

The School District of Palm Beach County

School Food Service Department

Policy for Students with Life Threatening Health Conditions/Situations

Action Plan for Anaphylactic Emergencies

School Food Service Departmental Responsibilities:

1. Each School Food Service Manager is required to become ServSafe certified which entails detailed training regarding safe food handling practices to include education on avoiding cross contamination with potential food allergens.
2. School Food Service employees will use non-latex gloves. Gloves will be changed frequently, and hands will be washed as necessary to avoid cross contamination with potential food allergens.
3. When provided, the School Food Service Manager and the School Food Service Department's administrative office will maintain a list of students with food allergies that may result in an anaphylactic emergency.
4. The School Food Service Department's administrative office will review, identify potential food allergens, and maintain the ingredient profile for each item on School Food Service awarded food bids.
5. The School Food Service Department's administrative office will be responsible for appropriately communicating food allergen information to the School Food Service Manager when specific to a life-threatening situation.
6. When requested, a School Food Service representative will participate in the development of an IEP/504 plan as it relates to anaphylactic emergencies.
7. The School Food Service Manager will participate in in-service training(s) provided by the school nurse or registered nurse supervisor for students with life-threatening allergies including demonstration of Epinephrine use.
8. When a student is identified with a food allergy that may result in an anaphylactic reaction, with parental approval, the School Food Service Manager will enter student's allergy information into computerized data base. The information will be kept confidential and shared on a need-to-know basis in compliance with federal privacy regulations.
9. School Food Service employees will respond appropriately to all complaints/concerns from any student with a life-threatening anaphylactic emergency. The school nurse or administration will be contacted by the School Food Service employees for assistance.
10. For field trips only, meals for children with food allergies should be stored separately to minimize cross contamination. When requested by school administration, the School Food Service Manager will provide peanut-free entrées to all field trip attendees.
11. For in-classroom meal settings only, every consideration should be given to reduce or eliminate foods that potentially contain food allergens that will cause an anaphylactic emergency.