

DIXONS MUSIC PRIMARY

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Head of School: Nicola Morrissey

## Letter to families - allergens

## Dear families

We have made a recent change to our health and safety policy which will come into effect in the new academic year.

From September, our trust will no longer serve any products to students that contain or may contain nuts. As most school classrooms have at least one child with a nut allergy, this decision has been made to ensure the safety of all of our students.

As such, if your child brings in a packed lunch to school, please ensure that it contains no traces of nuts.

The health and safety policy has been updated with further information and is available to view on the policies section of our website, but should you require any additional information, please contact the Dixons Music Primary main reception admin@dixonsmp.com.

Yours faithfully,

Miss Steele Mrs Morrissey
Principal Head of School

## **Allergens and Anaphylaxis Policy**

This Policy has been adapted from the 'Model policy for Allergy at school guide' which has been designed to support schools to develop a 'Gold Standard' policy to manage children's allergies safely, so that children and their parents feel reassured that a robust policy is in place.

Around 8% of children in the UK live with a food allergy, and most school classrooms will have at least one allergic pupil These young people are at risk of anaphylaxis, a potentially life-threatening reaction which requires an immediate emergency response.

The trust has a legal duty to support pupils with medical conditions, including allergy. Academies must adhere to legislation and statutory guidance on caring for pupils with medical conditions, including the administration of allergy medication and adrenaline auto-injectors (AAIs).

Please see the medical conditions policy 6.0 for more information with the above.

- On entry to the academy, it is the parent/ guardian responsibility to inform enrolment staff/ School Nurse of any allergies. This
  information should include all previous severe allergic reactions, history of anaphylaxis and details of all prescribed medication.
- Staff must be aware of the pupils in their care (regular or cover classes) who have known allergies as an allergic reaction could occur at any time and not just at mealtimes. Any food-related activities must be supervised with due caution
- In order to keep pupils with allergies safe, the trust has a clear and consistent approach on managing allergies in school. Academies will take a whole-school approach which involves all members of the team, including teaching staff, caterers, pupils and parents to ensure that the needs of the allergic pupils are met.
- It is important that pupils with allergies are not stigmatised or discriminated against in any way at school due to their allergy. For example, they must not be separated at mealtimes or excluded from class activities (unless this has been specified in the pupil's Individual health care plan). Drawing attention to the allergy in this way could result in allergy bullying by other pupils, so inclusivity and overall awareness amongst pupils is vital.
- As part of the trust's duty to support children with medical conditions, they must be able to provide safe food options to meet
  dietary needs including food allergies. Catering staff must be able to identify pupils with allergies and be able to provide them with
  an appropriate meal.
- This information will be shared with the catering department and all academy staff at the beginning of each academic year and reviewed each cycle with any changes. (Please see attachment for document)
- All food businesses must follow the 'Food Information Regulations 2014' which states that allergen information relating to the 'Top 14' allergens must be available for all food products. Academies can therefore identify whether a food product is appropriate for allergic pupils to eat
- The academy menu and all allergen information is available to the catering department, academy staff and parents via the academy website, on show in all dining areas, food preparation area's and is part of Safer Food Better Business folder which is regulated by Environmental health to determine the food businesses hygiene standards.
- The catering department will not use any products containing nuts or 'may contain nuts' precautionary allergen labelling.
   Academies will discourage any students bringing products into the academy in packed lunches with the same allergen information.
- No products containing nuts or 'may contain nuts' precautionary allergen labelling are to be brought into the academy by any student for birthday's or treats which could lead to a risk of anaphylaxis.
- Trust catering departments will constantly keep up to date with products they are using, this means reviewing any product that enters the academy which is an alternative to what has been used to provide the relevant allergen information.
- Thorough training is provided for all staff on an annual basis and on an ad-hoc basis for any new members of staff.