

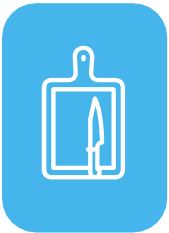
MANAGING FOOD ALLERGIES AND INTOLERANCES

Identify Food Allergies and Intolerances



- Set up a system for identifying students with food allergies and intolerances. This system must be clear and known to all.
- Programs that use trays should use red ones to identify children with a food allergy or intolerance. Red trays must be washed every day according to MAPAQ's 4 step dishwashing method.

Cross-Contamination



- Allergens must never be in contact with other food or kitchen tools (knives, cutting boards, bowls, etc.)
- Proper hand washing with soap and warm water should be done after handling food that may contain allergens.
- Avoid cross-contamination by preparing breakfast for students with food allergies and intolerances first.

Health Records



- Allergy alerts for students with allergies or intolerances (provided by the school) must be easily visible and displayed where children eat (breakfast room or classrooms).
- If it's a student's first visit to Breakfast Club and they have a food allergy or intolerance, make sure the food served to them is allergen-free. Be sure to add their health information to your records and post an allergy alert.

Auto-Injector



- For EpiPen administration, the school can make sure that the school's club coordinator is trained on how to administer the auto-injector.
- A reminder sheet "[Anaphylaxis - Use of the auto-injector](#)" is also available on the Club's website or at www.EpiPen.ca.
- If EpiPen is administered to a student, call 911 and promptly notify the school secretary so they can contact the parents.

Food Delivered by Breakfast Club of Canada



- The school must send their program support coordinator a list of allergens that are deemed too difficult or dangerous to manage - regardless of whether they are currently included in the breakfast menu. The program support coordinator will ensure that no products that contain these allergens are sent to the school.
- The school is responsible for informing Breakfast Club of Canada of any change to the list of banned allergens during the school year.