

Franklin Township Community School Corporation
Nursing Life-Threatening Allergies Management (rev 03/18)

TITLE: Life-Threatening (Food) Allergies

RESPONSIBILITIES:

Franklin Township Community School Corporation (FTCSC) cannot guarantee an allergen-free environment for students with Life-Threatening allergies (LTA). However, the district will work diligently to minimize exposure through ingestion of the allergen, will prepare for allergic reactions through education, and will respond quickly to an emergency that may arise despite precautions. FTCSC administration will review and update best-practice standards of care annually so that evidence-based guidelines continue to be the cornerstone of the program. Ensuring the safety of students with LTAs requires a partnership with district personnel, and those at home and in the medical community. Procedures found online address the major responsibilities of the various groups involved in the safety of your student at school. Please visit <http://www.ftcsc.k12.in.us> for a complete list, under food services. Please contact Cathi Horning, BSN RN, Health Services Supervisor at 317-803-5011 with questions or concerns.

MANAGEMENT:

1. Upon notification by a parent/legal guardian (hereafter, parent) that a student with an LTA will be attending FTCSC, the school nurse will send to the parent/legal guardian the following documents:
 - a. USDA Eating and Feeding Evaluation--Medical Orders
 - a. Food Allergy Emergency Care Plan (ECP)—Medical Orders
 - b. Release and Mutual Disclosure—permission to speak with the medical providerParent shall provide student's meals until contacted by FTCSC Supervisor of Health Services or Registered Dietician (RD) that all paperwork is in order, at which time the student may consume a USDA meal which is restricted for the allergen(s).
2. A food allergy management and treatment plan shall be developed and signed by the student's licensed healthcare provider and the parent of the student. The plan identifies healthcare services necessary for the student during school hours. FTCSC will be unable to restrict or accommodate the school meal program without supporting medical documentation.
3. Upon receipt of the above completed medical documents, the school nurse shall notify the RD of the diet restriction and shall send a copy of the above documents to the RD. The RD will add the student's LTA to the school's diet restriction listing and send the update to the school cafeteria manager.
4. The ECP shall serve as the Individualized Health Plan. The ECP shall be given to school staff as deemed appropriate by the school nurse, for the safety of the student during the school day. The nurse and/or RD shall develop individualized education for the training of teachers, instructional assistants, staff who may be in contact with the student during the course of the school day.
Annual instruction may include:
 - c. Methods to reduce exposure through ingestion
 - d. Recognition and prompt treatment of the student's allergic response
 - e. Demonstration and successful performance of epinephrine administration
5. Healthcare provider orders regarding the allergy shall remain in effect for the duration of the student's attendance in FTCSC. The ECP with associated medications and actions shall be updated annually. Parents are responsible for notifying the school in the event of changes or updates to their student's allergies. Diet restrictions may be removed or altered only with written orders from the provider. In all cases, orders from an allergist shall supersede orders from a family doctor or pediatrician.
6. Latex balloons and gloves are not to be utilized within any FTCSC building.

References:

1. Behrmann, J. (2010). Ethical Principles as a Guide in Implementing Policies for the Management of Food Allergies in School. *The Journal of School Nursing*, 26, 183-193.
2. U.S. Department of Agriculture, Food and Nutrition Service. (2001). *Accommodating children with special dietary needs in the school nutrition programs: Guidance for school food service staff*. Retrieved from http://www.fns.usda.gov/cnd/Guidance/special_dietary_needs.pdf
3. www.foodallergy.org
4. <http://www.niaid.nih.gov/topics/foodAllergy/clinical/Documents/FAguidelinesPatient.pdf>
5. <http://www.niaid.nih.gov/topics/foodallergy/Pages/default.aspx>
6. http://www.cdc.gov/healthyouth/foodallergies/pdf/13_243135_A_Food_Allergy_Web_508.pdf
7. http://www.cdc.gov/healthyouth/foodallergies/pdf/Food_Allergy_Guidelines_FAOs.pdf
8. <http://www.nsba.org/services/school-board-leadership-services/food-allergiesschool-health>
9. <http://www.nlm.nih.gov/medlineplus/ency/article/000817.htm>
10. <http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm079311.htm>
11. http://www.isbe.state.il.us/nutrition/pdf/food_allergy_guidelines.pdf
12. [http://www.jacionline.org/article/S0091-6749\(10\)01566-6/fulltext#sec2.4](http://www.jacionline.org/article/S0091-6749(10)01566-6/fulltext#sec2.4)
13. <http://www.nsba.org/sites/default/files/reports/Safe-at-School-and-Ready-to-Learn.pdf>
14. <https://www.youtube.com/watch?v=zvM8EaQpckw>
15. <http://www.stlouischildrens.org/health-resources/advocacy-outreach/food-allergy-management-and-education>