



Brinsley Primary and Nursery School

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25.03.23

ALLERGY POLICY

May 2023

To be reviewed May 2024

Brinsley Primary and Nursery School

Allergy Policy (including nut and food allergies)

STATEMENT:

- This policy is concerned with a whole school approach to the health care and management of those members of the school community suffering from specific allergies.
- Brinsley Primary and Nursery School are aware that staff and children who attend may suffer from allergies which could, for example, include food, bee/wasp sting, and animal or nut allergies and believe that all allergies should be taken seriously and dealt with in a professional and appropriate manner.
- Brinsley Primary and Nursery School does not guarantee a completely allergen free environment, rather to minimise the risk of exposure, encourage self-responsibility and plan for effective response to possible emergencies.
- Brinsley Primary and Nursery School is committed to children not sharing food and drink.

Parents are asked to provide details of allergies on admission to our school.

AIM:

The school is committed to proactive risk food allergy management through:

- Ensuring that robust systems are in place to ensure accurate and timely sharing of information relating to food allergies and intolerance with clearly defined responsibilities.
- Supporting pupils with the management of food allergies and intolerances.
- Work with catering providers to ensure that food labelling, menu planning and all aspects of food preparation support the needs of those within our school community who have food allergies.
- Provision of staff awareness on food allergies/intolerances, possible symptoms (including anaphylaxis) recognition and treatment.

The intent of this policy is to minimise the risk of any person suffering allergy-induced reaction, or food intolerance whilst at Brinsley Primary School. This policy sets out guidance for staff to ensure they are suitably prepared to manage the day to day needs of pupils with food allergies and to address emergency situations should they arise.

ALLERGY INFORMATION

True food allergies are reproducible adverse reactions to a particular food that involve the immune system.

The common causes of allergies relevant to this policy are the 14 major food allergens:

- Cereals containing Gluten
- Celery including stalks, leaves, seeds and celeriac in salads
- Crustaceans, (prawns, crab, lobster, scampi, shrimp paste)
- Eggs – also food glazed with egg
- Fish – some salad dressings, relishes, fish sauce, some soy and Worcester sauces
- Soya (tofu, bean curd, soya flour)
- Milk and Dairy – also foods glazed with dairy
- Nuts, (almonds, hazelnuts, walnuts, pecan nuts, brazil nuts, pistachio, cashew and macadamia nuts, nut oils, marzipan)
- Peanuts – sauces, cakes, desserts, ground nut oil, peanut flour
- Mustard – liquid mustard, mustard powder, mustard seed
- Sesame Seeds – bread, break sticks, tahini, sesame oil
- Sulphur dioxide/sulphites (dried fruit, fruit juice drinks)
- Lupin, seeds and flour, in some bread and pastries
- Molluscs, (mussels, whelks, oyster sauce, land snails and squid)

The allergy to nuts is the most common high risk allergy however, it is important to ensure that all allergies and intolerances are treated equally as the effect to the individual can be both life-threatening and uncomfortable, if suffered.

DEFINITIONS:

Allergy	A condition in which the body has an exaggerated response (e.g. food or drug) also known as hypersensitivity.
Allergen	A normally harmless substance that triggers an allergic reaction in the immune system of a susceptible person.
Anaphylaxis	Anaphylaxis, or anaphylactic shock, is a sudden severe and potentially life-threatening allergic reaction to food, stings, bites or medicines.
Epipen	Brand name for syringe style device containing the drug Adrenalin, which is ready for immediate inter-muscular administration.
Minimised Risk Environment	An environment where risk management practices (e.g. risk assessment forms) have minimised the risk of (allergen) exposure.
Risk Assessment/Health Care Plan	A detailed document outlining an individual child's condition, treatment and action plan.

Link to other policies

The school has a separate policy for Medicine, Healthy and Safety and these should be read in conjunction with this policy.

PROCEDURE AND RESPONSIBILITIES

The school has clear procedure and responsibilities to be followed in meeting the needs of pupils with medical needs relating to food allergies or intolerances.

The parents/carers of all new starters to the school are required to complete a medical questionnaire on which the details of any food intolerances or allergies and their management should be described. If details are unclear or ambiguous, the school will follow this up with a phone call to parents for further information which will be recorded by the school.

For children starting in the reception classes, information regarding food allergies will be discussed at home visits alongside any other medical needs.

A meeting can be arranged with school staff/food providers such as breakfast/after-school club staff or catering staff in order to further discuss a child's needs.

Where a child transfers from another school or nursery, the school will try to obtain any relevant information regarding how the previous school or setting managed the food allergy in order to provide continuity.

It is also the responsibility of the parent to ensure that if their child's medical needs change at any point that they make the school aware and a revised medical needs form must be completed.

Members of staff or volunteers will be asked to disclose any food allergies as part of their induction.

All medical needs forms are stored confidentially yet centrally so they can be accessed by appropriate members of staff as required.

Medical information for pupils is private and confidential however in order to ensure that medical needs can be properly managed, information is shared with school staff.

Where a food allergy significantly impacts on a child's day to day activity, a care plan might be put in place – e.g. a child who requires tube feeding or is required to eat at a separate time or if the child has a nut allergy and requires an EpiPen. This will be constructed in conjunction with school staff, parents and healthcare professionals.

Key medical needs information will be available when children are taken off site.

Lunchtime – all lunchtime supervisors will be advised on children with allergies/intolerances.

The school has a number of first aiders who would be called to assist in cases of allergic reaction including anaphylaxis

The school will contact parents and the emergency services, if required, in the event that a child suffers an allergic reaction.

A visible (often photographic) reminder will be kept either in the classroom, kitchen etc. so that staff have a visual reminder of the child's allergy and any emergency medical procedures. New staff will also be advised of the allergy as part of their induction.

