

Allergy Awareness Policy

Longleaze Primary School is an Allergy Aware School where the health and safety of our children is paramount. We have a small number of children with life threatening food allergies. The basis of our approach is risk minimisation and education.

Aims:

The Longleaze School Allergy Awareness Policy aims to:

Safely support, within the school environment, children with severe allergies and anaphylaxis.

Develop and maintain a health care plan when dealing with children who have critical life-threatening allergies.

Prevalence of food allergies

Food allergies affect approximately 1 in 50 children. It is likely that at school children will encounter, and may accidentally ingest, one of many products which cause an allergic reaction. Students with a food allergy may react to tactile (touch) exposure or inhalation exposure. Not every ingestion exposure will result in anaphylaxis but the potential always exists. Whilst peanut allergy is the most likely to cause anaphylaxis and death, eight foods (peanut, tree nut, milk, egg, soy, wheat, fish and shellfish) account for the vast majority of total food allergies.

When the symptoms to the allergic reaction are widespread and systemic, the reaction is termed "anaphylaxis". Anaphylaxis is the most severe and sudden form of allergic reaction and should be treated as a medical emergency.

Symptoms of food allergies

Symptoms and signs of anaphylaxis usually, but not always, occur within the first 20 minutes after exposure, but can in some cases be delayed for two hours or more. Symptoms and signs may include one or more of the following:

- Difficulty and/or noisy breathing
- Swelling of the tongue
- Swelling and tightness in the throat
- Difficulty in talking or a hoarse voice
- Wheeze or persistent cough
- Dizzy/lightheaded
- Loss of consciousness and/or collapse
- Pale and floppy (young child)

Prevention strategies

School Community

As an “Allergy Aware School” no peanuts, peanut paste, peanut butter (including dippers), nuts, “Nutella” spread or nutty muesli bars are provided by the school, and we ask parents to be considerate when sending in snacks/packed lunches for their child.

The school tuck-shop will not sell nut products. Any product that may contain nuts will be clearly identified as such. Families who supply home-baking for school events will be reminded of this through the school newsletter. We encourage families to provide a list of ingredients of home baking sent into school.

New families are informed of this policy when starting at the school, with reminders published in the newsletter.

Children

Class Teachers may talk to specific classes with vulnerable children in the about allergy safety and the seriousness and potential life-threatening nature of allergies that may take place in the classroom environment.

Children are encouraged to wash hands after eating and soap dispensers are provided. If any potentially harmful food is brought to school by mistake, children are encouraged to inform their class teacher so that risks may be minimised.

Staff

School staff undergo regular anaphylaxis first aid training including the identification of signs and symptoms of an allergic reaction and use of appropriate medication to cater for these situations e.g.; EpiPen.

Individual anaphylaxis health care plans for children with food allergy are kept in the First Aid room and class room of “at risk” children. Photographs are displayed in the staff rooms and staff are expected to familiarise themselves with these.

EpiPen and anaphylaxis plan kits are required to be taken on school trips and sporting events. A mobile or other communication device must be available on each trip for emergency calls.

School staff are requested to avoid bringing peanut butter, nuts etc to school in keeping with the whole school policy.

The school staff must make parents aware of atypical school occasions (as children get older there are more occasions when food will just arrive without notice) and events where changes to exposure to allergy foods are increased. These include, but are not limited to birthdays/farewells, sporting events, discos, fundraisers and other events where food supervision is more difficult.

