



GLEN OSMOND PRIMARY SCHOOL

5 Fisher Street, Myrtle Bank SA 5064

Phone: 8379 0500 Fax: 8379 0502

E-mail: dl.0152.info@schools.sa.edu.au



Website: www.glenosps.sa.edu.au

"Learning for Life - Aiming for Excellence"



Government
of South Australia
Department for Education

FOOD ALLERGY AWARE POLICY

| | |
|--|---|
| Related legislation | |
| Related policies, procedures, guidelines | Right Bite Food and Drink Supply Standards for South Australia <i>including the Traffic Light system</i> Food and Drinks Classifications Guide for South Australian Schools Food Checker for South Australian Schools DfE Medical Management procedures Anaphylaxis and allergies procedure |
| Endorsed by Governing Council |  <i>GC Chairperson</i>  <i>Principal</i> |
| Endorsement date | 11/09/2024 |
| Review date | August 2026 |



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Statement of Policy:

Glen Osmond Primary School is an **Allergy Aware School** where the health and safety of our students is paramount. Enrolled within the school are a number of students with life threatening food allergies. The basis of our approach is risk minimisation and education.

Overview:

This policy is concerned with a whole school approach to the health care and management of those members of the school community suffering from specific allergies. Whilst nut allergy is the most common food allergy, eight foods (peanut, tree nut, milk, egg, soy, wheat, fish and shellfish) account for the vast majority of total food allergies. The school acknowledges that it is impractical to eliminate all foods which cause allergies from an environment where food is commonplace. The emphasis is therefore on minimising risk of exposure, raising awareness and encouraging self-responsibility.

Purpose:

- To raise awareness of anaphylactic conditions for all members of the school community
- To provide a safe learning environment for all members of the Glen Osmond Primary School community
- To continually review awareness of allergies in our school

Management:

Parents:

- Will be informed of this policy at the commencement of each new school year and at the time of enrolment.
- Are requested to follow the classroom guidelines when sending in foods which may cause potential allergies
- Will provide a medical plan and medication (eg epipen) if their child has been diagnosed with an allergy. These are to be kept up to date by the parent. Parents will also teach and encourage the child to self-manage

Students:

- Will receive age appropriate education about food safety and the seriousness and potential life threatening nature of allergies in the classroom environment
- Are encouraged to wash hands before and after eating
- Who bring in food that relates to a child with an allergy are encouraged to inform the classroom or duty teacher, and will eat that food away from other students and wash their hands after eating
- Are not permitted to share or swap food

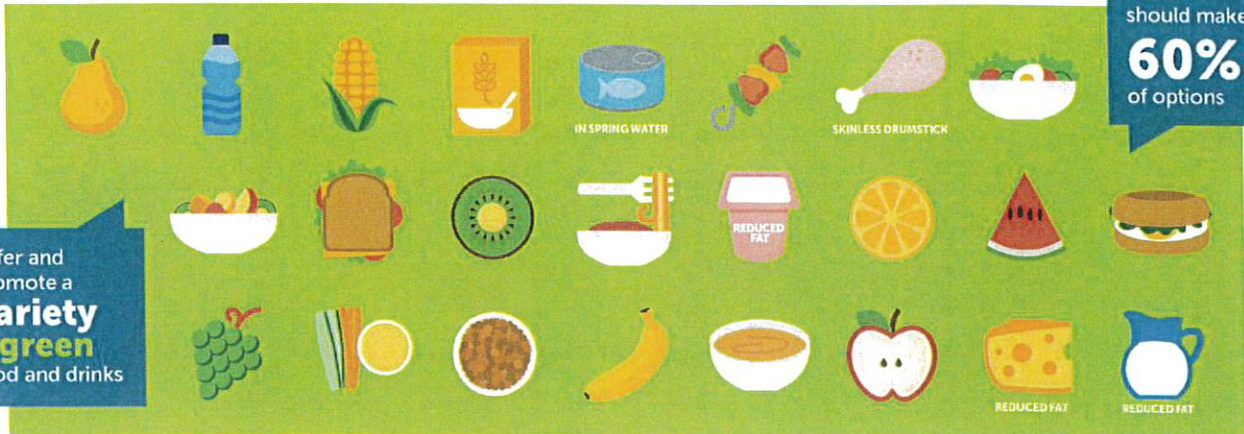
Staff:

- Will be made aware of students who have anaphylactic responses
- Will supervise students during lunch eating time and be vigilant in regards to this policy
- Will participate in training to understand procedures related to Anaphylaxis, including identification of the signs and symptoms of an allergic reaction and use of appropriate medication, eg epipen
- Will educate parents and caregivers through class communication of any allergies in the classroom
- Will promote and update information to students and parents, through newsletters and website etc
- Will ensure all camps, excursions and incursions provide 'safe' food and there are effective controls in place to minimise the risk of exposure
- Teachers will communicate with parents if food containing allergens, identified as high risk for a class member, is sent to school

**Endorsed by Governing Council 11/09/2024
To be reviewed August 2026**

best options

green foods and drinks should make up **60%** of options



Offer and promote a **variety** of **green** food and drinks

choose carefully

limit **amber** foods and drinks to **40%** of available options



Offer **smaller portions** of **amber** food and drinks

limit to twice per term

red 1 foods and drinks should be limited to twice per term, for example as part of a whole of school celebration or fundraising event



should not be supplied

red 2 foods and drinks should not be supplied, provided or sold to students



Preventive Health SA Healthy Food Environments Hub

Tools and resources are available to support you in meeting the revised Right Bite standards. Use the Preventive Health SA FoodChecker to assess products, recipes and menus.

preventivehealth.sa.gov.au/our-agency/obesity-prevention/healthy-food-nutrition/healthy-food-environments-hub