# How to Prevent and Respond to Food and Other Allergic Reactions

Kids Comprehensive Services, LLC

# **OBJECTIVES**

- Develop an awareness of basic food allergies
- Learn why early childhood programs should address food allergies
- Learn the difference between allergic and intolerance
- Understand how teachers/staff can help prevent allergic reactions
- Know the proper procedure in the event of an allergic reaction

# **FOOD ALLERGIES**



- Food allergy is a
   potentially serious
   immune response to
   eating or coming in
   contact with certain foods.
- A food allergy occurs when the immune system:
- Identifies a food as dangerous
- Tries to protect body by releasing histamine into blood when that food is eaten.

# **FOOD ALLERGIES**

- In the United states, an estimated 12 million people have food allergies.
- Food allergies cause roughly 30,000 emergency room visits and 100 to 200 deaths per year.
- Food allergies affect as many as 5% of infants less than three years of age and 3% to 4% of adults.
- Increased presence of students with food allergies



# FOOD ALLERGIES VS FOOD INTOLERANCE

## **FOOD ALLERGY**

- Potentially serious immune response to certain foods
- Affects different organs in the body
- IgE release of histamine
- Immediate reaction to a few hour

## **FOOD INTOLERANCE**

- Absence of a specific chemical or enzyme needed to digest a substance
- Problem in digestive system mostly but can include other organs
- Delayed response
- Not life-threatening

# SIGNS AND SYMPTOMS

### Skin problems

- Hives (red spots that look like mosquito bites)
- Itchy red skin rashes (eczema, also called atopic dermatitis)
- Swelling

### Breathing problems

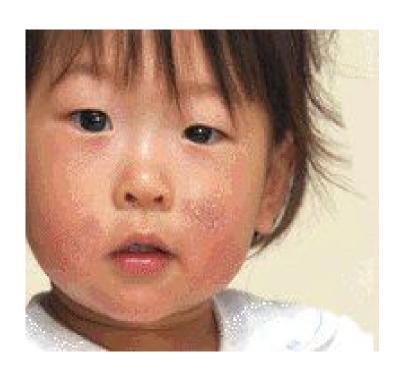
- Sneezing
- Wheezing
- Throat tightness
- Trouble swallowing

#### Stomach symptoms

- Nausea
- Vomiting
- Diarrhea

#### Circulation symptoms

- Pale skin
- Light-headedness
- Drop in blood pressure
- Loss of consciousness



# SIGNS AND SYMPTOMS

**Trouble** swallowing **Shortness of** breath Repetitive coughing Voice change Nausea & vomiting Diarrhea **Abdominal** cramping

Swelling
Hives
Eczema
Itchy red
rash

Drop in blood pressure

Loss of consciousness

# **SCENARIO**

Ms. Williams observed Renee sharing a piece of candy with Tiffany on the playground. Tiffany starts wheezing and having difficulty breathing. (Allergic reaction or Food Intolerance)

# **SCENARIO**

Ms. James gave Robert a new breakfast selection of oatmeal. By 6 p.m. Robert was complaining of a stomach ache and had diarrhea. (Allergic reaction or Food Intolerance)

# LIFE-THREATENING REACTION: ANAPHYLAXIS

A serious allergic reaction that is rapid in onset and may cause death









Latex



## TREATMENT OF ANAPHYLAXIS

- Epinephrine by injection is the treatment for a serious reaction
- Quick administration is key a delay can be deadly
- Follow-up care and observation in the emergency room for 4-6 hours
- Biphasic reactions occur about 20% of the time (symptoms improve or disappear, then the 2<sup>nd</sup> wave can be worse than the first)

# **COMMON FOOD ALLERGIES**

Approximately 90 percent of all food allergies are caused by eight foods, including the following:

- 1.Milk
- 2.Eggs
- 3.Wheat
- 4. Soy

- 5. Peanuts
- 6. Tree nuts
- 7. Fish
- 8. Shellfish

# **PREVENTION**

- Avoid food Allergen
- Know ingredients in all food products
- Keep food surfaces clean to prevent cross contamination
- Introduce new foods one at a time with close observation

# COW'S MILK AND SOY PROTEIN

- Breastfed infant may have colic
- Vomiting after feeding is the most common symptom of milk and soy allergy
- Itching dry rash or eczema is another subtle symptom
- Severe reaction causes hives and difficulty breathing



# **EGGS**

- Egg allergies are due to the protein in the egg white
- Beware of hidden egg ingredients
  - Breaded foods
  - Egg glazed breads

Egg substitutes still contain the same protein







# WHEAT AND GLUTEN

- Two types of allergic reactions
  - Hives and/or wheezing which occurs immediately
  - Abdominal pain, diarrhea, and irritability

 Celiac disease – causes poor weight gain and slow growth due to gluten which is found in wheat, rye

and barley





# PEANUTS AND TREE NUTS

- Two of the most common allergies in children
- Contained in many food products unexpectedly
  - Foods cooked in peanut oil
  - Used in food preparation as a glue to hold food items together
- Read Labels carefully



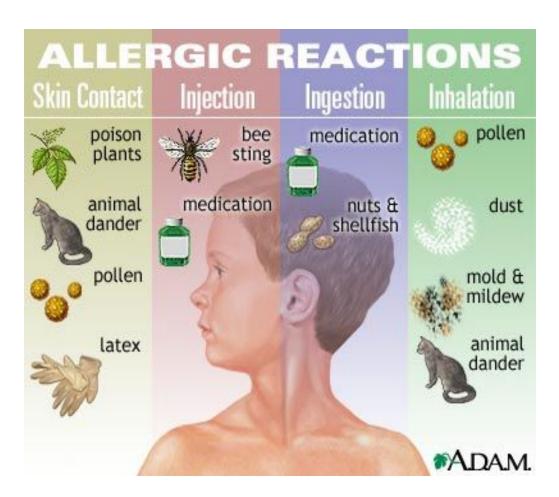
# FISH AND SHELLFISH



- Shellfish is the most common and the most dangerous allergen
  - Shrimp, Lobster, or clams
  - Breathing the fumes or any contact can cause severe reaction
- Fish allergies may not include shellfish
  - Must avoid any type of fish
  - Breathing the fumes or any contact can cause severe reaction

# OTHER COMMON ALLERGNS

- Pollen
- Dogs
- Trees
- Grass
- Dust
- Smoke



# MANAGING FOOD AND OTHER ALLERGIC REACTIONS

- Shared responsibility among child care center, families and health care providers
- Avoidance of allergens
- Be prepared in case of a reaction



# **HAND WASHING**

Hand Washing is the most effective way to control the spread of allergens



- Arrival into classroom
- After sand/water play
- After blowing nose or using toilet
- After touching garbage, floor, pets
- Before eating, drinking, or handling food
- Before /after diapering or toileting each child

# WHY SHOULD SCHOOLS BE PREPARED TO ADDRESS FOOD ALLERGIES?

- Responsibility for health and safety of children at child care and school
- Food allergy is the most common cause of anaphylaxis.
- Need for immediate response
- Factor when dealing with other chronic conditions.
- Unique social and emotional challenges

# WHY IS COMPREHENSIVE FOOD ALLERGY POLICY NEEDED?

- Increased presence of students with food allergy;
   18% increase (children under 18)
- All students need to be safe and ready to learn
  - Teens are the highest risk group for fatal allergic reactions
- Emergencies are inevitable
  - Proactive approach rather than reactive

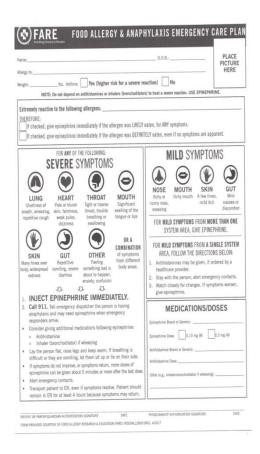
## LAWS AND LIABILITY

- A life-threatening food allergy can be considered a disability under federal laws
  - Rehabilitation Act of 1973, Section 504
  - The Individuals with Disabilities Education Act (IDEA)
  - The Americans with Disabilities Act (ADA), along with the ADA Amendments of 2008 (ADAA)
- Assure compliance for privacy and confidentiality
  - Family Educational Rights and Privacy Act (FERPA) and
  - Health Insurance Portability and Accountability Act of 1996 (HIPAA)
- Civil rights claim on behalf of student
  - Follow the laws or parents/caregivers can file a claim

# CHILD CARE PROVIDER ROLE

- For children under eighteen months, a list of foods that have already been introduced
- Obtain written history that contains any special nutrition and feeding needs or allergies
- Have written menus a month in advance and available to parents
- Communicate with Parents/ Guardians

# FOOD ALLERGY ACTION PLAN



- Identify students with food allergies
- Provide for administration of medication
- Follow DC and federal laws
- Written management plans

# CHILD CARE PROVIDER POLICY

- Each child with an allergy should have a care plan.
- The child's caregiver/teacher should receive training.
- Parents/guardians and staff should arrange for the facility to have the necessary medication.
- Caregivers should promptly and properly administer medications according to care plan.
- Notification of allergic reaction should be given to the parents and primary care provider.
- The facility should contact emergency medical services system immediately if severe symptoms are observed or mild symptoms persist.

# CHILD CARE PROVIDER POLICY

- Each individual child's food allergies should be posted in the classroom where staff can view them.
- Parents of all children who might provide treats or bring any food into the facility should be advised to avoid any food allergens a child in class may have.
- The written child care plan, a mobile phone, and the proper medication for appropriate treatment must be transported with the child on any field trips or outside the facility.
- A food allergy can be life-threatening and can be considered a disability under federal laws

# **EMERGENCY NUMBERS**

- The Address of the Center is:
- Fire and Police Emergency: 9-1-1
- Non-Emergency Calls: 3-1-1
- List of phone numbers to reach parents:
- Numbers to call if I cannot reach parents:
- In case neither reached call: \_\_\_\_\_\_
- Poison Center Helpline Number: 1-800-222-1222 (posted in location readily available in emergency) (standard 149.2)

# REFERENCES

OSSE Child Care Licensing Regulations: Final Rulemaking DC Municipal Regulations (DCMR) 5-A Chapter 1: December 2, 2016

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