families/schoolhealth/pdf/mo_allergy_manual.pdf

New Jersey State Guidelines for School Management of Food Allergies

state.nj.us/education/students/safety/health/services/allergies.pdf

New York State Guidelines for School Management of Food Allergies

health.ny.gov/professionals/protocols_and_guidelines/docs/caring_for_students_with_life_threatening_allergies.pdf

Pennsylvania State Guidelines for Management of Food Allergies in Schools-

Recommendations & Resource Guide for School Personnel

pears.ed.state.pa.us/forms/files/PDE032i.pdf

Rhode Island (Sample Rhode Island Food Allergy Policy)

thriveri.org/documents/Sample_School_Food_Allergy_Policy_10-08-08.pdf

Tennessee State Guidelines for School Management of Food Allergies

tennessee. gov/education/school health/healthservices/doc/HealthCareProfessionals-HealthySchoolsGuidelines.pdf

Texas State Guidelines for the Care of Students with Food Allergies at Risk for Anaphylaxis

dshs.state.tx.us/schoolhealth/docs/SB-27-guidelines-edit.doc

Vermont State Guidelines for School Management of Food Allergies

education.vermont.gov/documents/food_allergies_manual_0608.pdf

Washington State Guidelines for School Management of Food Allergies

wwps.org/support/healthservices/documents/allergy/GuidelinesCareStudentsAllergies.pdf

West Virginia State Guidelines for School Management of Food Allergies

wvde. state. wv. us/healthy schools/documents/WVDEAllergy Guidelines. pdf



After reviewing the FAME tool-kit you will learn the following:

- How to create/provide a safer school environment
- How to recognize and respond to an allergic reaction
- Steps to avoid food allergens in the school environment
- Components of a comprehensive school-based food allergy program

Food Allergy Seducation

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