

POLICY

Heritage Academy Superintendent shall develop and implement a student food allergy management plan for students at risk for anaphylaxis that satisfies the requirements of Education Code 38.0151 and that incorporates the following components:

General Procedures

Procedures to limit the potential health risks to students with food allergies will include:

1. Specialized training for the employees responsible for the development, implementation, and monitoring of Heritage Academy's food allergy management plan;
2. Training for employees regarding signs and symptoms of food allergies and emergency response in the event of an anaphylactic reaction;
3. General strategies to reduce the risk of exposure to common food allergies;
4. Methods for requesting and obtaining food allergy information from the parent of a student with a diagnosed food allergy; and
5. The annual review of Heritage Academy's food allergy management plan.

Students at Risk for Anaphylaxis

Procedures for the care of students with diagnosed food allergies who are at risk for anaphylaxis will include:

1. Development and implementation of food allergy action plans, emergency action plans, and Section 504 plans, as appropriate;
2. Training, as necessary, for employees, including strategies for reducing student risk of exposure to diagnosed allergens; and
3. Periodic review of general procedures to limit the potential health risks to students.

Distribution

The Superintendent shall distribute information regarding this policy and Heritage Academy's food allergy management plan annually in the student handbook. Information will also be made available at each Heritage Academy campus.