

The Superintendent shall develop and implement a student food allergy management plan for students at risk for anaphylaxis that satisfies the requirements of Education Code 38.0151 and that incorporates the following components:

Sec. 3.20.1. GENERAL PROCEDURES

Procedures to limit the potential health risks to students with food allergies will include:

1. Specialized training for the employees responsible for the development, implementation, and monitoring of **Arrow Academy**'s food allergy management plan;
2. 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 allergies;
4. Methods for requesting and obtaining food allergy information from the parent of a student with a diagnosed food allergy; and
5. The annual review of **Arrow Academy**'s food allergy management plan.

Sec. 3.20.2. STUDENTS AT RISK FOR ANAPHYLAXIS

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

1. Development and implementation of food allergy action plans, emergency action plans, and Section 504 plans, as appropriate;
2. Training, as necessary, for employees, including strategies for reducing student risk of exposure to diagnosed allergens; and
3. Periodic review of general procedures to limit the potential health risks to students.

Sec. 3.20.3. DISTRIBUTION

The Superintendent shall distribute information regarding this policy and **Arrow Academy**'s food allergy management plan annually in the student handbook. Information will also be made available at each **Arrow Academy** campus.