

**Food Allergy
Management Plan**

The District shall develop and implement a student food allergy management plan based on guidelines developed by the commissioner of state health services to limit the risk posed to students with food allergies and provide procedures regarding the care of students with diagnosed food allergies who are at risk for anaphylaxis.

General Procedures

Procedures to limit the risk posed to students with food allergies shall include:

1. Appropriate training for food service and other employees regarding food allergies and emergency response.
2. General strategies to reduce the risk of exposure to common food allergens.
3. Periodic review of the District's food allergy management plan.

Students at Risk for
Anaphylaxis

Individual student plans shall be developed as appropriate for students with diagnosed food allergies who are at risk for anaphylaxis. [See FB]

**Additional
Information**

For further information regarding the student food allergy management plan, please contact the food service director.