

# COONABARABRAN HIGH SCHOOL CANTEEN

## Food allergy risk minimisation POLICY & PROCEDURE

### Background

This current policy and procedure has been developed through information provided by the NSW School Canteen Association and advice from the Department of Education Legal section. In particular the two following documents were utilised:

- Anaphylaxis Fact sheet – Healthy Kids Fact sheet
- ASCIA Guidelines for prevention of food anaphylactic reactions in schools (23/03/2010)  
[http://www.allergy.org.au/index2.php?option=com\\_content&task=view&id=31&pp+1&page=0&Itemid=258](http://www.allergy.org.au/index2.php?option=com_content&task=view&id=31&pp+1&page=0&Itemid=258)

IHP = Individual Health Plan

The Coonabarabran High School P&C Canteen Sub-committee will ensure policies and procedures are readily available for canteen employees and volunteers to minimise risk for individual students with severe food allergies whilst providing food alternatives to the individual and whole student population.

### We are particularly guided by the following statements:

*“Whilst it is primarily the responsibility of parents that the child is taught to care for themselves, the school also has a role to implement the care plan and reinforce appropriate avoidance and management strategies.”*

(Source: ASCIA Guidelines for prevention of food anaphylactic reactions in schools p3 – Under subheading: Age appropriate education of children with severe food allergies)

*“As children mature they are able to take more responsibility for their own care.”*

(Source: ASCIA Guidelines for prevention of food anaphylactic reactions in schools p 4)

### The Coonabarabran High School Canteen Sub-Committee strongly recommends that Coonabarabran High School does not place a blanket food ban for the following reasons:

- For high school aged students with food allergies, an essential step in encompassing their allergy is to develop strategies for avoidance in the wider community as well as at school
- Overall education and raised awareness of food allergy risk minimisation for all students, staff and volunteers will assist individual students to deal with their allergy within the school environment.
- The risk of complacency about avoidance strategies if a food is banned
- Most food consumed at school is brought from the home.

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**The Coonabarabran High School Canteen Sub-committee will ensure that:**

- Coonabarabran High School Canteen Sub-committee members and the canteen supervisor work with the School Principal and respond to specific Individual Health Plans.
- Updated and current procedures for handling specific food items are accessible for the canteen supervisor and canteen staff.
- Canteen Supervisor regularly reviews canteen procedures for safety and reports to canteen subcommittee meetings of any changes to menu required or any further equipment required to maintain safety.
- Student and staff Individual Health Plans are stored in a confidential location and that all employed canteen staff are aware of student issues.
- Canteen staff should deal with personal and health information sensitively and confidentially.
- The canteen supervisor will regularly review the canteen menu and provide healthy alternatives for students with allergies.
- The canteen supervisor will ensure food handling and hygiene procedures are in place and are practised by all canteen staff and volunteers
- That parents feel encouraged and welcome to communicate their concerns regarding their child's allergies with the canteen supervisor
- The Canteen Supervisor and employees has access to anaphylaxis training, incorporated with Coonabarabran High School staff training.
- The canteen staff regularly attend food handling courses provided by accredited trainers.

**The School Principal will ensure that:**

- The canteen supervisor will be provided with an updated list of students and staff with allergies and their Individual Health Plans
- The canteen supervisor be alerted to students and staff that may suffer from food allergies
- Canteen staff are informed of and included in all training related to anaphylaxis.
- The Canteen sub-committee are informed of any updates in any changes required in relation to dealing with IHPs and student allergies.

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**Food Allergy Risk Minimisation Procedures - Peanuts**

- ☑ *Only canteen supervisor and employed staff are to handle and make products containing peanuts*
- ☑ *All kitchen equipment used in preparation of peanut products e.g. chicken satay to be red or labelled with red and only used in the preparation of meals containing peanuts.*
- ☑ *All red kitchen equipment to be washed separately to other dishes in the dish washer.*
- ☑ *Store highly allergenic foods in sealed, well labelled containers.*
- ☑ *Avoid cross contamination. Take care not to contaminate margarine and other spreads.*
- ☑ *Those products containing peanuts are to be prepared last when preparing meals on a daily basis.*
- ☑ *Use hot soapy disposable paper towels to wipe surfaces that have had the highly allergic food on them i.e. do not use a dishcloth*
- ☑ *That each item on the canteen menu containing peanuts be highlighted.*
- ☑ *That each item containing peanuts be labelled as such. e.g. a sticker on the wrapping of a baguette*
- ☑ *That a poster be clearly displayed at the canteen identifying which items contain peanuts.*