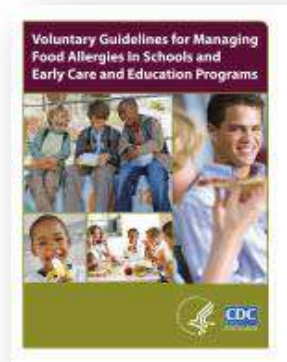


Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs



A Checklist for School Nurses



The Voluntary Guidelines from the Centers for Disease Control and Prevention (CDC) provide valuable information to assist school nurses in developing or enhancing a comprehensive food allergy management program for the school community. The checklist below provides an overview of how to use this document and provide leadership in your individual practice of school nursing.

Pages 17- 21

Review the signs and symptoms of an allergic reaction to food

- ✓ Be prepared to share signs and symptoms with all faculty and staff
- ✓ Go over risk factors for anaphylaxis and fatal food allergy reactions
- ✓ Review treatment and use of epinephrine

Pages 22 – 25

Follow the three essential first steps to manage food allergies in school

- ✓ Use a coordinated approach that is based on effective partnerships
- ✓ Provide clear leadership to guide planning and ensure implementation of food allergy management plans and practices
- ✓ Develop and implement a comprehensive plan for managing food allergies

Pages 26 – 43

Identify priorities for managing food allergies

- ✓ Ensure the daily management of food allergies for individual children
- ✓ Prepare for food allergy emergencies
- ✓ Provide professional development on food allergies for staff
- ✓ Educate children and family members about food allergies
- ✓ Create and maintain a healthy and safe educational environment

Assess your school district's food allergy management program using the Food Allergy Management and Prevention Plan (FAMPP) Checklist

Page 44

Review and disseminate the Actions for School Boards and District Staff

Pages 45 – 56

- ✓ Include school board members, school district superintendent, health services director, student support services director and district food service director

Review and disseminate the Actions for School Administrators and Staff

Pages 57 – 76

- ✓ Include school administrator, registered school nurses, school doctors, health assistants, health aides or other unlicensed personnel, classroom teachers, school food service managers and staff, school counselors and other mental health services staff, bus drivers and school transportation staff and facilities maintenance staff

Familiarize yourself with federal laws and regulations

Pages 86 – 90

- ✓ Know the requirements of Section 504 of the Rehabilitation Act, Child Nutrition Programs, Individuals with Disabilities Education Act, Family Educational Rights and Privacy Act

Be able to identify and refer families to food allergy resources

Pages 91 – 98

- ✓ Sources include federal resources, federal laws, national non-governmental resources
- ✓ Consider providing a glossary of abbreviations and acronyms