



Derby Public Schools

Policy 5141.1: Food Allergy Management

The Derby Board of Education (“Board”) recognizes that food allergies are serious conditions for many of the students served by our public schools, and that such allergies can be life threatening for some children. Therefore, it is the policy of the Board that appropriate steps are to be taken to minimize the risk of accidental exposure to life-threatening food allergens and to ensure prompt and effective medical response should a child experience such an allergic reaction in school.

The Derby Public Schools shall address concerns related to food allergies and other anaphylactic conditions in accordance with the guidelines set forth in Guidelines for Managing Life Threatening Food Allergies in Connecticut Schools, Connecticut State Department of Education, 2006 (pages 11 – 27). The Guidelines require the development of a Food Allergy Management Plan that addresses the following goals:

1. To maintain the health and protect the safety of children who have life-threatening food allergies in ways that are developmentally appropriate, promote self-advocacy and competence in self-care and provide appropriate educational opportunities.
2. To ensure that interventions and individual health care plans for students with life-threatening food allergies are based on medically accurate information and evidence-based practices; and
3. To define a formal process for identifying, managing and ensuring continuity of care for students with life-threatening food allergies across all transitions (Pre-K through Grade 12).

The superintendent shall direct the development of the Food Allergy Management Plan consistent with these goals, in cooperation with the school principals, nurses and other appropriate staff. Among other things, the Plan shall provide for:

1. Education and training for school personnel on the management of students with life threatening food allergies, including training related to the administration of medication with a cartridge injector;
2. Procedures for responding to life threatening allergic reactions to food;
3. A process for the development of individualized health care and food allergy action plans for every student with a life-threatening food allergy; and
4. Protocols to prevent exposure to food allergens.

Further, it is the policy of the Board that peanuts, nuts and other nut-related food products are prohibited from schools serving children in Pre-Kindergarten through 5th grade. This includes foods and snacks served in school cafeterias and vending machines, as well as those brought into the school by students, family members, staff and visitors. Parents of children with serious allergies to peanuts, nuts and nut-related food products are to be cautioned that it is always possible that peanut or nut containing foods are present in school, despite the best efforts of school staff to enforce the prohibition. Therefore, the affected students, parents and school staff need to continue taking all of the precautions called for in the district's Food Allergy Management Plan.

It is the Board's expectation that specific building-based guidelines and actions will take into account the health needs and well-being of all children without discrimination or isolation of any child. It is the Board's belief that education and open communication are vital for the creation of an environment with reduced risks for all students and their families.

The superintendent shall establish procedures for the implementation and enforcement of this policy, including the means by which it will be communicated to students, parents and school employees. The procedures established by the superintendent shall be posted on the district's website.