

**RESPONSIBILITIES OF THE SCHOOL FOOD SERVICES MANAGER  
FOR THE STUDENT WITH  
FOOD ALLERGIES/ANAPHYLAXIS**

- \_\_\_\_\_ Attend training according to the student's individual health care plan.
- \_\_\_\_\_ Follow sound food handling practices to avoid cross contamination with potential food allergens.
- \_\_\_\_\_ Follow cleaning and sanitation protocol to avoid cross-contamination and thoroughly clean all tables, chairs and floors after each meal.
- \_\_\_\_\_ Set up procedures for the cafeteria regarding food allergic students.
- \_\_\_\_\_ After receiving a doctor's note, and in accordance with the guidance from the Central Food Services Office, make reasonable modifications for meals served to students with food allergies.
- \_\_\_\_\_ Take all complaints seriously from any student with a life-threatening allergy.