

Students

Food Allergy Management Program

School attendance may increase a student's risk of exposure to allergens that could trigger a food-allergic reaction. A food allergy is an adverse reaction to a food protein mediated by the immune system which immediately reacts causing the release of histamine and other inflammatory chemicals and mediators. While it is not possible for the Cooperative to completely eliminate the risks of exposure to allergens when a student is at school, a Food Allergy Management Program helps the Cooperative reduce these risks and provide accommodations and proper treatment for allergic reactions.

The Executive Director or designee shall develop and implement a Food Allergy Management Program that:

1. Fully implements the following goals established in the Illinois School Code: (a) identifying students with food allergies, (b) preventing exposure to known allergens, (c) responding to allergic reactions with prompt recognition of symptoms and treatment, and (d) educating and training all staff about management of students with food allergies, including administration of medication with an auto-injector, and providing an in-service training program for staff who work with students that is conducted by a person with expertise in anaphylactic reactions and management.
2. Follows and references best practices specific to the Cooperative's needs in the joint State Board of Education and Illinois Department of Public Health *Guidelines for Managing Life-Threatening Food Allergies in Schools*, available at www.isbe.net/nutrition/pdf/food_allergy_guidelines.pdf.
3. Complies with State and federal law and is in alignment with Cooperative policies.