

Checklist for Schools



- ✓ Identify all students with a food allergy by requiring a new allergy emergency care plan signed by a medical professional each year.
 - ✓ Train all staff about food allergies (including teachers, food service professionals, substitutes, volunteers, bus drivers, administrators).
 - ✓ Have a protocol in place for what to do in an emergency.
 - ✓ Stock undesignated epinephrine in your school.
 - ✓ Make sure your school's food allergy policy extends to out-of-school activities (field trips, parent-led events, before and after-care).
- ✓ Identify ways to prevent allergen exposure throughout the school, such as developing specific cleaning, serving, and preparing protocols to prevent cross-contact in the cafeteria and choosing non-food items for classroom rewards, projects, lessons, and experiments.
 - ✓ Communicate your school's food allergy policy to the entire school community.
 - ✓ Foster a safe and inclusive school environment.
 - ✓ Consider going beyond staff training to educate the entire school community, including students and families, about food allergies. Food Allergy Awareness Week in May and the Teal Pumpkin Project at Halloween are great opportunities to build awareness, understanding, and inclusion.



**Scan the QR code to download
FARE's Food Allergy Management
in Schools (FAMS)**

