College Search Survey

To be listed in the FARE Food Allergy College Search, please complete the following survey and return it in the enclosed pre-paid envelope. You can also scan and send your response via email to Kristi Grim at kgrim@foodallergy.org or visit college.foodallergy.org/register to create an account and complete the survey online.

CONTACT INFORMATION
Name _____________________________________________ Email _____________________________________________
Title _______________________________________________ Phone number ______________________________________

SCHOOL LISTING INFORMATION
1. Enter the school name as you would like it to display on your online profile.

______________________________________________________________________________________________________

2. If you are completing this survey for a large university with many locations, please specify which locations this online profile applies to: _______________________________________________________________________________________

3. Address of school
   Street address __________________________________________________________________________________________
   City, State, Zip __________________________________________________________________________________________

4. Approximately how many of your students have food allergies? ______________________________________________

DINING SERVICES INFORMATION
1. Which best describes your dining services?
   □ Self-operated
   □ Contract-managed
   □ Other (please specify) ________________________________

2. Which company operates your dining services (if applicable)?
   □ Aramark
   □ Bon Appetit
   □ Other (please specify) ________________________________
   □ Chartwells
   □ Compass Group
   □ Thompson Hospitality
   □ Sodexo
MADE-TO-ORDER INGREDIENT INFORMATION

1. Do you provide students with access to ingredient information for made-to-order menu items? □ Yes □ No

2. If you do provide access to ingredient information for made-to-order menu items, please check all that apply:
   - □ Top eight allergens are available in an online database
   - □ Top eight allergens are available on a list posted in the dining hall
   - □ Top eight allergens are available upon request in the dining hall
   - □ Full ingredients are available in an online database
   - □ Full ingredients are available on a list posted in the dining hall
   - □ Full ingredients are available upon request in the dining hall
   - □ Other (please explain) ________________________________

3. What made-to-order stations have ingredient information available? ______________________________________________
____________________________________________________________________________________________________
____________________________________________________________________________________________________
____________________________________________________________________________________________________
____________________________________________________________________________________________________

4. Is there any additional information about your made-to-order ingredient information you would like to tell prospective students and parents? ________________________________________________
____________________________________________________________________________________________________
____________________________________________________________________________________________________
____________________________________________________________________________________________________
____________________________________________________________________________________________________
____________________________________________________________________________________________________

SELF-SERVE INGREDIENT INFORMATION

1. Do you provide students access to ingredient information for self-serve menu items? □ Yes □ No

2. If you chose yes, how is that ingredient information made available for self-serve items? Please check all that apply:
   - □ Top eight allergens are available in an online database
   - □ Top eight allergens are available on a list posted in the dining hall
   - □ Top eight allergens are available upon request in the dining hall
   - □ Full ingredients are available in an online database
   - □ Full ingredients are available on a list posted in the dining hall
   - □ Full ingredients are available upon request in the dining hall
   - □ Other (please explain) ________________________________
3. What self-serve areas have ingredient information available? ____________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________

4. Is there anything else you would like to tell prospective students and parents about your self-serve ingredient information? ____________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________

MADE-TO-ORDER CROSS-CONTACT

1. Do you have procedures in place to lower the risk of cross-contact for made-to-order menu items? You may use sections 2, 3, and 6 of the FARE dining services audit to answer this question.
   □ Yes, in all stations
   □ Yes, in some stations
   □ No
   □ Not answered

2. If you selected “Yes, in some stations” for question one, please specify what made-to-order areas have cross-contact procedures in place. You may use sections 2, 3, and 6 of the FARE dining services audit to answer this question. ______
______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________

3. Is there other information you would like to tell prospective students and parents about your made-to-order cross-contact procedures? __________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
SELF-SERVE CROSS-CONTACT

1. Do you have procedures in place to lower the risk of cross-contact for self-serve menu items? *You may use sections 2-5 of the FARE dining services audit to answer this question.*
   - [ ] Yes, in all areas
   - [ ] Yes, in some areas
   - [ ] No
   - [ ] Not Answered

2. If you selected “yes, in some areas” for question one, please specify what self-serve areas have cross-contact procedures in place. *You may use sections 2-5 of the FARE dining services audit to answer this question.*
   ___________________________________________________________
   ___________________________________________________________
   ___________________________________________________________
   ___________________________________________________________

3. Is there other information you would like to tell prospective students and parents about your self-serve cross-contact procedures?
   ___________________________________________________________
   ___________________________________________________________
   ___________________________________________________________
   ___________________________________________________________

PRE-ORDER MEALS

1. Do students have access to pre-order meals free from their allergens? *You may use section 7 of the FARE dining services audit to answer this question.*
   - [ ] Yes
   - [ ] No
   - [ ] Not Answered

2. Is there any information about your pre-order meals that you would like to tell prospective students and parents?
   ___________________________________________________________
   ___________________________________________________________
   ___________________________________________________________
   ___________________________________________________________

ALLERGY-FRIENDLY STATION

1. Do students have access to an allergy-friendly station? *You may use section 8 of the FARE dining services audit to answer this question.*
   - [ ] Yes
   - [ ] No
   - [ ] Not Answered

2. What is the allergy-friendly station free from?
   - [ ] Peanut
   - [ ] Tree nut
   - [ ] Fish
   - [ ] Shellfish
   - [ ] Eggs
   - [ ] Wheat
   - [ ] Soy
   - [ ] Milk
   - [ ] Gluten
   - [ ] Other (specify)
3. Is there any other information about your allergy-friendly station that you would like to tell prospective students and parents? 

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______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________

**STAFF TRAINING**

1. Are dining services staff trained on food allergies? *You may use section 9 of the FARE dining services audit to answer this question.*
   - Yes
   - Some
   - No
   - Not Answered

2. If you selected some for question one, please specify what staff receive food allergy training?
   - Managers
   - Chefs
   - Registered dietitian
   - Hourly staff
   - Student staff
   - Other (specify) ______________________________________________________________________________________

3. Which training(s) do you use?
   - FARECheck Certified course
   - AllerTrain courses by MenuTrinfo
   - ServSafe Allergen by National Restaurants Association
   - Great Schools, Colleges and Camp by Beyond Celiac
   - We developed our own food allergy training.
   - Other (specify) ______________________________________________________________________________________

4. What topics are covered in your training? (e.g., food allergy 101, anaphylaxis, avoiding cross-contact, college and university policies, etc.?) *You may use section 9 of the FARE dining services audit to answer this question.* _____________

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______________________________________________________________________________________________________
______________________________________________________________________________________________________

5. Is there any other information about your dining services staff training that you would like to tell prospective students and parents? 

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______________________________________________________________________________________________________
______________________________________________________________________________________________________
______________________________________________________________________________________________________
DIETITIAN

1. Do you have a registered dietitian on staff?
   - ☐ Yes
   - ☐ No
   - ☐ Not answered

2. Dietitian or dining services staff contact
   - Name ________________________________
   - Dietitian Contact Email ________________________________
   - Phone ________________________________
   - Website ________________________________
     This must be an external URL such as http://example.com

DISABILITY OR ACCESSIBILITY SERVICES

1. Does your disability services office process food allergy and celiac disease accommodation requests?
   - ☐ Yes
   - ☐ No
   - ☐ Not Answered

2. Contact information for disability services office
   - Name ________________________________
   - Email ________________________________
   - Phone ________________________________
   - Website ________________________________
     This must be an external URL such as http://example.com

3. Are there other departments a student should contact for accommodation requests?
   ________________________________
   ________________________________
   ________________________________
   ________________________________

4. How can students submit an accommodation request?
   ________________________________
   ________________________________
   ________________________________
   ________________________________

5. Is there any other information about your disability or accessibility services that you would like to tell prospective students and parents?
   ________________________________
   ________________________________
   ________________________________
   ________________________________
RA TRAINING

1. Have your resident advisors (RA) taken food allergy and celiac disease training?
   - Yes
   - No
   - Not Answered

2. What training have the RAs taken?
   - AllerTrain RA
   - A university-developed training
   - Other (specify) _____________________________________________________________________________________

3. What topics are covered in your training? (e.g., food allergy 101, symptoms of anaphylaxis, accommodating residents when hosting programs, etc.) _____________________________________________________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________

RESIDENT LIFE

1. Do you work to be inclusive for students with food allergies in resident life programs involving food?
   - Yes
   - No
   - Not Answered

2. How can students access safe foods for resident life programs they wish to attend? ________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________

3. Is there any other information about students with food allergies and resident life programs that you would like to tell prospective students and parents? _________________________________________________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________
   ____________________________________________________________________________________________________

ROOMMATES

1. Do you provide accommodation for roommate assignments, including:
   - Trying to match students with food allergies for room assignments upon request
   - Facilitating roommate agreements involving food allergies upon request
   - Working with students to change roommate assignments if it becomes necessary
   - Other (specify) _____________________________________________________________________________________
College Search Survey

2. Does your housing office process housing accommodation requests? Students will see this disclaimer with housing information on our website. “Every accommodation request is evaluated on a case-by-case basis. A housing accommodation cannot be guaranteed prior to an individual evaluation.”

☐ Yes
☐ No
☐ No, another office on campus processes these requests (please specify) ______________________________________
☐ Not answered
☐ Other (specify) ______________________________________

3. Where can students get more information and request housing accommodations?

Name _____________________________________________________________

Email _____________________________________________________________

Phone ____________________________________________________________

Website __________________________________________________________

This must be an external URL such as http://example.com

Other _____________________________________________________________

4. Is there any other information about your housing accommodations that you would like to tell prospective students and parents?

________________________________________________________________________

________________________________________________________________________

________________________________________________________________________

HEALTH SERVICES

1. Do your health services provide the following services?

☐ Food allergy management care
☐ Prescriptions for epinephrine
☐ Fulfill epinephrine prescriptions in our pharmacy
☐ Allergy testing and diagnosis
☐ Seasonal allergy shots
☐ We have an allergy clinic on campus
☐ Other (specify) ______________________________________________________

EMERGENCY SERVICES

1. Do you have stock, undesignated epinephrine that can be used in an emergency?

☐ Yes
☐ No
☐ Not Answered

2. Where is stock, undesignated epinephrine for emergencies available? [insert checkboxes below]

☐ Dining halls
☐ Resident halls
☐ Athletic facilities
☐ Healthcare facilities
☐ Academic buildings
☐ Other (specify) ______________________________________________________
3. If there are any exceptions to the areas you checked above, please explain.________________________________________

____________________________________________________________________________________________________

____________________________________________________________________________________________________

4. Is there any other information about stock, undesignated epinephrine that you would like to tell prospective students and parents? ______________________________________________________________________________________________

____________________________________________________________________________________________________

____________________________________________________________________________________________________

5. What does your emergency response policy allow for?
   - Designated, trained staff to help administer a student’s epinephrine or stock, undesignated epinephrine in an emergency
   - Staff is trained to recognize anaphylaxis and call emergency responders
   - On-campus emergency responders carry epinephrine for use in an emergency
   - Other (specify) __________________________________________________________

6. Is there any other information about your emergency response policy that you would like to tell prospective students and parents? ______________________________________________________________________________________________

____________________________________________________________________________________________________

____________________________________________________________________________________________________

7. Who are your campus emergency responders?
   - On-campus emergency responders
   - City emergency responders
   - County emergency responders
   - Other (specify) __________________________________________________________

8. Do your campus emergency responders carry epinephrine?
   - Yes
   - Some
   - No
   - Not Answered

9. Is there any other information about your campus emergency responders that you would like to tell prospective students and parents? ______________________________________________________________________________________________

____________________________________________________________________________________________________

____________________________________________________________________________________________________

10. Submission date _______________________________________________________________________________________

11. Content reviewed
    - I have read and reviewed all of my answers.
    - I acknowledge that all answers are correct and up-to-date.

Information is reported by Colleges. FARE is not responsible for the information provided.