

The [European Academy of Allergy and Clinical Immunology \(EAACI\)](#) and the [Department of Health \(DoH\)](#) have guidelines on how to manage pupils with allergies at school:

1. Allergy lessons as part of the curriculum for pupils.
2. Education for all school staff in preventing cross contamination of allergens during handling, preparation and serving of food.
3. Emergency medication stored in school for pupils with allergies.
4. Distribution of menus to parents/carers and pupils with the 14 allergens listed (a full ingredients list should be made available upon request)
5. Supervision during meal times.
6. Allergen free areas, where there may be a high risk of allergen exposure, e.g. canteen or cooking classes.
7. Clear allergen labelling of all meals, drinks and snacks in the canteen.
8. Labelling individual cups/ bottles/ containers with children's names.
9. No food sharing policy.
10. No eating utensil sharing policy.
11. Routine Cleaning (with warm soapy water and disinfectant) of tables, floors and food preparation areas, especially after meal times.
12. Encourage hand-washing after meals/ snacks.
13. Discuss with parents/carers and obtain their permission before giving food treats to pupils with allergies(e.g. birthday parties or special events).
14. Risk assessments completed for school trips, exchanges and excursions.
15. No eating policy on school buses.