Serving Students with Food Allergies: Adjustments, Auxiliary Aids and Documentation Presented by Jim Long August 2019







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### Basic Principles (cont'd) It is the law It is founded upon many well established principles as race, gender, national origin antidiscrimination law It came about through struggles and strategies common to other civil rights movements (e.g., the protests in the early 1970's)





### Section 504

No otherwise qualified individual with a disability in the United States ... shall, solely by reason of her or his disability, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any program or activity receiving Federal financial assistance....



### Title II of the ADA

- Title II covers public entities (state, county, city, and local governments, including school districts and public colleges and universities)
- General Rule: No qualified individual with a disability shall, by reason of such disability, be excluded from participation in or be denied the benefits of the services, programs, or activities of a public entity, or be subjected to discrimination by any such entity







### "... in the details"

- Determination made without regard to mitigating measures—even self-learned measures.
- Impairments that are episodic or in remission. "[a]n impairment that is episodic or in remission is a disability if it would substantially limit a major life activity when active."
- Impairment need not substantially limit more than one major life activity. "[a]n impairment that substantially limits one major life activity need not substantially limit other major life activities in order to be considered a substantially limiting impairment."



### "Qualified" (cont'd)

- With accommodation, the individual with a disability complies with the code of conduct to the same degree as non-disabled students
- With accommodation the individual with a disability does not represent a direct threat to the health of safety of others
- Þ With accommodation the individual with a disability is no more of a threat to self than is permitted from nondisabled students

### **Auxiliary Aids**

Colleges must take such steps as are necessary to ensure that no student with a disability is denied the benefits of, excluded from participation in, or otherwise subjected to discrimination because of the absence of educational auxiliary aids for students with impaired sensory, manual, or speaking skills.

### Academic Adjustments-aka "accommodations" or "reasonable modifications" School must make modifications to

- academic requirements necessary to ensure requirements do not discriminate on the basis of disability against a qualified person with a disability.
- Examples of possible modifications are: change in length of time to complete a
- program substitution of courses
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adaptation of manner in which courses are conducted











6

### Documentation

Postsecondary schools may establish reasonable standards for documentation.

- "[The entity must assure that] any request for documentation, if such documentation / is required, is reasonable and limited to the need for modification, accommodation, or auxiliary aid or service requested."
- Some schools require more documentation than others.
- The following list identifies the type of documentation some schools require.

### Documentation Some Schools Require

- Diagnosis of physical or mental impairment. Caution: diagnosis ≠ disability!
- > Evaluation by a qualified professional.

The name, title, and professional credentials of the evaluator, including information about license or certification as well as the area of specialization, employment, and state in which the individual practices.

> AHEAD has somewhat different standards

### Documentation cont'd Current testing and evaluation data. Documentation demonstrating existing disability. While some

- disabilities may be life-long, documentation may be required to demonstrate the current impact of those disabilities.
- Lifelong, largely unchanging disabilities may require little or no updating during the college career.

DOJ's Guiding Documentation Principles

"When an applicant's documentation demonstrates

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- a consistent history of a diagnosis of a disability
- is prepared by a [qualified] professional
- who made an individualized determination of the applicant
- there is little need for further inquiry ... and
- generally entities should grant the requested ... accommodation ...."





### **Interactive Process**

The school and student should (that's the mandatory 'should') engage in an interactive process to determine whether an academic adjustment is required and, if so, what academic adjustment is appropriate.

Consequences of failure ...





33



### Provision of Modified Meals

- Food Service Provider will:
  - provide meals made without specific allergens to students with food allergies who have food allergy modification plans.
  - take reasonable steps to prevent the food from containing the specific allergens at issue for the student, to the extent possible.
- The food will also be nutritionally comparable to the food choices offered to other students, to the extent reasonably possible.
- Food Service Staff will take reasonable steps to avoid cross-contamination.
- The University may also offer students with food allergies the option to pre-order their meals in a dedicated space to prevent contamination.

35



### Who's in charge? Training of Food Service Managers\* > Attend a "ServSafe" food handling and food service management class offered

- Attend a "ServSafe" food handling and food service management class offered by the National Restaurant Association Educational Foundation
   Regional nutritionist will discuss the
- nutritional needs of students with food allergies and reevaluate the Food Service Provider's policies and procedures.
- Annual training for managers concerning the nutritional needs of students with food allergies
- \*This is the key to success!

37



### Grievance Process, Monitoring, and Damages

- Grievance:
- Student may request a review of whatever has not been resolved in the interactive process
- Students may also use the internal complaint grievance process
- Damages:
- Document retention and reporting

39

\$50,000 to certain complainants in return for a release

### Rider University – Settlement Agreement (with DOJ)

- A student with celiac disease severe enough to be considered a disability alleged Rider failed to modify its dining option and meal plan policies
- Rider failed to permit students with food allergy disabilities to fully and equally enjoy the goods, services, facilities, privileges, advantages, and accommodations of its food service and meal plan systems.
- Also, Rider failed to adequately train staff.
- As a public accommodation, Rider is subject to the nondiscrimination requirements of Title III of the ADA, 42 U.S.C. § 12182, and its implementing regulation.



### Rider University – Settlement Agreement (2)

Rider acknowledged that it must also make reasonable modifications when necessary to afford equal opportunities to individuals with disabilities, unless it can demonstrate that making such modifications would fundamentally alter the nature of its program.

 Specifically, DOJ determined that Rider violated the ADA because it did not provide adequate information on its website for students seeking to obtain a reasonable modification of food services for food allergies or food-related disabilities.

### Rider University – Settlement / Agreement (3)

- Rider also improperly delegated responsibility for accommodating students with disabilities on the basis of food allergies to a food service provider; and in certain instances, Rider did not readily offer exemptions from its meal plans for students seeking exemption due to a food allergy or food-related (or other?) disability.
- Rider disputed violating the ADA, but decided to enter the agreement to resolve the dispute.
- Rider acknowledged that it has a continuing obligation, to make reasonable modifications, including modifications to its dining and meal plan policies, necessary to afford students with severe food allergyrelated disabilities an equal opportunity to . . .

### Rider University – Settlement Agreement (4)

- Rider agreed to update its policies and webpages related to food services.
- Rider agreed to appoint a single individual to coordinate university's compliance and to handle all requests for disability related food policy modifications and appeals from denials (the ADA Coordinator????).
- Stresses the need to engage in the interactive process.

### Rider University – Settlement Agreement (5)

- Must provide (mandatory) meal plan modifications when it receives an appropriate request from a student with a food-related disability (i.e., allergy).
- Notices widely distributed and posted.
- University responsible for coordinating agreement elements with its food service provider.
- Several options to be provided like the Leslie University settlement (e.g., pre-ordered meals).
- Create a dedicated Allergen Awareness Food Preparation Area for students with disabilities on the basis of food allergies in the Daly Dining Hall, which will be staffed by a dedicated chef and consist of a separate kitchen and food preparation area.

### Rider University – Settlement Agreement (6)

- Establish a "teaching kitchen" for students with disabilities.
- Hire a full-time dietitian to handle helping students develop diet or meal plans.
- Set up non-contaminated areas for students with food allergy related disabilities to store, prepare, and cook foods, as other students do.
- Train food service managers and employees on the elements of the agreement and their additional responsibilities.
- Repeat food service training twice a year.
- And on, and on—check out the settlement agreement on your flash drive.

## DOJ: Restaurant v. Food Service What might a restaurant or other similar place of public accommodation need to do to accommodate an individual with celiac disease or other food allergies? "A restaurant funder Title III) is not required to after its menu or provide different foods to meet particular diefary needs." "A restaurant may have to take some reasonable steps to accommodate individuals with disabilities where it does not result in a fundamental alteration of that restaurant's operations. By way of example only, this may include: 1) answering questions from diners about menu item ingredients, where the ingredients are known, or 2) omitting or substituting certain ingredients upon request if the restaurant normally does this for other customers.

46

### Some tips . . .

- Always talk first to the school's ADA/Section 504 Coordinator. Why?
- Be confident in your request and be clear about the student's disability and the accommodations necessary to provide the student with an equal opportunity (engage in the "interactive process" and have the required
- documentation at hand).
- Be prepared to discuss Leslie U. and Rider U. and what DOJ will expect/require.
- Ensure your student participates in these discussions.
- Take steps to be sure your student is better prepared for this experience than you are.

### FARE Guidelines For Managing Food Allergies in Higher Education <u>https://www.foodallergy.org/educationgwareness/community-resources/college-and-</u>

- awareness/community-resources/college-anduniversity-staff/pilot-guidelines-for-managing
- The topics covered in the pilot guidelines include:
   A clear process for requesting accommodations / modifications
- Documentation required to establish an individual's food allergy as a disability
- A process for determining appropriate accommodations
- Includes checklists and model policies.

### FARE Guidelines (Cont.)

- Strategies for implementing accommodations
- Outreach and marketing so that students and others know of food allergy/celiac disease accommodation services
- Assessment of services, assuring compliance and remedying mistakes [don't wait for the grievances to roll in!]
- Emergency response plans, training and signage including how to respond to anaphylaxis and promptly administer epinephrine



# What about ... Our study abroad program? Do Sec. 504 and Title III apply overseas? Who can apply? What rules when? Our clinical/field experiences/ internships? Athletics?



8/27/2019



