

Anaphylaxis Prevention Strategies

In Classrooms

- Keep a copy of the student's ASCIA Action Plan in the classroom.
- Liaise with parents/carers about food related activities ahead of time.
- Use non-food treats where possible, but if food treats are used in class, it is recommended that parents/carers provide a treat box with alternative treats. Treat boxes should be clearly labelled and only handled by the student.
- Treats for the other students in the class should not contain the substance to which the student is allergic.
- Never give food from outside sources to a student who is at risk of anaphylaxis.
- Be aware of the possibility of hidden allergens in cooking, food technology, science and art classes (e.g. egg or milk cartons).
- Have regular discussions with students about the importance of washing hands, eating their own food and not sharing food.
- A designated staff member should inform casual relief teachers of students at risk of anaphylaxis, preventative strategies in place and the school's emergency procedures.
- Provide casual relief teachers with a procedure sheet and a copy of the student's ASCIA Action Plan

In Canteens

- If schools use an external canteen provider, the provider should be able to demonstrate satisfactory training in the area of anaphylaxis and its implications on food handling practices.
- Canteen staff, including volunteers, should be briefed about students at risk of anaphylaxis, preventative strategies in place and the information in their ASCIA Action Plans. Some schools have the student's name and photo displayed in the canteen as a reminder to staff.
- Liaise with parents/carers about food for the student.
- Food banning is not generally recommended - instead, a 'no sharing' approach is recommended for food, utensils and food containers. However, school communities can agree to not stock peanut and tree nut products (e.g. hazelnuts, cashews, almonds), including nut spreads.
- Products that 'may contain traces of nuts' should not be served to students known to be allergic to nuts.
- Canteens should provide a range of healthy meals/ products that are designed not to include peanut or other nut products.
- Physical isolation of students at risk of anaphylaxis is not recommended. Nut-free tables or nut-free zones may be appropriate for younger children.
- Be wary of contamination of other foods when preparing, handling or displaying food. For example, a tiny amount of butter or peanut butter left on a knife and used elsewhere may be enough to cause a severe reaction in someone who is at risk of anaphylaxis.
- Make sure that tables and surfaces are wiped down regularly
- Refer to section 4.4.6.11 of the Victorian Government Schools Reference Guide, '
- Food safety in schools and food handling regulations:
www.eduweb.vic.gov.au/referenceguide