

Chartwells K12 Food Allergy Mandatory Procedures

Each Chartwells school district must follow these instructions to ensure the safety of all students.

- ✓ A medical statement must be on file in the school and reviewed by the school foodservice office for each student who is provided with a modified menu.
- ✓ Offer vs Serve, Nutrislice, Webtrition reports or our purchasing protocol that restrict nuts, peanuts, and coconut, are not acceptable menu plans for students with allergies or medical conditions. All students must have a specific menu plan on file in the foodservice office.
- ✓ Any allergy entered into the point-of-sale system must have the student's medical statement on file with a documented foodservice plan for the menu modification.
- ✓ Product allergen decisions are based upon the food label. Chartwells employees should not contact manufacturers for statements regarding their products or manufacturing processes.
- ✓ Food labels must be reviewed daily for prohibited ingredients based on the food allergies and medical conditions of students in each school.
- ✓ Products that contain peanuts, tree nuts, or coconut are prohibited in all Chartwells K12 foodservice programs. Peanut butter sandwiches are allowed except in peanutfree schools.

Cross-Contact

Cross-contact happens when one food comes into contact with another food and their proteins mix. As a result, each food then contains small amounts of the other food.

These amounts are so small that they usually can't be seen. Even this tiny amount of food protein has caused reactions in people with food allergies!

Cooking does not remove the allergen from the food.

Tips to Avoid Cross-Contact

Wash your hands with soap and water before touching anything else if you have handled a food allergen. Soap and water will remove a food allergen. Sanitizing gels or water alone will not remove an allergen.

If you are making several foods, cook the allergy-safe foods first.

Use utensils, cutting boards and pans that have been thoroughly washed with soap and water. Consider using separate utensils and dishes for making and serving safe foods.

Keep the safe foods covered and away from other foods that may splatter.

If you make a mistake, you can't just remove an allergen from a meal. Even a small amount of cross-contact makes a food unsafe.