



ALEDO ISD BOARD MEETING TEMPLATE

MEETING DATE: July 23, 2012

AGENDA ITEM: Consider Approval of Policy Update Related to Update 94

PRESENTER: Kathy Allen

ALIGNS TO BOARD PRIORITY:

- Aligns priority #2: Safety - The District will maintain a safe and orderly environment

Background Information:

- FFAF (Local) is a new policy prompted by language in SB 27 which required the commissioner of state health services to create guidelines to assist districts in developing policy for the care of students with diagnosed food allergies who are at risk for anaphylaxis.
- The policy mandates that districts develop and implement a Food Allergy Management Plan which includes components for staff training, individual health care plans for students, and the development of campus level Food Allergy Management Team's.

Administrative Considerations:

- Approval of FFAF (Local) as written by TASB.

FISCAL NOTE: None

Administrative Recommendation: Administration recommends approval of the Update 94 Local Policy as listed and presented (List of policies are being recommended below)

(LOCAL) Policy Action List

ALEDO ISD (184907) – Update / LDU 94

FFAF (LOCAL): WELLNESS AND HEALTH SERVICES – CARE PLANS

WELLNESS AND HEALTH SERVICES
CARE PLANS

FFAF
(LOCAL)

FOOD ALLERGY
MANAGEMENT PLAN

The District shall develop and implement a student food allergy management plan that includes the components below.

GENERAL
PROCEDURES

Procedures to limit the risk posed to students with food allergies shall include:

1. Specialized training for employees responsible for the development, implementation, and monitoring of the District's food allergy management plan.
2. Awareness training for employees regarding signs and symptoms of food allergies and emergency response in the event of an anaphylactic reaction.
3. General strategies to reduce the risk of exposure to common food allergens.
4. Methods for requesting specific food allergy information from a parent of a student with a diagnosed food allergy. [See FD]
5. Annual review of the District's food allergy management plan.

STUDENTS AT RISK
FOR ANAPHYLAXIS

Procedures regarding the care of students with diagnosed food allergies who are at risk for anaphylaxis shall include:

1. Development and implementation of food allergy action plans, emergency action plans, individualized health-care plans, and Section 504 plans, as appropriate.
2. Training, as necessary, for employees and others to implement each student's care plan, including strategies to reduce the student's risk of exposure to the diagnosed allergen.
3. Review of individual care plans and procedures periodically and after an anaphylactic reaction at school or at a school-related activity.

DISTRIBUTION

Information regarding this policy and the District's food allergy management plan shall be distributed annually in the student handbook and made available at each campus.