



Allergy Awareness Policy

With the safety of its children a top priority, and a mission to be an inclusive community, SHAS is adopting an allergy awareness policy in order to protect and support children who have food allergies that can cause extremely dangerous, and even fatal, reactions. The school, therefore, will implement these guidelines as part of its allergy awareness policy, communicate the policy to its families, and urge families to comply.

- When there is a student at SHAS who is severely allergic to an allergen, with the potential for an anaphylactic reaction, all students who eat lunch or snack with that student will be asked to follow these guidelines when preparing lunches for their children:
- All students eating in an allergen-safe zone will not be allowed to bring in food items for snack/lunch that list the allergen as one of the ingredients or that lists that the product “may contain traces” of the allergen. Products that list the product as “processed in a plant/facility/on a line that processes the allergen” are ok to pack for snack/lunch.
- For special occasions on which specialty items, such as birthday or Shabbat treats, are being brought into the school and being shared with other students, the product brought into school must adhere to the allergen-free guidelines listed above. In addition, the family of the child with the allergy will keep individual specialty foods at school to be used as a substitute for their child when special treats are being brought into school.

When necessary, the school will maintain an allergen-safe zone and, in N/PK, will provide allergen-free snacks. The school will follow the following procedures in order to maintain the allergen-safe zone.

- Lunch boxes will be checked daily to make sure that the allergen is not mistakenly present in any of the foods served at the same table as the child with the allergy.
- The child with the allergy will be seated at the same table in the lunch room each day (with other students) to maintain a consistency and supervision around checking for potential allergens in foods and in thoroughly cleaning up the eating area of the room.
- Tables in the allergen-safe zone will be covered when students are being served food to help protect against cross contact.
- The school, when possible, will substitute allergen-safe products to be used for the whole school in place of the typical brand, which may contain the allergen in some format (for example, switching from one brand of crackers to another).