PEANUT - FOOD ALLERGY POLICY

RATIONALE
Providing, as far as practicable, a safe and supportive environment in which students at risk of anaphylaxis can participate equally in all aspects of the student's schooling.

AIMS
- Raising awareness about allergies and anaphylaxis in the school community.
- Actively involving the parents/carers of each student at risk of anaphylaxis in assessing risks, developing risk minimisation strategies and management strategies for the student.
- Ensuring each staff member has adequate knowledge of allergies, anaphylaxis and emergency procedures.

IMPLEMENTATION
- Advise school community to avoid sending peanut butter or nut products on sandwiches and peanut and tree nut products in school lunches.
- Removal of peanut and tree nut products, e.g. Peanut butter, cashews, hazelnuts, macadamia, etc. from school canteen and classrooms.
- Ensure that every class who has a student with food allergies, issues a letter to every student on that class roll requesting any foods containing the food allergen be avoided in lunches and in any food brought into class.
- At school camps it be requested that foods containing nuts are not taken or supplied and that camp staff be aware of all students with food allergies.
- Bullying by provoking children with food allergies to which they are allergic should be recognised as a risk factor and be addressed by anti-bullying policies.
- Prevention strategies for in-school and out-of-school settings.
- At staff meetings once a term and via school newsletters, communication to raise staff, student and school community awareness about severe allergies and the school policies.
- Twice yearly training and updates for school staff in recognising and responding appropriately to an anaphylactic reaction, including competently administering an EpiPen®.
- Parents/carers of the student to provide an ASCIA (Australasian Society of Clinical Immunology and Allergy) Action Plan that has been signed by the student's medical practitioner and has an up to date photograph of the student.
- Ensure that parents/carers provide the student’s EpiPen® and that it is not out of date.
- Ensure that the EpiPen® is stored correctly in an unlocked, easily accessible place, and that it is appropriately labelled.
- First Aid Officer to keep an up to date register of students at risk of anaphylaxis.
- First Aid Officer to provide information to all staff [including canteen and office staff, and volunteers] so that they are aware of students who are at risk of anaphylaxis, the student’s allergies, the school’s management strategies and first aid procedures. This can be done by displaying or providing copies of the student's ASCIA Action Plan in canteens, classrooms and first aid room.
- Ensure that there are procedures in place for informing casual relief teachers of students at risk of anaphylaxis and the steps required for prevention and emergency response.
- Ensure our external lunch order provider can demonstrate satisfactory training in the area of anaphylaxis and its implications on food handling practices.
- Review the student’s Anaphylaxis Management Plan annually or if the student's circumstances change in consultation with parents/carers.
- Teachers to work with parents/carers to provide appropriate food for student for special class activities, special occasions such as excursions, incursions, sport days, camps and parties.
- Raise student awareness about severe allergies and importance of their role in fostering a school environment that is safe and supportive to their peers. This can be done by having regular discussions with students about the importance of washing hands, eating their own food and not sharing food.

EVALUATION
Guidelines are updates annually and/or as per DEECD recommendations.

Last Updated: September 2013
CERTIFICATION
This policy was ratified at the School Council Meeting held at Patterson Lakes Primary School, September 2013

Signed.................................................. Signed..................................................
   School Council President                  Principal

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