OFFICE OF THE SUPERINTENDENT

Millburn Public Schools

INFORMATION ITEM

February 7, 2011

To: Board of Education Members

From: Ellen E. Mauer, PhD

Subject: Policy 7:285- Food Allergy Management Program

This policy is new for Millburn and it was recommended due to changes in the law. It outlines the need for the district to have a plan in place to manage food allergies and the education of such children. As you know, we have a comprehensive handbook available on our website outlining our practices.

We can use this as our first reading and place this on the consent agenda for next time.

August 2010 7:285

Students

Food Allergy Management Program 1

School attendance may increase a student's risk of exposure to allergens that could trigger a foodallergic 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 District to completely eliminate the risks of exposure to allergens when a student is at school, a Food Allergy Management Program using a cooperative effort among students' families, staff members, and students helps the District reduce these risks and provide accommodations and proper treatment for allergic reactions. 2

The Superintendent or designee shall develop and implement a Food Allergy Management Program that: 3

1. Fully implements the following goals established in The 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.

The footnotes are not intended to be part of the adopted policy; they should be removed before the policy is adopted.

1 105 ILCS 5/2-3.149, added by P.A. 96-349 and renumbered by P.A. 96-1000, requires school boards to implement a policy not later than January 1, 2011 that is based upon the joint State Board of Education (ISBE) and Ill. Dept. of Public Health (IDPH) publication titled *Guidelines for Managing Life-Threatening Food Allergies in Schools*, (ISBE/IDPH Guidelines). Administrative procedures referencing the ISBE/IDPH Guidelines must support this policy in order to comply with the law. See the discussion in f/n 3 below and 7:285-AP1, Administrative Procedure-Implementing a Food Allergy Management Program for a sample implementation procedure.

This legislation stems from data showing that the number of children being diagnosed with food allergies is increasing. Every food-allergic reaction can develop into a life-threatening reaction and, even with proper treatment, can be fatal. See the *ISBE/IDPH Guidelines*, pages 7 and 8, citing Sampson, H.A., *Food Allergy*, from *Biology Toward Therapy*, *Hospital Practice*, available at: www.isbe.net/nutrition/pdf/food allergy guidelines.pdf.

2 This end statement requires board work and should be discussed (what effect or impact will this district statement have on the students and the community?) and altered accordingly before board adoption. A food allergy management program should promote prevention and management of life-threatening allergic reactions (see 105 ILCS 5/2-3.149(b) and ISBE/IDPH Guidelines, on p. 7). For more information on ends statements and governance, see IASB's Foundational Principles of Effective Governance at: www.iasb.com/principles popup.cfm.

The clause "using a cooperative effort among students' families, staff members, and students" is optional and can be removed. The purpose of the clause is to share responsibility for management among the district, staff, and food-allergic students and their families.

3 105 ILCS 5/10-20. To balance the requirement to implement a policy based upon the *ISBE/IDPH Guidelines* (105 ILCS 5/2-3.149(b) with the practicalities of managing a district, this paragraph delegates the board's implementation duty to the superintendent.

Number one outlines the goals that the legislature directed ISBE and IDPH to include in the *ISBE/IDPH Guidelines* (105 ILCS 5/2-3.149(a)-(c). The in-service training program is required by 105 ILCS 5/10-22.39(e), added by P.A. 96-349 and recodified by P.A. 96-1000. Boards may add further expectations and include additional goals that reflect those expectations here

Number two balances the requirements of the law with the practicalities of managing a district by referencing the *ISBE/IDPH Guidelines* (105 ILCS 5/2-3.149(b). The publication is 78 pages and adopting the entire document as policy is not practical. Further, not every portion of the publication applies to every district's needs.

7:285 Page 1 of 2

2. Follows and references the applicable best practices specific to the District's needs in the joint State Board of Education and Ill. Dept. of Public Health publication *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 Board policies.

LEGAL REF.: 105 ILCS 5/2-3.149 and 5/10-22.39.

Guidelines for Managing Life-Threatening Food Allergies in Schools (Guidelines), jointly published by the State Board of Education and Ill. Dept. of Public Health.

CROSS REF.: 4:110 (Transportation), 4:120 (Food Services), 4:170 (Safety), 5:100 (Staff

Development Program), 6:120 (Education of Children with Disabilities), 6:240 (Field Trips), 7:250 (Student Support Services), 7:270 (Administering Medicines

to Students), 8:100, (Relations with Other Organizations and Agencies)