

Flour Bluff Independent School District

Food Allergy Management Plan

Definitions:

- **Food Intolerance:** An unpleasant reaction to food that, unlike a food allergy, does not involve an immune system response or the release of histamine. Food intolerance is not life-threatening.
- **Allergic Reaction:** An immune-mediated reaction to a protein. Allergic reactions are not normally harmful.
- **Severe Food Allergy:** An allergy that might cause an anaphylactic reaction.

Food Allergy Management Plan: A plan developed and implemented by the district that includes general procedures to address the care of student with a diagnosed term “severe food allergy” refers to a dangerous or life-threatening reaction of the human body to a food allergen introduced by inhalation, ingestion, or skin contact that requires immediate medical attention.

The plan follows Senate Bill 27 and district Board Policies FFAF Local. The plan is based on The Guidelines for the Care of Students with Food Allergies At-risk for Anaphylaxis developed by the Texas Department of State Health Services available at <https://www.dshs.state.tx.us/schoolhealth/allergiesandanaphylaxis/>

Included in the Student Enrollment Packet, the “Health Form” will ask parents/guardians if their student has any food allergies. Once this information is provided to the student’s campus, the school nurse will follow up by requesting additional information on the student’s food allergy(ies). This information will allow parents/guardians to confidentially disclose the type(s) of food allergy(ies) and will enable the district to take the necessary precautions for their child’s safety. The district will maintain the confidentiality of the provided information and may disclose the information to teachers, school counselors, school nurses, and other appropriate school personnel only to the extent consistent with the district policy under Education Code 38.009 and permissible under the Family Educational Rights and Privacy Act of 1974, 10 U.S.C. Section 1232g.

The district “Food Allergy Management Plan” is designed to limit the risk posed to student with food allergies. The plan includes:

- Specialized training for employees responsible for the development, implementation, and monitoring of the district’s food allergy management plan;
- Awareness training for employees regarding sign and symptoms of food allergies and emergency response in the event of an anaphylactic reaction;
- General strategies to reduce the risk of exposure to common food allergies; and

- Conduct an annual review of the district's food allergy management plan.

Procedures regarding the care of student with diagnosed food allergies who are at-risk for anaphylaxis include:

- Development and implementation of a food allergy action plan, emergency action plan, individualized health-care plans and Section 504 plans, as appropriate.

- Training, as necessary, for employees and others to implement each student's care plan, including strategies to reduce the student's risk of exposure to the diagnosed allergen; and

- The review of individual care plans and procedures periodically and after an anaphylactic reaction at school or at a school-related activity.

- Food allergy Action Plan: A personalized plan written by a healthcare provide that specifies the delivery of accommodation and services needed by a student with a food allergy and actions to be take in the event of an allergic reaction.

- Emergency Action Plan: A personalized emergency plan written by a health-care provider that specifies the delivery of accommodations and services need by a student in the event of a food allergy reaction.

- Individualized Health-Care Plan: A plan written by a school nurse based on orders written by a health-care provider that details accommodations or nursing services to be provided to a student because of the student's medical condition.

If during the school year, a student is diagnosed with a food allergy, especially those allergies that could result in dangerous or possibly life-threatening reactions either by inhalation, ingestion, or skin contact with a particular food, the district requests, to be notified. It is important to disclose the food to which the student is allergic, as well as the nature of the allergic reaction. Upon diagnoses of a food allergy, the student's school nurse should be contacted immediately to begin taking safety precautions.

The School Nutrition Department can provide access to the ingredients of all foods that are served in the cafeteria. However, product reformulation may occur at any time and may not be known by our department. In addition, distributors may deliver (on short notice) alternate/substitute products which contain unexpected allergens. Because of this, the FBISD Office of School Nutrition cannot be responsible for ensuring that a child's menu selections are free from allergens.

Questions regarding the district's "Food Allergy Management Plan" should be directed to your child's school nurse.