

# Glen Ellyn School District 41

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793 North Main Street, Glen Ellyn, IL 60137

## ANNUAL FOOD ALLERGY NOTICE

To: District 41 Parents/Guardians                      From: <Principal/school nurse>  
Topic: Food Allergies                                      Date: <DATE>

Food allergies present an increasing challenge for schools and protecting a student from exposure to offending allergens is the most important way to prevent anaphylaxis (a severe food reaction). The health staff of District 41 works closely with parents of students who have identified food allergies. **If your child has a known food allergy and you have not submitted a Food Allergy Action Plan to your school, please contact the school nurse prior to the start of school year.**

District 41 will address life-threatening allergic reaction prevention in all classrooms, lunchrooms/cafeterias, classroom projects, crafts, outdoor activity areas, during field trips, and in all instructional areas. School district personnel will:

- 1) Adapt curriculum, awards/ rewards by substituting allergen-safe food or non-food items in rooms where students having a known food allergy may be present.
- 2) Establish cleaning procedures for common areas using district-approved cleaning agents.
- 3) Wash allergen safe tables with school district-approved cleaning agents (not dishwashing soap) and paper towels before and after lunch/snack.
- 4) Avoid the use of food products as displays or components of displays in schools.
- 5) Discourage sharing or trading snacks, lunches, or drinks at school.
- 6) Facilitate the acquisition of ingredient lists for food products and classroom products available in the school. Provide access to parent/guardian when requested.
- 7) Encourage students to wash hands before and after eating (wipes or soap and water).
- 8) Inform parent/guardians in advance of any in-class academic activity where food will be served or used.
- 9) Establish allergen safe zones, such as a student's individual classroom, allergen safe lunch table(s) or areas in the lunchroom.
- 10) Items and surfaces used to prepare meals will be properly cleaned and sanitized between uses, to remove allergens and prevent cross-contamination.
- 11) Communicate with parents/guardians the presence of severe food allergies within the classroom setting detailing acceptable snacks that fit the needs of the classroom.
- 12) Communicate to parent teacher groups the presence of severe food allergies within the school setting.
- 13) Obtain emergency allergy procedures from the bus company. Inform parents of emergency procedures relative to food allergies. Parent/guardians then determine if/how student shall be transported to school.

Refer to School Board Wellness Policy [6:50](#) for details on food served in the school setting.

Reviewed: January 18, 2011, January 11, 2016

Adopted: January 18, 2011

Revisions: January 25, 2016

The above is in alignment with School Board policy [7:285](#), Food Allergy Management Program, aligned to Illinois State Board of Education (ISBE) and Illinois Department of Public Health (IDPH) guidelines and the Guidelines for Managing Life Threatening Food Allergies in Schools (ISBE/IDPH Guidelines).