

TRUMBULL COUNTY BOARD OF DEVELOPMENTAL DISABILITIES

Policy

Section 8.51

MANAGEMENT OF FOOD ALLERGIES


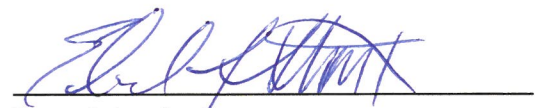
PURPOSE:

This policy has been developed to ensure the safety and well-being of all students with food allergies, such as peanut allergies, attending the Fairhaven School. The Fairhaven School staff will be trained to recognize the signs and symptoms of allergic reactions and the proper steps they will need to follow in order to maintain the student's safety. By following these guidelines and working together as a school community, the Fairhaven School and transportation services, will create a safe and inclusive environment for all students with food allergies.

POLICY:

1. When a severe food allergy has been identified for a student that specific food item will not be allowed in the where students with documented allergies are located, such as classrooms, tables, seating areas, etc. Documentation must be provided to school administration and the nursing team. For peanut allergies specifically, the prohibition includes peanut butter, peanut oil, and any foods containing peanuts as an ingredient.
2. Students with severe food allergies must have a plan in place created in conjunction with administration, nursing, and teaching staff developed in collaboration with their parents/guardians and their physician. This plan, made in collaboration with the parent and student's physician will outline the severity of the allergy/intolerance. In some circumstances, the student may be challenged, allowing for the classroom and home to minimize the exposure to the food, but not eliminate it. This process would allow for the food to be in the classroom but closely monitored. If the allergy is severe, the food will not be allowed in the classroom. The plan developed should outline specific accommodations and emergency protocols for managing an allergic reaction.
3. All staff members, including teachers, cafeteria staff, and bus drivers, must be trained in recognizing the symptoms of an allergic reaction and administering epinephrine if necessary. This training will be provided yearly by the nursing team with specific support details provided to the teaching and busing staff working directly with students with food allergies.
4. Students with severe food allergies will be provided access to a designated safe eating area in the cafeteria, free from any contamination, if this is determined safe and appropriate by parents and the nursing team.

5. Parents/guardians of students with food allergies are responsible for providing safe snacks and meals for their child, and for communicating any changes to their child's allergic reaction plan with school staff.
6. In the event of an allergic at the school reaction, school staff will immediately contact nursing. The nursing team will take the lead regarding treatment and the need for emergency services. The nursing team will also notify parents any time a reaction or situation regarding a suspected reaction takes place.
7. In the event of an allergic reaction while the student is being transported on the bus, transportation staff will follow the guidelines provided for the student including administration of epinephrine and calling emergency services.
8. All students and staff within the classroom or that work with any students with food allergies are required to wash their hands before and after meals to prevent cross-contamination.


Board President
Superintendent

Adopted: 7/28/2025
Effective: 8/26/2024

Reference:
Ohio Department of Education and
Workforce guidance

Centers for Disease Control and
Prevention Food Allergies in Schools
Toolkit