

Food Allergy Policy

Adopted: October 2020
Reviewed: October 2022
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Next review date: October 2026

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| Description of Changes: | <ul style="list-style-type: none">▪▪ |
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D. Foreman

1. Policy Statement

- 1.1. Ormiston Sheffield Community Academy ('the academy') recognises its responsibility for the safety of its students and staff and the need for awareness of the risk to individuals who may suffer from allergies or intolerances, particularly those that carry a life-threatening reaction. The management of these staff and students is outlined in the First Aid Policy.
- 1.2. The academy recognises that we have staff as well as students on our roll who suffer from an identified allergy; most commonly these include peanut, tree nut, milk, egg, soy, wheat, fish and shellfish. Staff need to be aware that other members of staff and some students may be allergic to certain other foods. It is the responsibility of our staff to gain an understanding of the individual needs of the students in their care.

2. Purpose of this Policy

- 2.1. This policy seeks to raise awareness, clarify practice and reassure staff (and parents) by providing them with guidelines to adhere to when working with students who have an identified allergy.

3. Aims

- 3.1. The aims of this policy are to:
 - 3.1.1. Identify the potential threats and the actions which the academy and parents can reasonably take to prevent the presence of foodstuffs containing allergens in the academy.
 - 3.1.2. Identify safeguarding and training requirements amongst staff and students in order to reduce, as far as possible, the risk of an allergic reaction.

4. Potential Risks

- 4.1. Any food on the academy premises provided by ourselves or from outside.
- 4.2. Food brought into the academy for food projects.
- 4.3. Contact between persons who have handled foodstuffs known to present a risk of an allergic reaction (in or outside the academy) and allergy sufferers, without appropriate handwashing.
- 4.4. Catering in the academy / residential trips.
- 4.5. Events where food is served on the premises but not prepared on the premises i.e. Fun Day, staff events, cake sales.
- 4.6. Misinterpretation or a lack of understanding of the differences between a life-threatening 'allergy' or an 'intolerance' which may produce milder symptoms.
- 4.7. Lists of ingredients not explicitly naming the allergen (e.g. casein and whey as milk derivate, arachis oil is another name for peanut oil).

5. Reasonable Limits

5.1. There are many foodstuffs that do not contain allergens but which are labelled as being produced in factories that cannot be guaranteed to be allergen free due to the potential for cross contamination in preparation. It cannot reasonably be expected that all these items be kept out of the academy.

Items so packed and labelled will be permitted in the academy in limited and controlled circumstances i.e. packed lunches or snacks provided by the academy. Ingredients in products should be checked and should be used to inform decisions regarding acceptable use of a product in the academy (currently, ingredients that may cause an allergic reaction are listed on products in bold).

6. Parent/Carer Responsibilities

6.1. Parents/carers are requested to do the following:

- 6.1.1. Inform the academy Nurse if your child has an allergy and provide any medical documentation necessary as well as any appropriate medicines as prescribed by your child's doctor.
- 6.1.2. Assist the academy by educating your child about allergies and encouraging students with allergies to gain independence in the management of their allergy.
- 6.1.3 If parents/carers send food into the academy they will be asked to **NOT** provide food which contains the obvious allergens i.e. nuts, coconut or sesame seeds which would include peanut butter, Nutella, all nuts and cooking oils containing nut oil.

7. Academy Staff Responsibilities

7.1. All staff will be made aware of students with known allergies.

7.2. Form Tutors must be proactive, as far as reasonably possible, in protecting students in their care who have a known allergy.

7.3. External residential trip organisers will be notified in advance of our visit of students in the group with allergies or intolerances.

7.4 Students will be educated at the start of each academy year so that they are aware of allergies and the importance of hand washing. They will be encouraged **NOT** to share food and to avoid the unintended spread of allergens through left over food.

7.5 Catering staff will participate annually in appropriate training to understand what to do when a child is suspected of having been exposed to an allergen (even if no symptom is shown) and how to identify and deal with allergic reactions including anaphylaxis shock as well as more mild reactions.

7.6 Staff embarking on food projects **MUST** take responsibility for checking with the academy Nurse the dietary needs of their class.

8. Policy Promotion

8.1. This policy will be promoted to staff and parents/carers via a link on our website, plus:

- 8.1.1. Inclusion in new parent information
- 8.1.2. Meetings between parents/carers and the academy Nurse of new children with allergies, if required.
- 8.1.3. Staff being informed and provided with training opportunities.
- 8.1.4. Maintaining awareness of academy staff and students with allergies.