

Managing Food Allergies in Schools What Schools Need to Know



Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs





Objectives

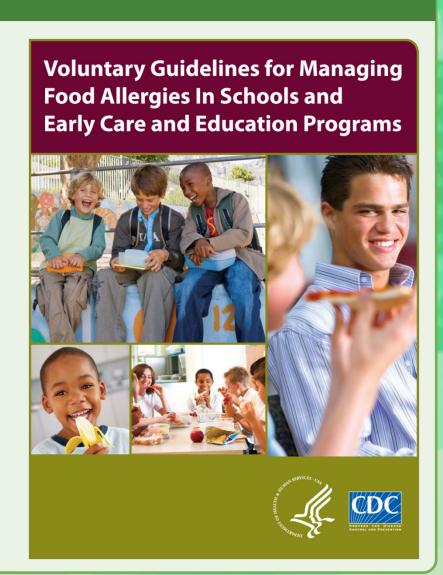
- Describe the symptoms of food allergies and lifethreatening reactions.
- Identify three action steps for schools to prepare for and respond to food allergy emergencies.
- Identify three ways specific school staff can create and maintain healthy and safe classrooms and school environments for students with food allergies.





Overview

- The guidelines can help schools manage the risk of food allergies and severe allergic reactions in students.
- Managing food allergies requires a partnership between families, health care providers, and schools.







Did you know?



About 20% of students with food allergies (1 of 5) will have a reaction while at school

- 4% of students are affected by food allergies, and the incidence is increasing.
- 1 of 5 students with food allergies will have a reaction while at school.
- 25% of severe food allergy reactions at school happen to students with no previous known food allergy.





Did you know?



- A food allergy is an adverse immune system reaction that occurs soon after exposure to a certain food.
- Food allergy symptoms can include multiple organ systems including, respiratory, gastrointestinal tract, skin, cardiovascular, and neurological.
- A severe life-threatening allergic reaction is called anaphylaxis.



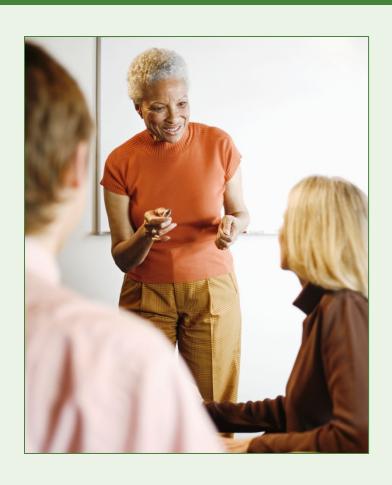
Food Allergy Management and Prevention Plan Priorities

- Ensure the daily management of food allergies for individual children.
- Prepare for food allergy emergencies.
- Provide professional development on food allergies for staff members.
- Educate children and family members about food allergies.
- Create and maintain a healthy, safe, and inclusive educational environment.





Actions for School Administrators



 Lead school's planning for managing food allergies.

 Oversee the daily management of food allergies for students.



Actions for School Administrators

- Prepare schools to be ready to respond to food allergy emergencies:
 - Ensure that response to food allergy emergencies is a part of each school's emergency plan.
 - Set up an easy-to-use communication system for staff who may need to respond to food allergy reactions and emergencies.





Actions For Entire School Team

- Get trained and know now how to respond to food allergy emergencies!
- If anaphylaxis is suspected, act!
- Plan!





Actions for Teachers and Paraeducators

- Help manage food allergies at your school.
- Help prevent food allergy emergencies.





Actions for Teachers and Paraeducators

- Create and maintain a healthy, safe, and inclusive classroom.
- Create and maintain healthy, safe, and inclusive eating environments.
- Carefully plan field trips.





Actions for School Nutrition Professionals

- Help prevent food allergy reactions in the cafeteria.
- Develop and follow procedures for handling food allergens in the cafeteria.





Actions for School Mental Health Professionals

- Help with the daily management of students with food allergies.
- Support a healthy and safe school environment for students with food allergies.





Actions for School Transportation Staff



 Help prevent food allergy emergencies.

- Support healthy and safe transportation.
 - Take immediate action if a severe food allergy reaction is suspected.

Where can you find more information?

- Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs. Available at www.cdc.gov/healthyyouth/foodallergies/.
- Allergyhome. org resources for schools. Available at http://www.allergyhome.org/schools/.
- Food Allergy Resource and Education (FARE). Available at http://www.foodallergy.org/resources/schools.
- Michigan State University Extension, Alternatives to Using Food as a Reward. Available at http://www.michigan.gov/documents/mde/foodrewards-290201-7.pdf.
- National Association of School Nurse (NASN), Food Allergy and Anaphylaxis
 Tool Kit. Available at
 http://www.nasn.org/ToolsResources/FoodAllergyandAnaphylaxis.
- NEA Health Information Network. Food Allergy Book: What School Employees Need to Know. Available at http://www.neahin.org/educator-resources/foodallergybook.html.



Questions?



References

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- 9. Sampson HA, Muñoz-Furlong A, Campbell RL, et al. Second symposium on the definition and management of anaphylaxis: summary report—Second National Institute of Allergy and Infectious Disease/Food Allergy and Anaphylaxis Network Symposium. Ann Emerg Med. 2006;47(4):373-380.

Thank You!!

