



WEST BUCKLAND
PRIMARY SCHOOL
AND NURSERY

West Buckland Primary School and Nursery

Food Allergies Policy

1. Policy Statement

1.1. West Buckland Primary School and Nursery recognises its responsibility for the safety of its pupils and staff and the need for awareness of the risk to individuals who may suffer from allergies or intolerances, particularly those that carry a life-threatening reaction.

The School recognises that we have staff as well as pupils on our roll who suffer from an identified allergy; most commonly these include peanut, tree nut, milk, egg, soy, wheat, fish and shellfish.

Staff need to be aware that other members of staff and some pupils may be allergic to certain other foods. It is the responsibility of our staff to gain an understanding of the individual needs of the pupils in their care.

2. Purpose of this Policy

2.1. This policy seeks to: raise awareness; clarify practice and reassure staff (and parents) by providing them with guidelines to adhere to when working with pupils who have an identified allergy.

3. Aims

3.1. The aims of this policy are to:

3.1.1. Identify the potential threats and the actions which the School and parents can reasonably take to prevent the presence of foodstuffs containing allergens in the School.

3.1.2. Identify safeguarding and training requirements amongst staff and pupils in order to reduce, as far as possible, the risk of an allergic reaction.

4. Potential Risks

4.1. Any food on the School premises provided by ourselves or from outside.

4.2. Food brought into school for food projects.

4.3. Contact between persons who have handled foodstuffs known to present a risk of an allergic reaction (in or outside school) and allergy sufferers, without appropriate handwashing.

4.4. Catering on school / residential trips.

4.5. Events where food is served on the premises but not prepared on the premises i.e. Fun Day, staff events, cake sales.

4.6. Misinterpretation or a lack of understanding of the differences between a life-threatening 'allergy' or an 'intolerance' which may produce milder symptoms.

4.7. Lists of ingredients not explicitly naming the allergen (e.g. casein and whey as milk derivate, arachis oil is another name for peanut oil).

5. Reasonable Limits

5.1. There are many foodstuffs that do not contain allergens but which are labelled as being produced in factories that cannot be guaranteed to be allergen free due to the potential for cross-contamination in preparation. It cannot reasonably be expected that all these items be kept out of school.

Items so packed and labelled will be permitted in school, in limited and controlled circumstances i.e. packed lunches or snacks provided by the School. Ingredients in products should be checked and should be used to inform decisions regarding acceptable use of a product in school (currently, ingredients that may cause an allergic reaction are listed in products in bold).

If parents or carers send food into school they will be asked not to provide food which contains the obvious allergens i.e. nuts, coconut or sesame seeds which would include peanut butter, Nutella, all nuts and cooking oils containing nut oil.

6. Parent / Carer Responsibilities

6.1. Parents and carers of children with an identified allergy are requested to do the following:

6.1.1. Inform the Headteacher and provide any medical documentation necessary as well as any appropriate medicines as prescribed by the child's doctor.

6.1.2. Assist the School by educating their child and encouraging increasing independence in the child's awareness and management of their allergy.

6.2. If an allergen form is not returned by a parent, the School will assume that the pupil has no known allergies or intolerances.

7. School Staff Responsibilities

7.1. All staff will be made aware of pupils with known allergies.

7.2. St Johns, who provide our hot dinners, are mindful of all children who have allergies.

7.3. St Johns will apply the same principles and routines when providing lunches to our pupils.

7.4. External residential trip organisers will be notified in advance of our visit of pupils in the group with allergies or intolerances.

7.5. Catering staff will participate annually in appropriate training to understand what to do when a child is suspected of having been exposed to an allergen (even if no symptom is shown) and how to identify and deal with allergic reactions including anaphylaxis shock, as well as more mild reactions. Staff embarking on food projects MUST take responsibility for checking with the office the dietary needs of their class.