Food Allergies in School What School Staff Need to Know

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These slides were modified for specific use by Haidi Demain MD of ASK for this AllergyHome and ASK collaboration.

Reviewed by Kathleen Patrick RN, Colorado Department of Education

COLORADO Department of Education

School Nurse Slides: Before Getting Started

- The slides in this presentation have been created to augment food allergy and anaphylaxis training and to serve as a teaching tool. This training is intended to be used in conjunction with any additional training done by the school nurse, especially for those who have direct contact with students who have food allergies.
- Content is consistent with guidance documents for managing food allergies in schools (including the CDC's Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs, NSBA's Safe at School and Ready to Learn, as well as multiple state guidelines including Massachusetts, Colorado, Connecticut, and New York State, and others).
- Prior to making any changes in food allergy management, please discuss with your school nurse, administration and/or school physician.
- Those involved with the creation and production including, but not limited to, the speaker, AllergyHome, editors, and reviewers are not responsible for any adverse consequences from the use of information in this presentation. The content of these slides is solely the responsibility of the authors and does not necessarily represent the views of any specific state or federal agency.



Colorado Staff Training Levels

LEVEL I: ALL school personnel

LEVEL II: School Personnel with Frequent Contact with a Student with Food Allergies (Delegation responsibilities)

LEVEL III: School Personnel that will be trained to administer stock epinephrine in the case of an allergic emergency (Designated Personnel)

For ALL levels: Please be familiar with your school's specific Emergency Protocols in the case of a medical emergency.







Goals of This Module

- 1. Increase your knowledge of food allergies and teach practical management
- 2. Promote a team approach working with your school nurse, administration, students and parents to carry out effective food allergy practices
- 3. Increase awareness and understanding that can help support children with food allergies and may save lives





Food Allergy Facts

Symptoms:

- Skin and Mucous Membranes (lips, tongue, mouth, eyes): rash, itching, flushing, hives; lip, tongue, eye swelling; tingling or numbness around the mouth; red, watery eyes
- Gastrointestinal: belly pain or cramping, heart burn, nausea, vomiting, diarrhea
- Upper Respiratory (nose and throat): sneezing, nasal congestion, hoarse voice, difficulty swallowing, throat swelling, dry cough, numbness around mouth
- Lower Respiratory (lungs): deep cough, wheezing, chest tightness, shortness
 of breath, difficulty breathing
- Cardiovascular (heart): blue or pale skin color, weak pulse, fainting, dizziness, loss of consciousness, confusion, shock, low blood pressure
- Neurologic (brain) and Emotional: sense of doom, irritability, mood change, confusion, lethargy, decrease in alertness.

"Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs." Centers for Disease Control & Prevention. 2013. Sampson, H.A. Hospital Practice, 2000. Food Allergy Practice Parameter. Annals of Allergy, Asthma & Immunology. 2006.





Food Allergy Facts

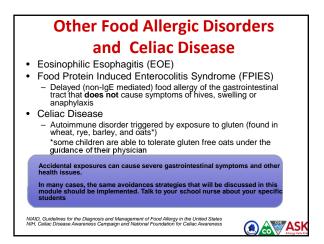
Anaphylaxis:

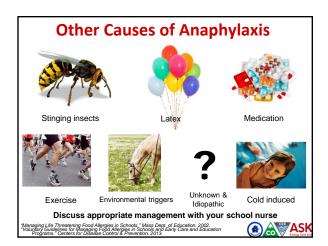
- Severe life-threatening allergic reaction

 Can start with mild symptoms
 Some have no skin symptoms
- · · ·
- Epinephrine
- 1st line treatment for anaphylaxis
- Works quickly
- In many cases is temporary
- · First time allergic reactions occur in school

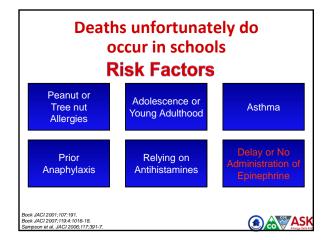
McIntyre CL et al., 2005; DATA HEALTH BRIEF. Munzz-Furlong et al. Nutrition Guide To Food Allergies. FAAN. 2005. Sampson, HA Hospital Practice, 2000. Food Allergy Practice Parameter. Annals of Allergy, Asthma & Immunology. 2006.

















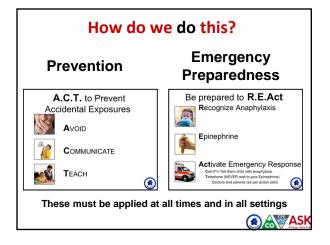




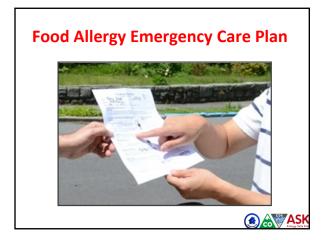
Key Points about Food Allergy Reactions

- 1st time allergic reactions happen in school
- Fatal and near-fatal reactions are rare but do occur
- Early recognition and treatment of anaphylaxis can be life saving
- Food allergies have social and emotional impact on children







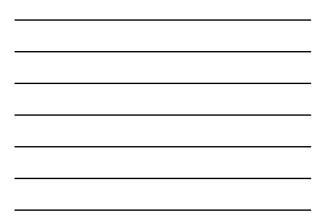




Individual Plan For Food Allergy Management

- Emergency Care Plans for Anaphylaxis
- 504 Plans
- Individualized Educational Plans



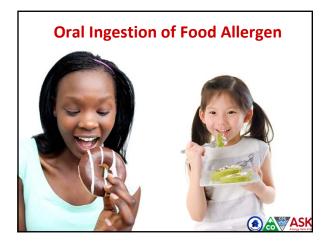




















Reading Labels Key

- Each label on food should be read every time

 Ingredients in products can change
- Without warningYou should understand labeling
- laws and their limitations



(US FDA Guidelines for Industry. http://www.fda.gov/)

Food Allergen Labeling and Consumer Protection Act: The 8 Major Food Allergens

- Milk, eggs, peanuts, tree nuts, wheat, soy, fish, and crustacean shellfish
- · 90 percent of all food allergies in the United States
- Must be listed in clear, **understandable** language in food labels on all domestic and imported packaged foods
- Any of these major 8 allergens must be stated if found in flavorings, colorings or other additives



Food Allergen Labeling and Consumer Protection Act:

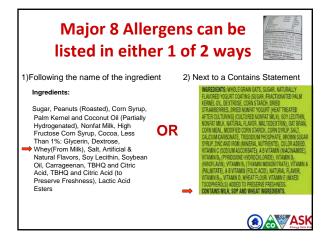
Exceptions

S FDA Guidelines for Industry. http://www.fda.gov/)

- Foods that do not need clear labeling

 Any food not regulated by the FDA
 - Includes most meats, poultry, certain egg products, and most alcoholic beverages
 - Any other foods not in the major 8, such as
 - Sesame or other seeds
 Molluscan shellfish (oysters, clams, mussels, scallops, and others)
 - Gluten (except for wheat)
 Barley, rye, or oats (hidden in malt, dextrins, flavors, and others)
- Foods not in the major 8 may be hidden in flavorings, colorings or other additives

(US FDA Guidelines for Industry. http://www.fda.gov/)





Avoid products with advisory labeling for allergen of concern

- Statements (Numerous formats & No regulation)
 - "may contain"
 - "processed in a facility that ..."
 - "manufactured on shared equipment with..."



Hidden Ingredients Not an obvious component of food Just looking at the food isn't enough to tell if an allergen is in it If there is an item that does not have a label it is safest to avoid eating it.



















Inhalation in some settings can cause allergic reactions

- Reactions of inhalation with active cooking
- Caution with powders, flours, small particles of food, etc.

Simonte, et al, JACI 1999. Roberts Allergy. 2002.















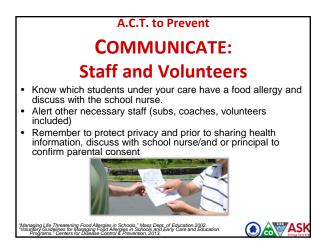




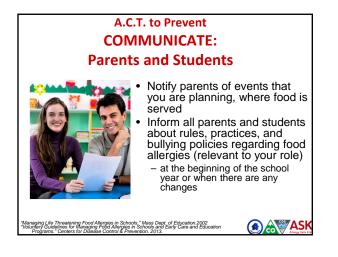




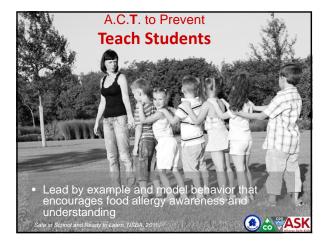


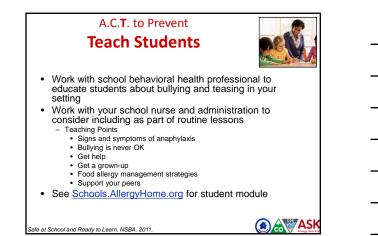












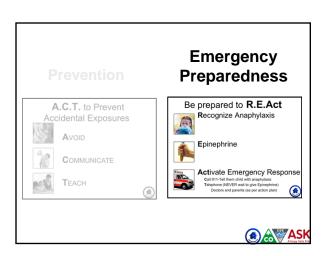
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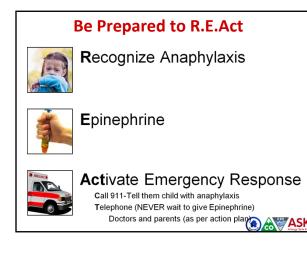


 Work with administration and your school nurse to provide food allergy awareness to all parents

- Outline food allergy school and class room policiesConvey that food allergy management is critical and
- necessary at all times - Get parents' help in keeping certain foods out of the
- Get parents' help in keeping certain foods out of the classroom
- Emphasize importance of understanding and support
- Consider use of announcements, letters, email blasts,
- listservs, websites, PTA meetings and other events

 See <u>Schools.AllergyHome.org</u> for parent module Managing Life Threatening Food Allergies in Schools, "Mass Dept. of Education 2002 Volument Analytics in Managing Food Allergies in Schools, and Early Care and Education





Be Prepared to R.E.Act:

Who should know about allergic reactions?

Anyone who interacts with students, staff or visitors

at School and Ready to Learn. NSBA. 2011.

- Discuss with your school nurse and/or school principal your role in your school's emergency protocol (emergency care plan).
- Some staff may be trained and delegated under the direction of the school nurse to recognize and treat anaphylaxis in those with a known allergy, when a school nurse is not available.
- If your school district has adopted a policy under CRS 22-1-119.5 to stock epinephrine, then 2-3 staff members should be designated and receive additional training in recognition and treatment of anaphylaxis.

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Be Prepared to R.E.Act Image: State of the s

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Be Prepared to <u>R.E.Act</u> <u>R</u>ecognize Anaphylaxis: Possible Symptoms

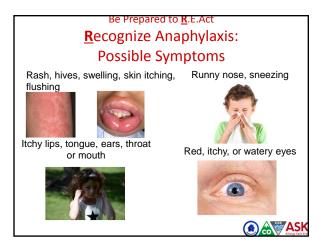
Coughing, wheezing, shortness of breath, chest tightness, difficulty breathing



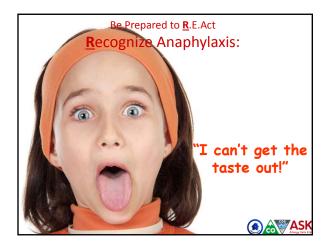


Change in voice, difficulty speaking or swallowing

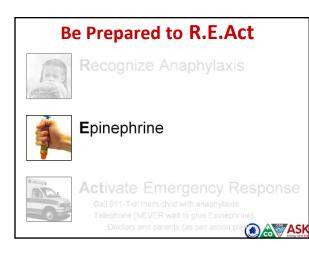








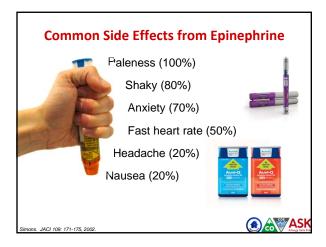




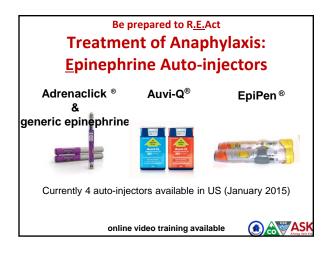
Be Prepared to R.E.Act Treatment of Anaphylaxis: Epinephrine Auto-injector

- Contact the school nurse immediately. For those with a known allergy and an auto-injector, a trained and delegated non-licensed staff member can administer an auto-injector in the event that a nurse is unavailable. (Level II training) • •
- For those without known allergies rapidly calling 911 and contacting your nurse is critical. •
- contacting your nurse is critical. If your school district has adopted a policy under CRS 22-1-119.5 to stock epinephrine then only designated responders can administer epinephrine is the first line treatment for anaphylaxis. It works quickly but is short acting. Further evaluation and management in the emergency department is essential. Antthistamines are not first line treatment of anaphylaxis and do not stop or prevent it.

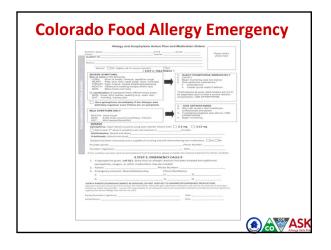
"Managing Life Threatening Food Allergies in Schools." Mass Dept. of Education.2002. "Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs." Centers for Disease Control & Prevention. 2013. mons et al. JACI 1998; 101:1;33-37. ampson et al. JACI 2006;117:391-7.



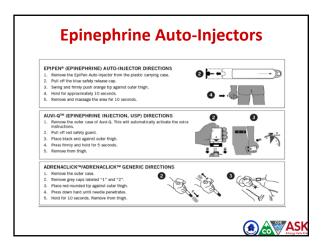




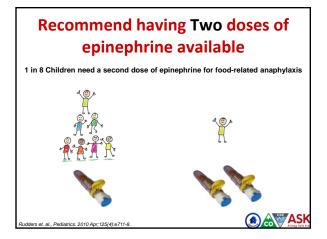






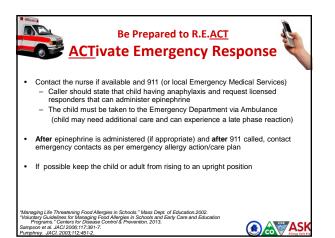


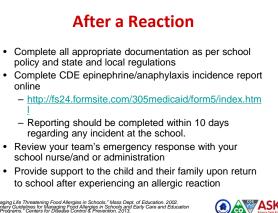




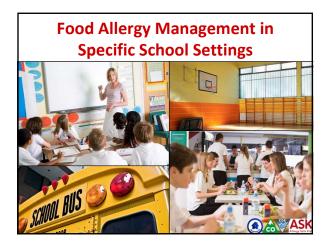








Managing Life Threatening Food Allergies in Schools." Mass Dept. of Education. 2002. Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs. Centers to Disease Control & Prevention. 2013.





High Risk Situations

- Outside Food in school (birthdays, celebrations, cultural days, bake sales, etc)
- Food allergens where children learn
- Breaks in school routine and field trips
- School Bus & Transportation
- Transitions in care and substitute staff





Classroom



- Encourage a supportive environment with immediate and appropriate disciplinary action to address bullying
- Have the ECP in easy access but protect information
 Consider the storage of epinephrine in a well-defined, secure, and accessible location
- No sharing or trading food
- Remind all parents of food allergy policy and class rules
- Examine all food brought into the classroom for potential allergens (Read labels on pre-packaged foods)
- Encourage parents of children with food allergies to provide safe snacks for their child in the event of unexpected circumstances

"Managing Life Threatening Food Allergies in Schools." Mass Dept. of Education. 2002. "Volumary Guidelines for Managing Food Allergies in Schools and Early Care and Education

> Classroom (cont)



- Encourage an eating area that is free of allergen
 Allergy-friendly tables and desks
- Appropriate table/chair cleaning before and after eating
- Appropriate hand washing before and after eating
- Use non-food items for prizes, gifts, awards, and incentives
- Avoid the use of identified allergens in class projects or lessons (arts and crafts, science experiments, cooking, or others)
- Avoid the use of identified allergens for parties, celebrations, holiday events, snacks, rewards or for any other purposes

Managing Life Threatening Food Allergies in Schools." Mass Dept. of Education. 2002. Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs." Centers for Dreage Control & Prevention. 2013.

Cafeteria



- Classroom food allergy management policies
- Identify food allergic children and ensure that selected food is safe (with parental permission)
- Although bullying needs to be prevented and dealt with in all settings, staff in the cafeteria need to be especially vigilant

"Managing Life Threatening Food Allergies in Schools." Mass Dept. of Education. 2002. "Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs. Centers for Disease Control & Prevention. 2013.

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Physical Education and Recess



- Someone trained to recognize and react to anaphylaxis should be present
- Epinephrine and ECPs should be available
- Must be a way to communicate with school nurse and access emergency medical services
- Do not exclude children with food allergies
- Clean hands before and after handling or consuming food

"Managing Life Threatening Food Allergies in Schools." Mass Dept. of Education. 2002. "Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs." Conters for Disasse Control & Prevention. 2013.

Transportation/Bus

STATE BUS CO

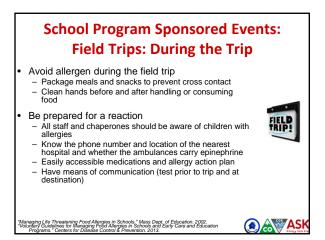
- Eating should not be allowed

 only exceptions for children with special needs like diabetes
- There needs to be a means of communication with emergency medical services
- Transportation staff should be trained to recognize and react to allergic reactions and implement emergency procedures as per state and local regulations
- Make sure bus drivers are aware if epinephrine is on the bus and are delegated to administer

"Managing Life Threatening Food Allergies in Schools." Mass Dept. of Education. 2002. "Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs." Centers for Disease Control & Provention. 2013

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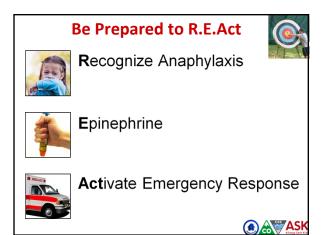
School Program Sponsored Events: Before and After School Activities

- Parents should inform the program coordinator (responsible adult) of the child's allergies as well as other medical conditions
 - Program Coordinator - Should contact the nurse consultant to obtain a copy of the Emergency Care Plan
 - Should be trained to administer and have access to epinephrine
- Must have a way to access emergency medical services and the school nurse if available
 Ensure that events are consistent with your food allergy policies
- Appropriate cleaning is a must
- Do not exclude children with food allergies
 Specify special needs prior to events
- Special needs prior to events
 Package meals and snacks appropriately to prevent cross contact
- Clean hands before and after handling or consuming food

"Managing Life Threatening Food Allergies in Schools." Mass Dept. of Education. 2002. "Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs." Centers for Disease Control & Prevention. 2013.







Take Home Points



- Anaphylaxis happens
- Be vigilant
- Know your role in an emergency
- Support children with food allergies
- Time is critical
- Epinephrine is the 1st line treatment







Section 504 of the Rehabilitation Act

- Institutions receiving federal funds, including public schools, must comply
- Schools must identify disabled students
- Schools must establish standards and procedures for the evaluation and placement of disabled students
- Schools must meet individual needs of disabled students to insure that they have the same access to education as nondisabled students
- Protections extend to all programs and services, including summer school and field trips
- Each Section 504 Plan should incorporate by reference the student's Individual Health Plan (IHP) and IHP must be consistent with the treating physician's medical orders



District Obligation for 504

- Must contact the parents or guardians of all students to inform them of the district's obligation to evaluate students who, because of disability, need or are believed to need special education or related services
- If a student currently has an IHCP, the district will provide parents or guardians with information regarding the student's possible rights to evaluation, placement, and procedural safeguards
- An IHCP for a student who has a qualifying disability is insufficient if it does not incorporate these rights



Self Carry of Emergency Medications

- <u>22-1-119.5. Asthma and anaphylaxis</u> <u>health management - self-administered</u> <u>medication.</u>
- A student with asthma, severe allergies, or other related, life-threatening condition may possess and self-administer medication to treat the student's asthma, anaphylaxis, or other related, life-threatening condition if the student has an approved treatment plan.

Stock Epinephrine

- C.R.S.22-1-119.5 (5.5)
- Allows districts to adopt and implement a policy to stock epinephrine auto injectors
- School nurse or designated personnel can administer epinephrine to any student experiencing anaphylaxis under standing orders and protocols from a licensed prescriber



Chapter XIII Delegation of Nursing Tasks

- 7.2 A professional nurse employed by or contracted by a school district or Licensed Child Care Facility may delegate to one or more specific Delegatee(s) who has successfully completed appropriate training the administration of emergency medications, prepackaged in unit dose preparations, with the expressed exception by the exclusion of injectable epinephrine, where there is an emergency need for such treatment. The professional nurse must provide to the Delegatee a specific written protocol for each Client as determined in the IHP.
- 9.4 The professional nurse who teaches epinephrine autoinjection to designated school staff that act in an emergency situation to assist a Client shall not be construed to be delegating as defined by these Chapter 13 rules.



Reporting Requirements for Incidence of Anaphylaxis or Epinephrine Administration

 According to 22-1-119.5 C.R.S. (8)(e) which states that each school must submit to the Department of Education any incident at school or school related event involving a severe allergic reaction or the administration of epinephrine or both. State Board of Education rules require that this report be made within 10 days of the incident. This report is entered online at: http://fs24.formsite.com/305medicaid/form5/index.ht ml

Reporting of Designated Personnel

- C.R.S. 22-1-119.5(8)(f)
- If a district adopts a policy to stock Epinephrine Auto-injectors, the school nurse must report to CDE whether they have trained and designated any personnel to administer epinephrine autoinjectors and the number of staff that have been trained and designated.
- <u>http://fs24.formsite.com/305medicaid/form6/inde</u> x.html?1406123500156





Special Thanks for select photography by Miriam Michaelson



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