

STUDENT ALLERGY POLICY

The District recognizes the life-threatening nature of the allergies for many students. The administration shall develop and implement procedures to minimize the risk of exposure to allergens that pose a threat to students, to educate all members of the school community, and to plan for the individual needs of students with life threatening allergies. Further, these procedures will aim to assist students in assuming more individual responsibility for their health and safety as they grow older, and to ensure full participation in school activities.

The procedures will be reviewed annually and modified as appropriate and will include the following:

- A. Education and training: The District will provide annual education and training to all appropriate personnel on management of student allergies. The training will address prevention efforts, information about common allergens, and recognition of signs of an allergic reaction, emergency response plan, and epi-pen administration where appropriate.
- B. Individualized planning and accommodations: An Individual Health Care Plan (IHCP) or Emergency Health Care Plan that addresses the management of anaphylaxis will be developed for each student with a medically diagnosed life-threatening allergy. A copy of the Plan will be provided to the classroom teacher and substitute caller.
- C. Classroom management procedures: Appropriate accommodations will be made in the classroom, including designation of the classroom as “allergen-free” as necessary. Procedures will address education of parents and students for planning for special events involving food.
- D. Common Use Areas: The procedures will address foods used in common areas and cleaning of those areas, including use of those areas by groups other than students.
- E. Kitchen and cafeteria procedures: The food service staff must make reasonable efforts to ensure that all food items offered to a student with life-threatening allergies are free of ingredients suspected of causing the allergic reaction. Kitchen and cafeteria practices will be aimed at minimizing the cross-contamination of foods. Cafeteria procedures must address proper oversight and cleaning of allergen-free tables.
- F. Maintenance procedures: The Director of Facilities must make reasonable efforts to ensure that all maintenance staff are informed and trained in proper procedures for maintaining allergen free classrooms and common areas where necessary.

Approved: January 9, 2023