

## Anaphylaxis and Allergens – Procedures

A group of children with special requirements with regards to their diet and other contact with food are enrolled at PSSS. Their allergies are so severe that some are at risk of an anaphylactic shock if they come into contact with their allergen or ingest these products. Students with allergies have health plans and are taught by the families to be self-managed around food. In addition, our school has the following measures in place to reduce exposure to allergens:

- Always take allergies seriously.
- Promote that children with allergies have medical plans and are taught to be self-managed.
- Communicate with staff, parents/carers, students and the school community with how to reduce exposure to triggers and known allergens in the school environment.
- Continue to implement the 'No food and drink sharing' expectation.
- Promote hand washing after eating or touching food.
- Supervise eating times.
- Ensuring our tuckshop is allergen aware and making product information readily available.
- Work with camp providers about allergens and developing risk reduction strategies.
- Be allergen aware in curriculum and non-curriculum activities.
- Not expect students with allergies to pick up rubbish or complete tasks with exposure to allergens.
- Educating our community about allergens.
- Reduce identified allergens in lunch boxes by requesting community support.
- Undertake annual staff First Aid training.
- Participate in Food Allergy Awareness Week to increase community awareness.

### Staff Requirements

To minimise foreseeable risks of students being exposed to identified allergens, staff:

- Complete anaphylaxis management training if an anaphylaxis student is in their care.
- Familiarise themselves with the students Action Plan for Anaphylaxis management.
- Familiarise themselves with the 'Supporting students with asthma and/or at risk of anaphylaxis at school procedures' at the link below:  
<http://ppr.det.qld.gov.au/education/management/Pages/Supporting-students-with-asthma-and-or-at-risk-of-anaphylaxis-at-school.aspx>
- Complete a **risk assessment** for activities or experiences that may increase risks e.g. camps, sports carnivals.
- Refrain from involving students with food allergies in cleaning activities after eating or provide protective equipment e.g. gloves.
- Encourage hand washing.
- Are aware that craft items can be risk items (egg cartons, milk containers, peanut butter jars).
- Complete the online course **All about Allergens** for food services providers training if working or volunteering in the tuckshop.
- Follow the three stages in managing the risk of anaphylaxis in a school setting:
  1. Identifying the risks
  2. Minimising the risks
  3. Preparing for an emergency event.

### Key messages for ALL students:

- always take allergies seriously,
- know what your friends are allergic to,
- wash your hands after eating and touching food,
- don't share your food with friends,
- don't pressure your friends to eat or clean up food that they are allergic to,
- if a friend or classmate with an allergy becomes sick or unwell, get help from an adult immediately,

- be respectful of student's adrenaline auto-injectors.

**Parent Responsibilities:**

- Ensure your child is aware that allergens can exist in their environment so they can react appropriately and immediately if required.
- Inform the school about your child's health condition, triggers and allergens and provide us with a current action plans including equipment, medication and consumables to support us in identifying risks, minimising risks and preparing for an emergency event.

**Food Allergy Awareness Week Resources:**

<https://www.foodallergyaware.com.au/>

**Guiding Education Queensland Policies and Resources:**

<https://education.qld.gov.au/students/student-health-safety-wellbeing/student-health/health-support-needs>

<https://education.qld.gov.au/student/Documents/reducing-allergens-schools-factsheet.pdf>

**Training for staff engaged with food services:**

<https://foodallergytraining.org.au/>

**ASCIA (Australian Society of Clinical Immunology and Allergy) e-Training website:**

<https://etraining.allergy.org.au/login/index.php>

<https://www.allergy.org.au/patients/food-allergy>