

CSSRC Resource Review

Review Date: 11/14/13

Name/Title: Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs

Author: U.S. Centers for Disease Control and Prevention (CDC)

Media Type: (Book, CD, Flyer, Poster, Website, etc) report

Publisher/Supplier: CDC

Publication Date: November 2013

Re-order Source: <http://www.cdc.gov/healthyyouth/foodallergies/index.htm>;
http://www.cdc.gov/healthyyouth/foodallergies/pdf/13_243135_A_Food_Allergy_Web_508.pdf

Language: English

Usefulness Rating:

1. Excellent XX
2. Good
3. Fair
4. Poor
5. Rated by: (CSSRC staff member) Alice
6. Comments:
 - a. This report provides guidance for how to address the needs of children with known food allergies and how to respond appropriately for any child exhibiting allergy signs and symptoms. Based on current research, state regulations and best practices, and in compliance with federal laws, these guidelines are a comprehensive review of how to prevent, prepare for, and respond to food allergy reactions in school settings.
 - b. Step by step concrete instructions are included detailing how to create individual plans for students with known food allergies and for how to prepare the school overall for prompt response, particularly by incorporating food allergies into the overall school emergency plan. A checklist is included to help evaluate a school's food allergy preparedness and prioritize areas for improvement.
 - c. Suggested practices to reduce the risk of exposure to food allergens are listed for each location and activity within a school, such as in the classroom, on the bus, and at recess.
 - d. Social and emotional factors are addressed to help school personnel understand the fear experienced by parents of children with food allergies and to help understand the exclusion and avoidance that children with food allergies can face.
 - e. Every position employed in a school or early education center has specific suggestions about how to participate in ensuring food allergy preparedness, from facilities and maintenance workers to school board members.



- f. A discussion of federal laws and regulations relating to food allergies and schools and early education centers is included, along with links to locate additional guidance on complying with the laws and regulations.

Category: (Prevention, Preparedness, Response, Recovery, Promotional Item) Prevention, Preparedness, Response

Topic: (Bullying, Substance Abuse, Threat Assessment, etc) Food Allergies

Audience: (Administrators, Counselors/Psychologists/Social Workers, Emergency Responders, Health Professionals/Nurses, Law Enforcement/SROs/Security, Parents, Teachers, Other School Personnel) all

Intended Age Group: (pre-K, elementary, middle, high, higher education) pre-K to high school

Cost: 0

Additional Comments: While not a curriculum, this report does suggest providing training and information about food allergens not only to school staff, but also to parents and students. Education about food allergies, recognizing allergic reactions, and responding to a person having an allergic reaction are included in the Colorado Comprehensive Health and Physical Education Standards. Food allergies are specifically addressed in Standard 2: Physical and Personal Wellness in Health, Competency: Apply Knowledge and Skills Related to Health Promotion, Disease Prevention, and Health Maintenance, available at

<http://www2.cde.state.co.us/scripts/allstandards/COStandards.asp?stid=3&glid=0&pgcid=36>.

