

Life Threatening Allergy (LTA) FAQ's

General Information: Please see the Protocol for Management of Life Threatening Allergies for further information. These FAQ's have been provided to assist with implementing that protocol. The implementation may be adapted based on individual needs of children in the classroom. Any additional restrictions will be communicated by the classroom teacher.

1. What is an allergen-sensitive classroom? *This is a room used for teaching students where products known to contain a specific allergen are excluded. Allergen-sensitive classrooms may be referred to by the allergen that is restricted: "Nut-sensitive", "dairy-sensitive", etc.*

2. Are all classrooms at BFCCPS nut-sensitive classrooms?

Yes. No nuts of any type and in any form may be brought into any classroom; for example, no nuts, no nut-butters, no products that contain nuts.

3. Is coconut considered a nut? *Yes. This is according to the FDA classification. Other nuts are: almond, beech nut, brazil nut, bush nut, butternut (not the squash), cashew, chestnut, chinquapin, coconut, filbert, ginko nut, hazelnut, heart nut, hickory nut, lichee nut, macadamia nut, peanut (a legume, but also restricted in nut sensitive classrooms), pecan, pine nut, pili nut, pinon nut, pistachio, shea nut, walnut.*

4. Does BFCCPS have a No Food Trading/Sharing procedure?

Yes.

5. Can students have snacks in a nut-sensitive classroom if the packaging has advisory labeling such as "may contain", "processed in a facility that also processes" or "made on equipment with" the food item the classroom restricts?

Yes. These may be brought in and consumed by the person bringing them, as long as the No Food Trading/Sharing procedure is followed.

6. Can food be provided to share during special events if the packaging has advisory labeling such as "may contain", "processed in a facility that also processes" or "made on equipment with" the food item the classroom restricts?

Sometimes.

IF TIME ALLOWS, supervising faculty are encouraged to plan with parents of students with life-threatening allergies to offer foods with advisory labeling in a way that protects the safety of students with life-threatening allergies. This plan must be communicated to parents of all students participating with life-threatening allergies, and written approval must be received from those parents. If these steps are followed, food containing advisory labeling may be offered at special events.

IF TIME DOES NOT ALLOW for advance planning as stated above, or if no plan can be agreed upon, or if written approval from parents is not obtained, then food with advisory labels may NOT be provided or shared.

FOOD ITEMS WITHOUT LABELS, including home prepared foods, must be treated the same as foods with advisory labeling.

7. Can students who do not have a Life Threatening Allergy and are sitting at an allergen-sensitive table in the cafeteria eat food from packaging that has advisory labeling such as "may contain", "processed in a facility that also processes" or "made on equipment with"?

Yes. These may be brought in and consumed by the person bringing them, as long as the No Food Trading/Sharing procedure is followed.

8. Can classroom-restricted food items be brought on a field trip?

No. For example, as all classrooms are nut-sensitive, no students may bring any nut or nut-products on the field trip for either snack or lunch.

9. Can food allergens that are restricted in a classroom be carried in the hallway?

Yes, as long as they are contained and a staff person is notified promptly of any spill that occurs so it may be cleaned up quickly. The school may make specific requests during certain events that food/drink be served/consumed in certain areas if the likelihood of a spill is increased.

10. When and how is it most helpful for a person to wash their hands to help reduce the risk of spreading food allergens?

We encourage all students, staff and volunteers to wash hands before and after handling or consuming food. To help prevent the spread of food allergens from a person who is not allergic to a specific food they have eaten to a person who is allergic to that item, it is most helpful after eating to wash hands either with soap and running water or a disposable, wet cleansing cloth and discard it in the trash.

11. What are the best ways to clean a surface to remove an allergen?

Cleaning with soap and water or an all-purpose cleaning agent is best; remembering to use disposable towels, wipes, etc. Failing to dispose of the item used to clean a surface may introduce that allergen to another location if that item were reused. Please note that antibacterial gels do not remove food allergens from surfaces.