

**WINNER SCHOOL DISTRICT 59-2
OFFICIAL SCHOOL BOARD POLICY**



**POLICY ON ACCOMMODATING STUDENTS WITH LIFE THREATENING FOOD ALLERGIES
AND OTHER SPECIAL DIETARY NEEDS**

The Winner School Board believes all students, through necessary accommodations where required, shall have the opportunity to participate fully in all school programs and activities. In some cases, a student's disability or medical condition may prevent him/her from eating meals prepared by the District's foodservice contractor, Taher, Inc., for the general school population.

Parents of a student with food allergies or special dietary needs should contact the foodservice contractor in order to determine the limitations of the foodservice provider in accurately providing nutritional and/or allergen information on products received from foodservice suppliers, and will be asked to sign a Nutritional Information Limitation and Terms agreement (attached). Parents have discretion to choose to agree or not agree to the limitations and terms. An enhanced menu variety will be available for eligible students whose parents agree to the limitations and terms. Eligible students of parents who do not agree to the limitations and terms will be provided one alternative menu/meal that meets the dietary prescription provided by the student's physician.

Parents, students or staff that request nutritional, ingredient, or allergen information unrelated to a special diet request will also be asked to review and sign the Nutritional Information Limitation and Terms agreement. Information cannot be provided by the District or its foodservice contractor without a clear understanding and acknowledgment from the user of the limitations of such information.

Substitutions to the regular meal will be made by Taher, Inc., for students who are unable to eat school meals because of their disabilities or medical conditions, when that need is certified in writing by a physician. Meal service shall be provided in the most integrated setting appropriate to the needs of the student.

On September 12, 2008, the Food and Nutrition Service (FNS) issued the final rule *Fluid Milk Substitutions in the School Nutrition Program* (73 FR 52903). This final rule amends 7 CFR 210.10(g) and 7 CFR 220.8(d) to reorganize the existing meal variation requirements according to disability and non-disability reasons, and to add a paragraph on fluid milk substitutions for non-disability reasons. This ruling does not allow a school to offer other beverages, such as juice, as milk substitutes for students without disabilities; the only milk substitutes allowed under this rule for students without disabilities are nondairy beverages that meet the established nutrient standards. The ruling provides schools with the discretion to not offer a milk substitute as part of the reimbursable meal to a child with a medical or special dietary need other than a disability. The Winner School District, has opted not to provide a milk substitute as part of the reimbursable meal to a child with a medical or special dietary need other than a disability. Students with a disability recognized by a medical authority will receive milk substitutions as prescribed by a physician.

The nature of the student's disability or medical condition, the reason the disability or medical condition prevents the student from eating the regular school meals, including foods to be omitted from the student's diet, indication of the major life activity affected by the disability or medical condition, the specific diet prescription along with

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the substitution(s) needed, must be specifically described in a statement signed by a licensed physician. The District's foodservice contractor, in compliance with USDA Child Nutrition Division guidelines, will provide substitute meals to food-allergic students and students with other special dietary needs based upon the physician's signed statement.

The Board recognizes that students with documented life-threatening food allergies may be considered disabled under Section 504 of the Rehabilitation Act of 1973, as well as other federal and state laws. For a student whose allergies qualify under Section 504, a "504 Accommodation Plan" shall be developed and implemented in which necessary accommodations are made to ensure full participation of identified students in student activities, including foodservice. Such plan shall be signed by the appropriate staff, the parent/guardian of the student and the student's physician. If appropriate under the 504 Plan, designated staff will receive training in basic first aid, resuscitative techniques and the use of epinephrine devices. The 504 Plan may also require that epinephrine be kept in close proximity to students at risk of anaphylaxis, and in all cases where such emergency treatment is administered at the school, the student must be sent to the hospital immediately.

The Winner School District will also be responsible for developing and implementing guidelines for the care of food-allergic students. Such guidelines shall include, but not be limited to, staff development, strategies for identifying students at risk for life-threatening allergic reactions, means to manage the student's allergy including avoidance measures, designation of typical symptoms, and dosing instructions for medications.

In order to properly implement the policy pertaining to the management of food allergies and other special dietary needs, the following administrative regulations are hereby established:

1. The principal of each school shall establish a method of ensuring that relevant information is transmitted to all supervising persons of an identified student. It is incumbent upon the school to notify any person who may be supervising an identified student with food allergies, especially those which may be life-threatening, such as peanut allergies.
2. The primary concern of the school is the prevention and appropriate treatment of potentially severe allergic reaction, anaphylaxis.
3. Parents with allergic children must provide the school with an individualized action plan prepared by the student's physician.
4. At risk students should have some obvious means of identification, such as a medical alert bracelet.
5. Any student may wish to bring his/her lunch from home, or the student may participate in the school lunch program. In compliance with established USDA Child Nutrition Division guidelines, the District's foodservice provider will provide substitute meals to allergic students and students with special dietary needs if the student's physician provides the District with written instructions certifying the child's allergy or dietary needs, what foods are to be avoided and safe substitutions.
6. School Principals shall be authorized to establish a no-food trading policy within any school or individual classroom where a student with food allergies is enrolled.
7. Parents, teachers, and students covered by this Policy should work together to develop and implement avoidance strategies due to the fact that risk can never be fully eliminated in the school environment, such as:
 - a. Parents should be encouraged to instruct their children in how to avoid contact with substances to which they are allergic.

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- b. Identified children, especially in the younger grades, should be monitored.
- c. Parents of children with severe food allergies should consider having their student eat only foods that are prepared at home and brought to school.
- d. Students should be encouraged not to exchange foods or utensils with other students.
- e. Surfaces, toys, and equipment should be washed clean of allergy containing foods.
- f. The District's foodservice contractor should instruct its foodservice employees about necessary measures required to prevent cross contamination during food handling, preparation and serving of food.
- g. Hand soap used in the school should be checked to ensure that it does not contain peanut oils.
- h. A buddy system should be implemented for identified students.
- i. All staff should be reminded of any students with severe allergies, and any updates received by the District, at periodic faculty meetings.
- j. The District's foodservice contractor and the appropriate building Principal shall have the authority to establish a "peanut-free table" or other similar restricted table/area in the cafeteria/foodservice area.

Nutritional Information - Limitations and Terms

Winner School District (the District) and its foodservice provider Lunchtime Solutions, Inc. (the contractor) are able to provide nutritional information to students, parents, faculty or staff of the District upon request. This information is limited, and is intended as a general guide to help individuals make choices for products and recipes that they choose from the menu. You may wish to utilize the services of a registered dietitian or healthcare provider if you are screening menus, recipes or individual products for a particular nutrient value, or for a food allergen. By requesting and receiving this information, you agree that:

The contractor's nutritional analysis is based upon the information provided by their suppliers: food manufacturers and distributors. The information provided by these suppliers is reviewed regularly by the contractor and is believed to be as current and accurate as possible.

The contractor's foodservice suppliers may change finished products or product ingredients without notice to their customers and foodservice operators. Those ingredient or product changes may significantly alter the nutritional values of recipes that we may serve. Variance in shop and kitchen conditions, as well as the use of substituted ingredients may affect the nutritional profile of the finished recipes.

Ingredients and foodservice finished product manufacturers routinely label products for allergens that are present. The information provided to you by the contractor is believed to be accurate based upon the supplier information at the time of the informational request. Because food suppliers to the contractor may change ingredients without notice, screening of products and or recipes for specific allergens including, but not limited to, peanuts, eggs, fish, shellfish, tree nuts such as walnuts and pecans, milk, wheat and soybeans, and their byproducts, may not be accurate.

Because of these variances outside the control of the District or its contractor, the District and the contractor cannot guarantee nor shall they be liable for the accuracy of nutritional information or allergen screening information that is provided.

The District does not warrant that the food served will be free of these allergens, as food suppliers of the contractor may change ingredients without notice. By signing this acknowledgment, you agree that you have read this document and that the information provided herein does not constitute a warranty that the nutritional information is completely accurate or that food served will, in fact, be free of allergens.

I agree to the above limitations of the information provided to me by the Winner School District and its foodservice \ contractor, Taher, Inc.

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