

Custodial Role and Responsibilities

Know applicable laws & district policies concerning students with food allergies.

Individual Allergy Management Plan – HCAP and 504 Plans

1. If requested by the school Principal, participate in the establishment or review of the student's HCAP or 504 Plan.
2. **Awareness, Prevention and Training for School Personnel**
 1. Upon request, attend food allergy training by the school nurse and participate in a practice drill for an [anaphylaxis emergency](#).

School Environments: Classrooms, Cafeteria, & Common Areas

1. Supply school dispensers with district approved soap products that do not contain the following ingredients: milk, milk derivatives, nut oils or shea butter.
2. Follow cleaning and sanitizing protocols before and after meals to avoid cross-contamination especially for 'Allergen-Aware' cafeteria tables and desks.
3. Provide sanitizer solution that meets appropriate pH levels and concentration for use on student tables, desks and chairs.
4. Conduct more frequent cleaning processes when indicated on a student's HCAP or 504 Plan.
5. Monitor and fill hand wipe dispensers, if a school site elects to provide hand wipe dispensers in locations throughout in the school.
6. Be responsive to clean up needs for spills or food events that are necessary to avoid food allergy exposure.