The District shall develop and implement a student food allergy management plan that includes the components below:

**General Procedures**

- Specialized training for employees responsible for the development, implementation, and monitoring of the District’s food allergy management plan.
- Awareness training for employees regarding signs and symptoms of food allergies and emergency response in the event of an anaphylactic reaction.
- General strategies to reduce the risk of exposure to common food allergens.
- Methods for requesting specific food allergy information from a parent of a student with a diagnosed food allergy. [See FD]
- Annual review of the District’s food allergy management plan.

**Students at Risk for Anaphylaxis**

- Development and implementation of food allergy action plans, emergency action plans, individualized health-care plans, and Section 504 plans, as appropriate.
- Training, as necessary, for employees and others to implement each student’s care plan, including strategies to reduce the student’s risk of exposure to the diagnosed allergen.
- Review of individual care plans and procedures periodically and after an anaphylactic reaction at school or at a school-related activity.

In accordance with Education Code 38.201, the District shall follow procedures regarding the care of individuals in the event of an anaphylactic reaction. [See FFAC(REGULATION)]

**Distribution**

Information regarding this policy and the District’s food allergy management plan shall be distributed annually in the student handbook and made available at each campus.