Title: **Children with Life-Threatening Allergies Procedure**
Code: EF R 1
Section: Section E: Support Services

Severe allergies are serious and can be fatal. Anaphylaxis, a potentially life-threatening allergic reaction, can be triggered by exposure to one or more allergens, including foods, insect stings, drugs, and latex products. Anaphylaxis can affect multiple areas of the body (such as skin, respiratory tract, gastrointestinal tract and the cardiovascular system). Symptoms can include severe headache, nausea and vomiting, sneezing and coughing, hives, swelling of the lips, tongue and throat, itching all over the body, and anxiety. The most dangerous symptoms include difficulty breathing, a drop in blood pressure, and shock -- all of which can be fatal.

The risk of accidental exposure to allergens can be reduced in the school setting if schools partner with students, parents and physicians to minimize risks and provide a safe educational environment for severely allergic and food-intolerant students. Academy District 20 cannot guarantee that a student will never experience an allergy-related event while at school. Nevertheless, the District has created these procedures to reduce the risk that children with life-threatening allergies will experience an allergy-related event at school.

The most common life-threatening allergy is to peanuts and tree nuts. For this reason, these procedures outline steps for schools regarding nut allergies. Certainly, these steps can be followed for any other life-threatening allergy, as appropriate. For those children who are highly allergic to nuts, contact with nut products can cause a life-threatening anaphylaxis reaction. The only way to protect children who are highly allergic to nuts or nut products is to minimize the nut product exposure in their environment.

Therefore, the following procedures should be followed in all schools that have children with life-threatening allergies to nuts:

1. Principal and Food Service Director will coordinate to remove all nut products from the school lunch menu, upon parent request. Principal will inform the school community of any changes in the lunch menu.

2. Designate nut-free tables in the cafeteria. Children who bring lunch from home may bring in nut products, but they may not sit at the nut-free tables.

3. Elementary and middle school students whose lunches contain nut products should be encouraged to wash their hands after eating. Either soap and water or disposable wet-wipes may be used for hand-washing as both will remove the allergen.

4. Wash tables after each lunch rotation. To prevent cross-contamination, nut-free tables should be sanitized with materials (sponges, cloths) used to clean only nut-free tables. This process will minimize the potential for nut exposure.

5. Reasonable efforts will be made to keep the classroom nut-free. That is, nuts will not be used as part of any classroom projects or lessons. Children who bring snacks to school containing nuts may not eat them in the classroom. In order to raise awareness, signs designating nut-free zones (such as a severely allergic child's classroom) are encouraged.

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Attachments EF-R-1 Life Threatening Allergies Procedure 8-17-07.pdf