FARE College Food Allergy Program Survey

INTRO:

Food Allergy Research & Education (FARE) is creating a public website with information about colleges and universities’ food allergy and celiac disease accommodations. Prospective students and parents will be able search this website and review information about each college and university.

We would like to include your food allergy accommodation information in FARE's website.

Once you start the survey, you cannot save your answers and return.

Before you start the survey, you need to complete:

- FARE's Dining Service's Audit
- The supplementary questions

The survey should take about 30 minutes to complete. All of your answers will be publicly available to prospective students and their parents on our website.

1. Contact information
   - Name
   - Title
   - Department
   - email

2. College or University Name

3. College or University zip code __________

4. Completed dining services audit. (Your completed audit will not be publicly available on our website.)
   (upload button)

5. Approximately how many of your student have food allergies? (open field)
Dining Services: Overview

6. Which best describes your dining services?
   - self-operated
   - contract-managed

7. If contract-managed selected above) Which company operates dining services? (multi-select)
   - Aramark
   - Bon Appetit
   - Chartwells
   - Compass Group
   - Sodexo
   - Thompson Hospitality
   - Other ____________________

Dining Services: Self-Serve Cross-Contact

8. Do you have procedures in place to lower the risk of cross-contact for self-serve menu items?
   Use sections 2-5 of the FARE dining services audit to answer this question.
   - Yes, in all areas (skip next Q)
   - Yes, in some areas
   - No (skip next Q)

9. (if some above) Please specify what self-serve areas have cross-contact procedures in place.
   Use sections 2-5 of the FARE dining services audit to answer this question.
   (open field)

10. Is there other information you would like to tell prospective students and parents about your self-serve cross-contact procedures? (optional) (open field)

Dining Services: Short-Order Cross-Contact

11. Do you have procedures in place to lower the risk of cross-contact for short-order menu items? Use sections 2, 3 and 6 of the FARE dining services audit to answer this question.
   - Yes, in all areas (skip next Q)
   - Yes, in some areas
12. (if some above) Please specify what short-order areas have cross-contact procedures in place. Use sections 2, 3 and 6 of the FARE dining services audit to answer this question.

(open field)

13. Is there other information you would like to tell prospective students and parents about your short-order cross-contact procedures? (optional) (open field)

Dining Services: Self-Serve Ingredient Information

14. Do you provide students access to ingredient information for self-serve menu items?* Use section 1 of the FARE dining services audit to answer this question.

- Yes
- No (go to anything else open comment question at end of this section.)

15. (if Yes above) How is ingredient information available for self-serve items? (multi-select matrix) Use section 1 of the FARE dining services audit to answer this question.

<table>
<thead>
<tr>
<th></th>
<th>Top 8 allergens</th>
<th>Full ingredients</th>
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<tbody>
<tr>
<td>an online database</td>
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<td>a list is posted in the dining hall</td>
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<td>available on request in the dining hall</td>
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<tr>
<td>other (open field)</td>
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</tbody>
</table>

16. (if Yes to Q16) What self-serve areas have ingredient information available? (open field)

17. Is there anything else you would like to tell prospective students and parents about your self-serve ingredient information? (optional) (open field)

Dining Services: Short-Order Ingredient Information
18. Do you provide students access to ingredient information for short-order menu items? Use section 1 of the FARE dining services audit to answer this question.
   - Yes
   - No (go to anything else open comment question at end of this section.)

19. (If Yes above) How is ingredient information available for short-order menu items? Use section 1 of the FARE dining services audit to answer this question. (multi-select)

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☐ other (open field)

20. (If Yes to Q20) What short-order stations have ingredient information available? (open field)

21. Is there any other information about your short-order ingredient information that you would like to tell prospective students and parents? (optional) (open field)

Dining Services: Pre-Order Meals

22. Do students have access to pre-order meals free from their allergens? Use section 7 of the FARE dining services audit to answer this question.
   - Yes
   - No (go to next section)

23. Is there any information about your pre-order meals that you would like to tell prospective students and parents? (optional) (open field)

Dining Services: Allergy-Friendly Station

24. Do students have access to an allergy-friendly station? Use section 8 of the FARE dining services audit to answer this question.
   - Yes
   - No (go to next section)

25. (If Yes above) What is the allergy-friendly station free from? Use section 9 of the FARE dining services audit to answer this question. (multi-select)
□ peanut
□ tree nut
□ fish
□ shellfish
□ eggs
□ wheat
□ soy
□ milk
□ gluten
□ other (open text field)

26. Is there any other information about your allergy-friendly station that you would like to tell prospective students and parents? (optional) (open field)

Dining Services: Staff Training

27. Are dining services staff trained on food allergies?
   Use section 9 of the FARE dining services audit to answer this question.
   • Yes, all staff
   • Yes, some staff
   • No (go to next section)

28. (If yes, some staff selected on Q29) What staff receive food allergy training? (multi-select)
   Use section 9 of the FARE dining services audit to answer this question.
   □ managers
   □ chefs
   □ registered dietitian
   □ hourly staff
   □ student staff
   □ other (open field)

29. How often are dining services staff trained on food allergies?
   Use section 9 of the FARE dining services audit to answer this question.
   • when hired
   • at least once a year
   • at least once every 2 years
   • at least once every 3 years
   • other:_________________
30. Which training(s) do you use? (multi-select)
   - AllerTrain courses by MenuTrinfo
   - ServSafe Allergen by National Restaurant Association
   - Great Schools, Colleges and Camps by Beyond Celiac
   - Other ____________________________
   - We developed our own food allergy training.

31. What topics are covered in your training? (e.g. food allergy 101, anaphylaxis, avoiding cross-contact, college and university policies, etc.)
   Use section 9 of the FARE dining services audit to answer this question.
   (open field)

32. Is there any other information about your dining services staff training that you would like to tell prospective students and parents? (optional) (open field)

Disability or Accessibility Services
33. Does your disability services office processes food allergy and celiac disease accommodation requests?
   • Yes
   • No (go to other info open comment question at end of this section.)

34. (if Yes above-Q31) Contact information for disability services office
   • Name
   • Email
   • Phone
   • webpage

35. Are there other departments a student should contact for accommodation requests?
   (open field)

36. How can students submit an accommodations request?
   (open field)

37. Is there any other information about your disability or accessibility services that you would like to tell prospective students and parents? (optional)
   (open field)

Housing Services
38. Have your resident advisors (RA) have taken food allergy and celiac disease training?
39. *(if Yes above) What training have the RAs taken?* (multi-select)
   - AllerTrain RA
   - a university-developed training
   - other __________________________

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

41. Do you work to be inclusive for students with food allergies in resident life programs involving food?
   - Yes
   - No

42. How can students access safe foods for resident life programs they wish to attend? (open field)

43. Is there any other information about students with food allergies and resident life programs that you would like to tell prospective students and parents? (optional) (open field)

Housing Services: Roommates

44. Do you provide accommodations for roommate assignments, including: (multi-select) Students will see the following disclaimer with this information: “Every accommodation request is evaluated on a case-by-case basis. A housing accommodation cannot be guaranteed prior to an individual evaluation.”
   - 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 ____________________________________________________________

45. 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) (open comment)

46. Where can students get more information and request housing accommodations? (contact details – name, webpage, email, phone number, other)

47. Is there any other information about your housing accommodations that you would like to tell prospective students and parents? (optional) (open field)

Health Services

48. Does your health services provide the following services? (multi-select)
   □ 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 ____________________________ (open field)

Emergency Services

49. Do you have stock, undesignated epinephrine that can be used in an emergency?
   • Yes
   • No (go to What does your emergency response policy allow for? (multi-select))

50. (if Yes above) Where is stock, undesignated epinephrine for emergencies available? (multi-select)
   □ dining halls
   □ resident halls
   □ athletic facilities
   □ healthcare facilities
   □ academic buildings
   □ other (open field)

51. If there are any exceptions to the areas you checked above, please explain.
   (open text field)

52. What does your emergency response policy allow for? (multi-select)
   □ 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 911
   □ on-campus emergency responders carry epinephrine for use in an emergency
☐ other ______________________________________ (open text field)

53. Who are your campus emergency responders? (multi-select)
☐ on-campus emergency responders
☐ city emergency responders
☐ county emergency responders
☐ other _________________________________ (open field)

54. Do your campus emergency responders carry epinephrine?
   • Yes, always
   • Yes, if we tell the emergency operator there is anaphylaxis or a food allergy reaction.
   • No

55. Is there any other information about your emergency services that you would like to tell prospective students and parents? (optional)
   (open field)

CLOSING:

Thank you for taking the time to complete FARE’s College Food Allergy Survey! We’ll be compiling this data and adding it to our new website. In the meantime, we’ll review it carefully and let you know if we have any additional questions.

Learn more about the FARE’s College Program and how to get involved.