

NEW SHOREHAM SCHOOL DISTRICT
BLOCK ISLAND SCHOOL

The New Shoreham School Committee believes all students, through necessary accommodations where required, shall have the opportunity to participate fully in all school programs and activities. In some cases, a student's disability may prevent him/her from eating meals prepared for the general school population.

Substitutions to the regular meal will be made for students who are unable to eat school meals because of their disabilities, when a physician certifies that need in writing. Meal service shall be provided in the most integrated setting appropriate to the needs of the disabled student.

The nature of the student's disability, the reason the disability prevents the student from eating the regular school meals, including foods to be omitted from the student's diet, indication of the major life activity affected by the disability, the specific diet prescription along with the substitution(s) needed will be specifically described in a statement signed by a licensed physician. The New Shoreham School District, in compliance with USDA Child Nutrition Division guidelines, will provide substitute meals to food-allergic students based upon the physician's signed statement.

The New Shoreham School Committee recognizes that students with documented life-threatening food allergies are considered disabled and are covered by the Americans with Disabilities Act, Public Law 93-112, and Section 504 of the Rehabilitation Act of 1973. A clearly defined "504 Accommodation Plan" shall be developed and implemented for all such identified students in which necessary accommodations are made to ensure full participation of identified students in student activities. Such plan shall be signed by the appropriate staff, the parent/guardian of the student, and the student's physician.

The Block Island School is also responsible for developing and implementing guidelines for the care of food-allergic students. Such guidelines shall include, but not be limited to, staff development, strategies for identifying students at risk for life-threatening allergic reactions, means to manage the student's allergy including avoidance measures, designation of typical symptoms, and dosing instructions for medications.

In order to properly implement the policy pertaining to the management of food allergies, the following administrative regulations are hereby established:

1. Block Island School shall establish a method of ensuring that relevant information is transmitted to all supervising persons of an identified student. It is incumbent upon the Block Island School to notify any person who may be supervising an identified student with food allergies, especially those which may be life-threatening, such as peanut allergies.

2. The primary concern of Block Island School is the prevention and appropriate treatment of potentially severe allergic reaction, anaphylaxis.
3. Parents with allergic children must provide Block Island School with an individualized action plan prepared by the student's physician.
4. At risk students should have some means of identification, such as a medical alert bracelet.
5. Most food-allergic children bring their lunch from home. However, guidelines established by the USDA Child Nutrition Division in charge of school lunches requires school food service staff to provide substitute meals to allergic students if the student sends in written instructions certifying the child's allergy, what foods are to be avoided and safe substitutions.
6. Consider establishing a no food trading policy within the school.
7. Permit parents to review/preview menus in order to select safe foods their child may eat.
8. Consider the following avoidance strategies due to the fact that risk can never be fully eliminated in the school environment:
 - A. Parents should be encouraged to instruct their children in how to avoid contact with substances to which they are allergic.
 - B. Carefully monitor identified children, especially in the younger grades.
 - C. Allergic children should consider eating foods that are only prepared at home.
 - D. Students should be encouraged not to exchange foods or utensils with other students.
 - E. Surfaces, toys, and equipment should be washed clean of allergy containing foods.
 - F. Food personnel should be instructed about necessary measures required to prevent cross contamination during food handling, preparation, and serving of food.
 - G. Hand soap ingredients should be checked to be sure that it does not contain peanut oil.
 - H. Establish a buddy system for identified students.
 - I. Provide updates at monthly staff meetings.
 - J. Consider a peanut-free table in the cafeteria.
9. Provide training for staff in basic first aid, resuscitative techniques, and in the use of epinephrine auto injections.
10. Epinephrine should be kept in close proximity to students at risk of anaphylaxis and in all cases where it is administered, the student must be sent to the hospital immediately.

Policy Adopted: March 20, 2000

New Shoreham School District, Block Island School