

APPENDIX H

SUGGESTIONS ON HOW TO CREATE AN ALLERGEN SAFE ENVIRONMENT

EpiPens should be carried at all times by children at risk of anaphylaxis

1. Inside the Classroom
 - 1.1 Allergic children must eat only food they bring from home.
 - 1.2 Trading and sharing of food, cups, or straws is not allowed in the classroom.
 - 1.3 Hand washing is encouraged for every student BEFORE and AFTER eating at all times.
 - 1.4 Desks or other eating surfaces are washed with soap and water regularly.
 - 1.5 The Teacher encourages students to follow through with the request to refrain from bringing allergenic food. Breakfast club foods, pizza/hot dog lunches and holiday/celebration events in which parents send in food, must be carefully monitored.
 - 1.6 If a child brings an allergen into the classroom, it shall be removed.
 - 1.7 Allergenic foods or products shall not be used in crafts and activities.

2. Outside the Classroom
 - 2.1 Plans are in place to **ensure safer field trips or extra curricular activities, or activities in another classroom.**
 - 2.2 Specific questions on the field trip permission form should address the existence of allergies.
 - 2.3 Emergency plans should be reviewed with Teachers and volunteers before a field trip.
 - 2.4 Children should refrain from eating on buses.
 - 2.5 A list of ingredients is requested if foods are ordered in from commercial sources.
 - 2.6 Food preparation/handling areas should be kept clean.
 - 2.7 The student who is at risk of an anaphylactic reaction should not eat or drink anything that is not from the child's home without written authorization by parents.
 - 2.8 All students who are at risk of an anaphylactic reaction should avoid involvement with clean-up activities.

3. Common Areas
 - 3.1 Allergic food and products should not be used in foods or other classes.
 - 3.2 Cover/remove garbage containers to reduce the risk of insect-induced anaphylaxis.
 - 3.3 Wash and disinfect tables, other areas, equipment, and materials that are used by students with anaphylaxis.
 - 3.4 Ingredient lists should be available in the cafeteria/foods rooms.