

Manager's Corner

Food Allergies and Student Privacy

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PURPOSE

Improve the operation of child nutrition programs through research, education and training, and information dissemination.

VISION

Lead the nation in providing research, education, and resources to promote excellence in child nutrition programs.

MISSION

Provide relevant research-based information and services that advance the continuous improvement of child nutrition programs.

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Professional Standards

FOOD SAFETY AND HACCP TRAINING – 2600

Employee will be able to effectively utilize all food safety program guidelines and health department regulations to ensure optimal food safety.

2620 – Practice general food safety procedures.

2630 – Practice Federal, State, and local food safety regulations and guidance.

2640 – Promote a culture of food safety behaviors in the school community.

Introduction

Manager's Corner: Food Allergies and Student Privacy is designed for directors/managers to use in training their staff. Each lesson is roughly 15 minutes. This resource is series one of a continuous set of training resources designed to give directors/managers an easy-to-use lesson plan for training staff in various topics.

Manager's Corner: Food Allergies and Student Privacy provides a method for using and training with many of the Institute of Child Nutrition's resources. Every lesson plan contains the following:

- learning objective,
- statement explaining the importance of the topic,
- list of materials,
- instructions on how to present the information,
- questions to ask staff, and
- additional resources to strengthen or refresh the knowledge of the director/manager.

Food Allergies and Student Privacy

Objective: Discuss the importance of preserving the privacy of students with food allergies.

Why it is important: According to federal laws, children with food-related disabilities must be accommodated and their privacy respected in order to discourage any kind of discrimination by co-workers and other students.

Materials:

- Federal Food-Related Laws handout

Instructions:

Review the Related Laws handout. Explain to staff the need to be discreet when serving children with food allergies. Students with food allergies should not be singled out. Explain to staff how children with food allergies can be bullied, teased, or harassed at school, not only by other children, but sometimes by teachers and school staff.

It is important to follow Federal law by respecting and maintaining the privacy of the student with a disability as well as help prevent bullying.

Questions for the staff:

- Are children with allergies required to always use designated allergy-safe zones?
 - **No, children with allergies should not be forced to use allergy-safe zones.**
- How can we keep medical information of allergic students confidential in our school?
- How can we respect the privacy of children with food allergies?
- What should we do if we see bullying of a child with food allergies occurring?
Enforce the disciplinary actions outlined in the school's food allergy

Additional Resources:

- CDC Voluntary Guidelines to Managing Food Allergies: <https://www.cdc.gov/healthyschools/foodallergies/>
- Accommodating Children with Disabilities in the School Meal Programs - Guidance for School Food Service Professionals: <https://www.fns.usda.gov/2017-edition-accommodating-children-disabilities-school-meal-programs>

Federal Food-Related Laws

Law	How it Relates to School Nutrition
Rehabilitation Act of 1973	<p>Prohibits discrimination against qualified persons with disabilities in programs or activities of any agency of the federal government's executive branch or any organization receiving federal financial assistance:</p> <ul style="list-style-type: none"> • National School Lunch Program • School Breakfast Program • Fresh Fruit & Vegetable Program, and • After School Snack Program <p>504 Plan derived from this law.</p>
Individuals with Disabilities Education Act (IDEA)1975, Part B 2006	<p>Requires free and appropriate public education be provided for children with disabilities aged 3-21.</p> <p>IEP Plan derived from this law.</p>
Americans with Disabilities Act (ADA) 1990 and 2008 Amendments	<p>Broadens and extends civil rights protections for approximately 50 million Americans with disabilities. According to the ADA, all food allergies and intolerances have the potential to be considered disabilities.</p>
The Health Insurance Portability & Accountability Act (HIPPA) 1996	<p>Requires all medical records disclosed be kept properly confidential.</p> <p>Gives the patient control how health information is used.</p>
Family Educational Rights and Privacy Act (FERPA) 1974	<p>Protects the privacy of health information entered into a student's record.</p>

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