



State of Connecticut

Task Force to Study Life-Threatening Food Allergies in Schools

LEGISLATIVE OFFICE BUILDING, ROOM 3100

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Co-Chairpersons

Erin Spaulding and Michelle Embree Ku

Meeting Minutes

Thursday, December 29, 2016

11:00 a.m., in Room 1D of the Legislative Office Building

The meeting was called to order at 11:04 a.m. by Michelle Embree Ku, Co-Chairperson.

The following members were present: Erin Spaulding, Michelle Embree Ku, James Rosen, Michael Corjulo, Salvatore Urso, Jessica Curran, Regina Owusu, John Frassinelli, and Alyson Martin.

Absent was: Patricia Shoemaker

The minutes from the December 8, 2016 meeting were amended to reflect that Alyson Martin was absent. The amended minutes were approved.

The minutes from the December 15, 2016 meeting were approved.

Members voted on the following proposed recommendations:

1. That authorization for students to self-carry an auto-injectable epinephrine device be made separate from the authorization to self-administer epinephrine in the legislation.
Total number voting: 8, voting yea 8, voting nay 0, absent and not voting 1, abstain 1.
2. That the serving or selling of peanut, tree nut, or shellfish products or those that may pose possible cross contamination during processing be prohibited in school before, during, or after school hours; and that mechanisms to prevent direct and accidental exposure to all other known student allergens are ensured.
Total number voting: 9, voting yea 6, voting nay 3, absent and not voting 1, abstain 0.
3. That the use of food for celebrations or rewards be prohibited.
Total number voting 9, voting yea 5, voting nay 4, absent and not voting 1, abstain 0.
4. That school culinary programs and course curriculum implement allergen restrictions and safety protocols to allow safe participation for food-allergic students.
Total number voting 8, voting yea 5, voting nay 3, absent and not voting 1, abstain 1.
5. That standardized annual training for all school staff be required – targeted at specific roles, that must include a review of the district's allergy plan, allergy awareness, prevention protocols, inclusion, food allergy bullying/harassment/shaming and schools' emergency response as it relates to anaphylaxis -- and include opportunity for in-person review of training topics.
Total number voting 9, voting yea 6, voting nay 3, absent and not voting 1, abstain 0.

6. That all food service directors and personnel (outsourced or district managed) be required to complete standardized food allergy training. Training must include overview of food allergies, limitations of Food Allergen Labelling and Consumer Protection Act, how to vet foods for top 8 (potentially 9 if proposed legislation to include sesame as a major allergen passes) allergens, avoidance of cross contamination, how to make food substitutions, and effective cleaning and sanitation practices. In addition, food service providers must implement consistent/standardized practices for the accommodation and safety of food allergic students, in compliance with USDA regulations.
Total number voting 9, voting yea 6, voting nay 3, absent and not voting 1, abstain 0.
7. That all districts be required to complete annual survey questions that address implementation of district allergy plans, incidence of anaphylaxis and other food allergic reactions, use of epinephrine, implementation of 504 evaluations, and social-emotional indicators (*modeled after the collection of concussion data in the annual School Health Services survey*).
Total number voting 9, voting yea 6, voting nay 3, absent and not voting 1, abstain 0.
8. That the ability for the parent/guardian to “submit, in writing, to the school nurse and school medical advisor, if any, that epinephrine shall not be administered to such student under this subdivision” PA 14-176 (substitute for 10-212a(a)2) be eliminated.
Total number voting 8, voting yea 6, voting nay 2, absent and not voting 1, abstain 1.
9. That the Connecticut State Department of Education create a mechanism to monitor implementation of district food allergy plans based on revised guidelines.
Total number voting 9, voting yea 5, voting nay 4, absent and not voting 1, abstain 0.
10. That food allergy awareness be integrated into school climate and wellness programs, including providing information for the entire parent/family community on food allergy awareness, management, and acceptance.
Total number voting 9, voting yea 7, voting nay 2, absent and not voting 1, abstain 0.
11. That the Healthy and Balanced Curriculum framework (circa 2006) be updated to include life threatening food allergies.
Total number voting 9, voting yea 9, voting nay 0, absent and not voting 1, abstain 0.
12. That the Department of Public Health collaborate with the Connecticut State Department of Education to pursue Centers for Disease Control and Prevention funding to promote public awareness and education about food allergies.
Total number voting 9, voting yea 7, voting nay 2, absent and not voting 1, abstain 0.
13. That the Family and Consumer Sciences and Culinary Arts Programs/Curriculum be updated to include dietary restrictions, cross contamination and allergen identification.
Total number voting 9, voting yea 8, voting nay 1, absent and not voting 1, abstain 0.
14. That there shall be training regarding the symptoms and treatment of anaphylaxis, including the administration of epinephrine auto injectors to identified students, provided to all transportation personnel on an annual basis and upon hire throughout the year.
Total number voting 9, voting yea 7 voting nay 2, absent and not voting 1, abstain 0.
15. That all transportation personnel have specific knowledge of the students on their vehicle that has been identified as having food allergies. Identification is to be kept in an obvious location in the vehicle and available to all drivers, including substitutes. This is to be a shared responsibility/collaboration between the student, the parent and/or guardian of the student, designated school personnel, and the transportation company.
Total number voting 9, voting yea 9, voting nay 0, absent and not voting 1, abstain 0.
16. That all transportation vehicles are equipped with functioning emergency communication devices (e.g., cell phones, two-way radios and walkie-talkies).

Total number voting 9, voting yea 9, voting nay 0, absent and not voting, 1 abstain 0.

17. That food is not to be eaten on the school bus or any transportation vehicles unless indicated in an IEP or 504 plan.

Total number voting 9, voting yea 6, voting nay 3, absent and not voting 1, abstain 0.

18. That, to ensure the safety of students with life-threatening food allergies during school transportation, transportation personnel be mandated to follow the American Academy of Pediatrics Standard of Care
Total voting 9, voting yea 9, voting nay 0, absent and not voting 1, abstain 0.

19. That the training shall be the responsibility of the transportation company, possibly utilizing the school nurse or nursing supervisor, EMS personnel or physicians.

Total number voting 8, voting yea 8, voting nay 0, absent and not voting 1, abstain 1.

20. That the State employs an ombudsperson to serve as an advisory resource and for the reconciliation of disagreements between parents/guardians and districts about 504 plans or district policies that apply to students with life-threatening food allergies.

Total number voting 9, voting yea 6, voting nay 3, absent and not voting 1, abstain 0.

21. That the Connecticut State Department of Education Guidelines for the Management of Life Threatening Food Allergies and Glycogen Storage Diseases be updated to reflect current evidence-based practice and promote safety and inclusion of students with life-threatening food allergies. The updated guidelines will include the following essential elements:

- a. Clarified legal requirements with regard to Section 504, FAPE, USDA regulations for accommodation of food allergic students in school nutrition programs
- b. A model district plan to facilitate implementation and promote practice according to revised guidelines
- c. A standardized emergency allergy plan that integrates a medication authorization indicating epinephrine as first-line medical treatment for anaphylaxis
- d. Specific criteria for foods used as part of a curriculum, including procedures for allergen avoidance and means for including all students
- e. Specific plans to address the social and emotional aspects of life threatening food allergies and means for school districts to promote the psychosocial well-being of students with life threatening food allergies.
- f. School staff (including but not limited to teachers, paraprofessionals, administrators, related service providers, nurses, cafeteria staff, bus drivers) and students should be provided with education and training regarding risks, reactions, signs, and symptoms, as well as, proactive safety and inclusion strategies and practices for students with LTFA.
- g. The roles and responsibilities of school districts and other school personnel as listed in the CDC Guidelines
- h. If parents choose to opt their child out of an allergen-free table in the cafeteria, the school team and parents will work together to provide the child with a safe alternative that all agree upon
- i. The recommendation that all students with a known life-threatening food allergy have a 504 plan that includes an Emergency Health Care Plan; evaluate all other students with reported life-threatening food allergy for medical diagnosis and Section 504 with Emergency Health Care Plan; and promote collaborative partnerships with parents and their healthcare providers to identify accommodations that promote the safety and inclusion of each individual student for all school related activities (including but not limited to regular school day hours, school nutrition programs, bus, field trips, school sponsored before and after school activities/events, and

athletics

- j. Recommendations for how to make every learning environment safe for all students with known or unknown life-threatening food allergy
- k. Procedures for how to promote no food sharing to minimize the risk of accidental exposure

Total voting 9, voting yea 7, voting nay 2, absent and not voting 1, abstain 0.

22. That glycogen storage disease guidelines be separated from guidelines for the management of life threatening food allergies (Connecticut State Department of Education Guidelines for the Management of Life Threatening Food Allergies and Glycogen Storage Diseases).

Total number voting 9, voting yea 9, voting nay 0, absent and not voting 1, abstain 0.

23. That, pending guidelines revisions, CSDE issue a circular letter clarifying the need for all districts to comply with existing state and federal legislation, including the requirement for an IHCP and EHCP, and application of Section 504 to all students with known or reported LTFA to have accommodations that address the safety and inclusion of each individual student.

Total number voting 8, voting yea 5, voting nay 3, absent and not voting 1, abstain 1.

24. That the work group for the guideline revisions be co-chaired by a representative from the Connecticut State Department of Education and a member of the Task Force to Study Life Threatening Food Allergies and include at least two additional task force members, at least one of whom is a parent advocate.

Total number voting 9, voting yea 8, voting nay 1, absent and not voting 1, abstain 0.

The meeting was adjourned at 4:01 p.m.