



Chiltern Way Academy

Turning Futures Around

Anaphylaxis Policy

Responsibility for this policy (job title): Safeguarding, Welfare and Attendance Manager

Responsibility for its review: Curriculum & Well Being Committee

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PURPOSE

To provide a safe and healthy school environment that takes into consideration the needs of all students and staff, including those who may suffer from anaphylaxis.

GUIDELINES

Anaphylaxis is a severe sudden allergic reaction when a person is exposed to an allergen. The most common allergens in school-aged children are eggs, peanuts, cow's milk, fish, wheat, soy, certain insect stings and medications.

Anaphylaxis is a potentially life-threatening condition. Signs and symptoms of anaphylaxis include hives/rash, tingling in or around the mouth, abdominal pain, vomiting or diarrhoea, facial swelling, cough or wheeze, difficulty breathing or swallowing, loss of consciousness or collapse, or cessation of breathing.

The key to prevention of anaphylaxis in schools is knowledge, awareness and planning.

Our school will manage anaphylaxis by:

- Providing professional development and updates for all staff in recognising and responding appropriately to an anaphylactic reaction, including competently administering an EpiPen. Anaphylaxis education should be reinforced at yearly intervals.
- Identifying susceptible students and knowing their allergens. Medical information will be required at the time of enrolment. Parents are to complete an Anaphylaxis Action Plan with the school. All medical information needs to be reviewed annually.
- Informing the community about anaphylaxis via the school newsletter.
- Avoiding specific triggers to prevent an anaphylactic reaction, which is dependent on education of the child, his/her peers and all school personnel.

General food policy measures

- Nuts and nut based products will not be used in food served within school sites.
- There should be no trading and sharing of food, food utensils and food containers, if there is an "at risk" child in the class.
- It is ideal that children with severe food allergies should only eat lunches and snacks that have been prepared at home.
- Bottles and other drinks provided by the parents for their children should be clearly labelled with the name of the child for whom they are intended.

- The use of food in crafts, cooking classes and science experiments may need to be restricted depending on the allergies of particular children.
- Food preparation personnel should be instructed about measures necessary to prevent cross contamination during the handling, preparation and serving of food. Examples would include the careful cleaning of food preparation areas after use and cleaning of utensils when preparing allergenic foods.
- The risk of a life threatening anaphylaxis from casual skin contact, even with highly allergenic foods such as peanuts, appears to be very low. On occasions casual skin contact will provoke urticarial reactions (hives). Simple hygiene measures such as hand washing and bench-top washing are considered appropriate.

There are pictorial posters in the kitchen and staff room on both sites showing the pupils and their specific allergies.