

Food Allergy/outside food product Policy

Gore Schools strives to protect all students and staff from situations that could cause them harm or affect their health in a negative manner. This includes food related allergies. Special events such as on campus/in room parties, activates where concessions are provided and off campus events pose special challenges. While not all situations can be covered with a blanket policy, GPS strives to limit the exposure to know food agents during the instructional day to protect all staff, students and visitors. With these issues considered, the district adopts the following operational procedures and guidelines to reduce the exposure of student/staff to known allergic food items.

1. Only non-opened, factory sealed food items may be brought on campus for distribution to students. Home baked goods will not be allowed to be distributed to students. Staff may use staff work rooms for home baked products but shall make the office aware when any food items are to be brought onto the campus for consumption or use. Staffs are required to keep all items in the work room and practice safe handling procedures before leaving work room.
2. No peanuts are permitted in the lower elementary main classroom building, Pre-K-1 building, and P.E. classroom during the instructional day. This includes the cafeteria and gym during normal classroom use. There are classrooms designated as "Peanut Free" at all times on both campuses. Food items brought onto the lower elementary campus for student consumption such as in student lunches shall contain no peanuts. The high school campus allows peanuts/peanut products on campus but has several classrooms designated as "peanut free" These classrooms are clearly marked as "PEANUT FREE" outside their entrance.

Some food products are not designated as peanut free such as candy, chocolate, cookies and cakes. If such product are opened, touched or consumed on either campus, the student/staff member that contacted the product is required to practice food allergy safety precautions. The minimum precautions include wiping down all contact areas including, clothing if needed, and all surfaces that came in contact with the unsecured food products. Use of regular hand sanitizer is required for all persons that touch the product or the container (s) before leaving the area. The container is to be disposed of or sealed. Contact the office or nurse for wipes that are designated for surface wipe applications. These surface wipes should not be used on skin.

3. Food items that are not designated as "Peanut Free" by the manufacturer shall be restricted to areas where students/staff with allergies are not assigned. Notice will be given to the effected building so all students and staff are aware of the area (s) where these products may be accessible. If a food item brought into a building is a potential reactant or unknown, the office shall notify the affected persons of the unsecured food item (s) and areas.

Basic rule is when in doubt, contact the office or school nurse for advice. Use hand sanitizer after touching food items and before leaving an area. Use appropriate wipes for surface clean up but not to clean skin. Dispose of all contains appropriately.

We want to provide the least restrictive environment for all students, parents and staff to enjoy their experiences on our campuses while providing a safe environment for all.

Board Adopted: November 11, 2013