FARMINGTON CENTRAL CUSD #265

MEDICAL AUTHORITY MODIFIED MEAL REQUEST FORM

Please return completed and signed form to GLENDALE WRIGHT or gwright@dist265.com,

TO BE COMPLETED BY PARENT OR GUARDIAN

Name of Student (Last, First): ______________________________ Grade: ________

School: ______________________________

Parent/Guardian Email: ______________________________ Daytime Phone: ________________

Based on information listed below my child will require a menu modification at the following: ☐ Breakfast ☐ Lunch ☐ Afterschool Snack ☐ Supper ☐ Other ________________

I understand it is my responsibility to renew this form each school year and/ or any time my child's medical or health needs change.

Parent/Guardian Name PRINTED ________________ Parent/Guardian SIGNATURE ________________ Date ________

TO BE COMPLETED BY MEDICAL AUTHORITY (Licensed by State of Illinois to prescribe medication)

The Dietary Needs below are related to (ex: Celiac Disease, Lactose Intolerance, Diabetes, Anaphylactic Food Allergy)

Food To BE OMITTED from diet* (check appropriate boxes below)

- ☐ **Dairy** – Fluid milk, cheese, yogurt, and other dairy ingredients such as casein and whey.
- ☐ **Fluid Milk** – Milk to drink
- ☐ **Peanuts** – Peanuts, Peanut Butter, Peanut oil.
- ☐ **Tree Nuts** – Almonds, hazelnuts, and cashews.
- ☐ **Wheat** – Wheat-based grains such as buns, crackers, pasta, and wheat as an ingredient.
- ☐ **Gluten** – Wheat, rye, barley, and non-certified oats.
- ☐ **Fish** – Fin-fish such as cod and tilapia
- ☐ **Shellfish** – Shrimp and crab
- ☐ **Egg** – Visible egg in a dish such as an omelet
- ☐ **Egg Ingredients** – Egg white, egg yolk or whole egg as an ingredient
- ☐ **Soybean** – Textured Soy Protein, Textured Vegetable Protein, tofu, and whole soybeans (edamame).
- ☐ **Soybean Ingredients** – Soy protein concentrate, soy protein isolate, soy sauce, soy flour, and unrefined soy bean oil
- ☐ **Other** - ______________________________

Examples of individual food allergens provided are not all-inclusive, other foods may apply.

Adjustment to meal preparation (i.e. food puree) and /or serving time(s):

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Food Management Plan

What are the student's possible reactions/symptoms to the indicated allergen(s) or conditions?

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REQUIRED List all acceptable and safe food or beverage substitutes:

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Comments: ______________________________

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Prescribing Physician/Medical Authority Name Printed ________________ **Date** ________ **Prescribing Physician/Medical Authority Signature** ________________

FOR FOOD SERVICE NOTES (Other information, please see back)

Date Received:	By: (employee signature)
Date Implemented:	By: (employee signature)
Other information:	