**Medical – Food Allergy Plan**

Following is taken from child’s medical management and risk minimisation plans and should reflect the actions on those plans

**Display in Kitchen and Child’s Room**

**(Parents must give written permission to display in public areas - see risk minimisation plan)**

**Child’s name**

Add photo

**Food Allergy**

**Actions to reduce incidence of food allergy**

Educators will

* clean tables and floors as soon as any food dropped on floor
* always supervise child when they’re eating and drinking
* clearly label all child’s food items brought from home
* seat child a safe distance from other children who are eating and drinking
* allow child only to use crockery and cutlery that is specific for that child
* ensure children do not share food

Cook will

* only use crockery and cutlery that is specific for that child
* use a separate chopping block and cooking utensils to prepare child’s food
* wash used cooking utensils and equipment, including knives, before using these to prepare child’s food
* store allergen products away from everyday food products

Nominated Supervisor will

* Place prominent notice near front entrance advising there’s a child with (insert type of) allergy
* Consider need for policy and procedures restricting families bringing allergen to service

**Actions in event allergy triggered**

Copy from medical management plan