



Anaphylaxis Management Protocol

Bastrop ISD's food allergy management plan has been developed according to Texas Education Code, EDUC§38.0151. Anaphylaxis is a sudden, severe, and potentially life-threatening allergic reaction that occurs when a person is exposed to an allergen. The most dangerous symptoms include breathing difficulties, a drop in blood pressure or shock. Common examples of potentially life threatening allergies are those to food, stinging insects, medications and latex.

- Parents/guardians of students with determined allergies are to contact the campus nurse directly (and any other pertinent staff) regarding the following:
 - Previous medical history
 - Type of allergy & allergic reaction specific to student
 - Does this student require an epinephrine auto-injector and where will this be kept? (in clinic, on student, etc.)
 - Obtain [Anaphylaxis Emergency Action Plan](#) (signed by physician and parent)
 - Obtain physician orders for student to self-carry epinephrine as needed
 - For students who require meal substitution due to food allergies, please use the [Special Meal Accommodation Form](#)
 - Develop plan that accommodates the child's needs throughout the school, including in the classroom, cafeteria, after school programs, school sponsored activities and on school bus
 - Discuss field trips with staff regarding food allergy and appropriate strategies for management of food allergy
 - Parents may send their own snacks for their student(s)
 - Provide properly labeled medications and replace medications after use or upon expiration
 - Provide emergency contact information
 - Educate the student in the self-management of their food allergy including:
 - Safe and unsafe foods and food handling practices
 - Strategies for avoiding exposure to unsafe foods
 - Symptoms of an allergic reaction
 - How and when to tell an adult they may be having an allergy-related problem
 - How to read food labels (age appropriate)
- Collaborate with staff regarding the following items:
 - Staff will be knowledgeable about and follow applicable federal laws including ADA, IDEA, Section 504, FERPA as well as state laws and/or district policies that apply
 - Determine if [classroom notification](#), requesting parents to voluntarily refrain from sending allergen foods, is needed
 - Provide [Food Allergy Checklist for Teachers](#)
 - Provide "allergy aware" signs posted outside the classroom
 - Campus administrators may designate a food-allergy free area or lunch table



- Nutrition Services Department will follow their policy regarding food allergies and medical documentation required for meal substitution
 - Handwashing guidelines for staff and students will be encouraged
 - Custodial staff are instructed to use cleaners that remove allergens from hard surfaces
 - Transportation staff to be trained on symptom awareness and how to respond if a reaction occurs
 - Transportation staff to enforce a “no eating” policy on buses with exceptions made only to accommodate special needs under federal or similar laws or district policy
 - Non-food items used in curriculum will be modified for those classes who have students with allergies
- School Nurse will:
 - Determine if there is a student with a history or risk of anaphylaxis on the school campus by reviewing the students’ health conditions
 - Prepare an Individualized Health Plan and ensure this information as well as Emergency Action Plans are attached to student’s skyward profile
 - Ensure student’s critical alert information is current
 - Notify appropriate school staff with need to know information of a student's condition (teachers, PE teacher, cafeteria staff, monitors, administrative staff, etc.)
 - Store Epinephrine in the school clinic in a designated, unlocked location for trained staff to access
 - Train designated staff on the signs, symptoms, and medical management of anaphylaxis and document such training
 - Train designated staff on “Emergency Action Plan” and use of emergency medications, as well as retrain staff as needed throughout the school year
 - Educate Staff that students’ “Emergency Plan” and emergency medication must accompany student on all field trips
 - Students should:
 - Not trade and/or share food with others
 - Not eat anything with unknown ingredients and/or known to contain allergen
 - Be proactive in the care and management of their food allergy and reactions based on their developmental level
 - Notify an adult immediately if they eat something they believe may contain the food to which they are allergic to

While Bastrop ISD cannot guarantee an allergy-free environment at school, the district is committed to encouraging prevention and to doing everything possible to ensure the safety of every child who has food allergies.



Post-anaphylaxis reaction review of policies and procedures

- After a student's anaphylactic reaction at school or a school-related activity, the health service staff member or athletic trainer should submit a [Report of Epinephrine Administration](#) to the District Health Services Coordinator, identifying:
 - The source of allergen exposure, if known
 - Emergency action taken, including whether epinephrine was used and whether the student or a staff member administered the Epinephrine
 - Any recommended changes to procedures
 - If the campus, unassigned Epinephrine was administered, complete the following information on the [DSHS](#) website no later than 10 business days after administration

- After a student's anaphylactic reaction the District Health Services Coordinator, the school nurse, or a clinic team leader will:
 - Review the policies/prevention plan as applicable to address any changes needed or made by the student's healthcare provider.
 - If an epinephrine auto-injector was used during the reaction, the school nurse/clinic assistant will contact the parent/guardian to remind him/her to obtain a replacement for the school.
 - If the allergic reaction is thought to be from food provided by the school food service, work with the school food service department to ascertain what potential food item was served and/or consumed and how to reduce risk in the cafeteria by reviewing food labels, minimizing cross-contamination, and other strategies.

[TASB guidelines on Epinephrine](#)

[DSHS Guidelines for the Care of Students with Food Allergies at Risk for Anaphylaxis](#)