

Food Allergy Management and Prevention Plan Checklist

Use this checklist to determine if your ECE program has appropriate plans in place to promote the health and well-being of children with food allergies. For each priority, check the box to the left if you have plans and practices in place. Develop plans to address the priorities you did not check.

You can also use the checklist to evaluate your response to food allergy emergencies. Ongoing evaluation and improvement can help you improve your plans and actions.

Check If You Have Plans or Procedures	Priorities for a Food Allergy Management and Prevention Plan
Does your ECE program ensure the daily management of food allergies for individual children by:	
	Developing and using specific procedures to identify children with food allergies?
	Developing a plan for managing and reducing risks of food allergic reactions in individual children through an Emergency Care Plan (Food Allergy Action Plan)?
Has your ECE program prepared for food allergy emergencies by:	
	Setting up communication systems that are easy to use in emergencies?
	Making sure staff can get to epinephrine auto-injectors quickly and easily?
	Making sure that epinephrine is used when needed and that someone immediately contacts emergency medical services?
	Identifying the role of each staff member in a food allergy emergency?
	Preparing for food allergy reactions in children without a prior history of food allergies?
	Documenting the response to a food allergy emergency?
Does your ECE program train staff how to manage food allergies & respond to allergy reactions by:	
	Providing general training on food allergies for all staff?
	Providing in-depth training for staff who have frequent contact with children with food allergies?
	Providing specialized training for staff who are responsible for managing the health of children with food allergies on a daily basis?
Does your ECE program educate children & family members about food allergies by:	
	Teaching all children about food allergies?
	Teaching all parents and families about food allergies?
Does your ECE program create & maintain a healthy & safe educational environment by:	
	Creating an environment that is as safe as possible from exposure to food allergens?
	Developing food-handling policies and procedures to prevent food allergens from unintentionally contacting another food?
	Making outside groups aware of food allergy policies and rules when they use school or ECE program facilities before or after operating hours?
	Creating a positive psychosocial climate that reduces bullying and social isolation and promotes acceptance and understanding of children with food allergies?

This plan is taken from the manual *Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs*. <http://www.foodallergy.org/document.doc?id=249>