



Mounds Park Academy Food Allergy Aware Guidelines and Protocol
Effective July 1, 2019

Mounds Park Academy is a Food Allergy Aware School that is dedicated to fostering the health, nutrition, and well-being of all students, specifically including those with food allergies, by providing a supportive school community that is as safe as possible. Accordingly, we have adopted a series of school-wide guidelines and protocols to become an even more healthy, and safe educational environment. Please note these guidelines were updated in the spring of 2019 and will become effective July 1, 2019.

As a Food Allergy Aware School, **Mounds Park Academy prohibits foods with peanut and tree nuts listed as ingredients throughout the school and at all school events.** For example, foods such as peanut butter, Nutella, Reeses peanut butter cups, granola bars with peanuts, baked goods made with almond flour, etc. are not permitted.

If a food is “manufactured in a facility” or “processed on the same equipment” it will be allowed in Middle and Upper School. However, those food items will continue to be prohibited in Lower School.

These guidelines and protocols apply to all students, parents, coaches, employees, and visitors.

Guidelines

Peanuts and tree nuts or items that list peanuts or tree nuts as ingredients are prohibited from the following:

- School lunch brought from home for a regular school day or for a field trip (SAGE prepares all of its food peanut and tree nut free).
- Student snacks.
- Class/advisory treats (always limited to special occasions and prior arrangements must be made).
- Food provided for after school events on or off campus (practices, rehearsals, games, etc.).
- Concessions or snacks sold at MPA events.
- Special treats brought to campus (class parties, faculty and staff appreciation days, exam treats, snacks, meetings on campus).

- Bake sales for student-run organizations on campus (baked goods must be prepared in a clean kitchen that is free from peanuts or tree nuts and baked goods must be stored in the division office in a covered container, not in student lockers).

Please note:

- If any of the above scenarios are specific to Lower School, then items that are “manufactured in a facility” or “processed on the same equipment” would not be allowed, per existing guidelines.
- This list is not exhaustive of all possible scenarios. When in doubt, please contact foodallergies@moundsparkacademy.org.
- Almost all varieties of energy and granola bars contain peanuts and/or tree nuts and many cereals do as well. When in doubt, read the label carefully.
- Completely allergy-free classroom learning supplies will continue to be provided to any student with an allergy, in partnership with their parents.

Our intent is to provide a “food allergy aware” environment for students with known food allergies. For anyone living with chronic health conditions requiring special dietary needs such as food allergies, the teaching and fostering of self-management skills is crucial to optimizing health and social normalcy. The overarching principle to our guidelines is to minimize as many risks as possible while realizing that it is impossible to eliminate them all.

Structural supports and protocols, which establish best practices for children with food allergies, will be followed. This includes instruction and education to improve personal food allergy management skills in the confines of a “food allergy aware” school. In addition, the school will develop individual health care plans as warranted.

Allergy Aware School-Wide Goals

1. Ensure the daily management of food allergies for individual children.
 - a. Identify children with food allergies through the enrollment and re-enrollment process.
 - b. Develop individual plans on an annual basis for managing and reducing risks of food allergic reactions in children through a Food Allergy Action Plan/Individual Health Care Plan.
 - c. Utilize a Lower School Allergy Aware Action Team.
 - d. Assist students to manage their own food allergies.
2. Be prepared for food allergy emergencies.
 - a. Continue to train on and utilize communication systems during an emergency.
 - b. Ensure staff are able to access to epi-pens quickly and easily and are aware of the location of stock epi-pens.
 - c. Ensure that the epi-pen is used when needed and that someone immediately contacts emergency medical services.
 - d. Identify the role of each staff member in a food allergy emergency.
 - e. Prepare for food allergy reactions in children without prior history of food allergies.
 - f. Include food allergy protocol in the school’s emergency preparedness plan.
 - g. Hold periodic drills for a food allergy emergency.

- h. Document the response to a food allergy emergency.
- 3. Train employees on how to manage food allergies and respond to allergy reactions.
 - a. Provide general training on food allergies for all employees.
 - b. Provide in-depth training for the Lower School employees.
 - c. Provide specialized training for the Lower School Allergy Aware Action Team responsible for managing the health of children with food allergies on a daily basis.
- 4. Educate all students and families about food allergies.
 - a. Teach all children about food allergies.
 - b. Teach all parents and families about food allergies.
- 5. Create and maintain an allergy aware, healthy, and safe educational environment.
 - a. Create an environment that is as safe as possible from exposure to food allergies.
 - b. Utilize food-handling policies and procedures to prevent food allergens from unintentionally contacting other food.
 - c. Make outside groups aware of food allergy policies and rules when they use school facilities through the contracting process.
 - d. Promote a positive psychosocial climate that reduces bullying and social isolation and promotes acceptance and understanding of children with food allergies.