Food Allergy Action Plan

Student's Name:	D.O.B:Teacher:	Place	
ALLERGY TO:		Child's Picture	
Asthmatic Yes*		Here	
Symptoms:	Give Checked Medication	**•	
	**(To be determined by physician authori	zing treatment)	
 Mouth Skin Gut Throat† Lung† Heart† Other† If reaction The severity of symp 		ne ne ne ne ne ne ne ne	
0.0			
Other: give	medication/dose/route		
IMPORTANT: Asthma inhalers and/or antihistamines cannot be depended on to replace epinephrine in anaphylaxis. ◆STEP 2: EMERGENCY CALLS ◆			
1. Call 911 (or Rescue Squad:). State that an allergic reaction has been treated, and additional may be needed.			
2. Dr	at		
3. Emergency co Name/Relationship			
a	1.) 2.)		
b	1.) 2.)		
c.	1.) 2.)		
	GUARDIAN CANNOT BE REACHED, DO NOT HESITATE TO MEDICATE OR TAKE CHILD TO MED		
Parent/Guardian Signature			
Doctor's Signature	(Required)		

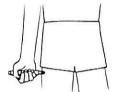
TRAINED STAFF MEMBERS		
1	Room	
2	Room	
3	Room	

EpiPen® and EpiPen® Jr. Directions

Pull off gray activation cap.



 Hold black tip near outer thigh (always apply to thigh).



Swing and jab firmly into outer thigh until Auto-Injector mechanism functions. Hold in place and count to 10. Remove the EpiPen® unit and massage the injection area for 10 seconds. Twinject™ 0.3 mg and Twinject™ 0.15 mg Directions



- Pull off green end cap, then red end cap.
- Put gray cap against outer thigh, press down firmly until needle penetrates. Hold for 10 seconds, then remove.

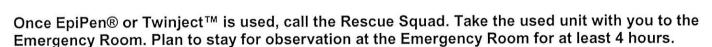


SECOND DOSE ADMINISTRATION:

If symptoms don't improve after 10 minutes, administer second dose:

- Unscrew gray cap and pull syringe from barrel by holding blue collar at needle base.
- Slide yellow or orange collar off plunger.
- Put needle into thigh through skin, push plunger down all the way, and remove.





For children with multiple food allergies, consider providing separate Action Plans for different foods.



**Medication checklist adapted from the Authorization of Emergency Treatment form developed by the Mount Sinai School of Medicine. Used with permission.

How to Read a Label for a Milk-Free Diet

All FDA-regulated manufactured food products that contain milk as an ingredient are required by U.S. law to list the word "milk" on the product label.

Avoid foods that contain milk or any of these ingredients:

butter, butter fat, butter oil, butter acid. butter ester(s)

lactulose

buttermilk casein casein hydrolysate milk (in all forms, including condensed, derivative, dry, evaporated, goat's milk and milk from other animals, low-fat, malted, milkfat, nonfat, powder, protein, skimmed, solids, whole)

caseinates (in all forms) cheese

milk protein hydrolysate pudding

cottage cheese cream curds custard

Recaldent® rennet casein sour cream, sour cream solids

sour milk solids

diacetyl ghee half-and-half lactalbumin, lactalbumin phosphate

tagatose whey (in all forms) whey protein hydrolysate

lactoferrin lactose

yogurt

Milk is sometimes found in the following:

artificial butter flavor

luncheon meat, hot dogs, sausages

baked goods caramel candies

nisin

chocolate

nondairy products

lactic acid starter culture and other

bacterial cultures

margarine

nougat





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How to Read a Label for a Soy-Free Diet

All FDA-regulated manufactured food products that contain soy as an ingredient are required by U.S. law to list the word "soy" on the product label.

Avoid foods that contain soy or any of these ingredients:

edamame

sova

miso natto shoyu sovbean (curd, granules) soy protein (concentrate, hydrolyzed, isolate)

soy (soy albumin, soy soy sauce cheese, soy fiber, soy tamari

flour, soy grits, soy tempeh

textured vegetable protein ice cream, soy milk, (TVP)soy nuts, soy sprouts,

soy yogurt)

Soy is sometimes found in the following:

Asian cuisine vegetable broth vegetable gum vegetable starch

Keep the following in mind:

- The FDA exempts highly refined soybean oil from being labeled as an allergen. Studies show most allergic individuals can safely eat soy oil that has been highly refined (not cold pressed, expeller pressed, or extruded soybean oil).
- Most individuals allergic to soy can safely eat soy lecithin.
- Follow your doctor's advice regarding these ingredients.

How to Read a Label for a Peanut-Free Diet

All FDA-regulated manufactured food products that contain peanut as an ingredient are required by U.S. law to list the word "peanut" on the product label.

Avoid foods that contain peanuts or any of these ingredients:

artificial nuts beer nuts

cold pressed, expeller pressed, or extruded peanut oil goobers ground nuts

mixed nuts

chili

monkey nuts nut pieces nutmeat peanut butter peanut flour

peanut protein hydrolysate

Peanut is sometimes found in the following:

African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican dishes baked goods (e.g., pastries, cookies) candy (including chocolate candy)

egg rolls enchilada sauce marzipan mole sauce nougat

Keep the following in mind:

- Mandelonas are peanuts soaked in almond flavoring.
- The FDA exempts highly refined peanut oil from being labeled as an allergen. Studies show that most allergic individuals can safely eat peanut oil that has been highly refined (not cold pressed, expeller pressed, or extruded peanut oil). Follow your doctor's advice.
- · A study showed that unlike other legumes, there is a strong possibility of cross-reaction between peanuts and lupine.
- Arachis oil is peanut oil.
- Many experts advise patients allergic to peanuts to avoid tree nuts as well.
- Sunflower seeds are often produced on equipment shared with peanuts.

How to Read a Label for a Wheat-Free Diet

All FDA-regulated manufactured food products that contain wheat as an ingredient are required by U.S. law to list the word "wheat" on the product label. The law defines any species in the genus *Triticum* as wheat.

Avoid foods that contain wheat or any of these ingredients:

bread crumbs hydrolyzed wheat protein

bulgur Kamut

cereal extract matzoh, matzoh meal (also spelled as

club wheat matzo, matzah, or matza)

couscous pasta
cracker meal seitan
durum semolina
einkorn spelt

emmer sprouted wheat farina triticale

flour (all purpose, bread, cake, vital wheat gluten

durum, enriched, graham, high gluten, high protein, malt, sprouts, starch) wheat (bran, durum, germ, gluten, grass, malt, sprouts, starch)

instant, pastry, self-rising, soft wheat grass

wheat, steel ground, stone whole wheat berries ground, whole wheat)

Wheat is sometimes found in the following:

soy sauce surimi

starch (gelatinized starch, modified starch, modified food starch, vegetable starch)

How to Read a Label for an Egg-Free Diet

All FDA-regulated manufactured food products that contain egg as an ingredient are required by U.S. law to list the word "egg" on the product label.

Avoid foods that contain eggs or any of these ingredients:

albumin (also spelled albumen) mayonnaise

egg (dried, powdered, solids, meringue (meringue powder)

white, yolk) ovalbumin eggnog ovovitellin globulin surimi

lysozyme

Egg is sometimes found in the following:

baked goods marzipan
egg substitutes marshmallows
lecithin nougat
macaroni pasta

How to Read a Label for a Shellfish-Free Diet

All FDA-regulated manufactured food products that contain a crustacean shellfish as an ingredient are required by U.S. law to list the specific crustacean shellfish on the product label.

Avoid foods that contain shellfish or any of these ingredients:

crab

crawfish (crayfish, ecrevisse)

lobster (langouste, langoustine, scampo, coral,

tomalley)

shrimp (crevette)

Mollusks are not considered major allergens under food labeling laws and may not be fully disclosed on a product label.

Your doctor may advise you to avoid mollusks or these ingredients:

abalone

clams (cherrystone, littleneck, pismo, quahog)

cockle (periwinkle, sea urchin)

mussels octopus oysters

snails (escargot) squid (calamari)

Shellfish are sometimes found in the following:

bouillabaisse cuttlefish ink fish stock

seafood flavoring (e.g., crab or clam extract) surimi

Keep the following in mind:

- Any food served in a seafood restaurant may contain shellfish protein due to cross-contact.
- For some individuals, a reaction may occur from inhaling cooking vapors or from handling fish or shellfish.

How to Read a Label for a Tree Nut-Free Diet

All FDA-regulated manufactured food products that contain a tree nut as an ingredient are required by U.S. law to list the specific tree nut on the product label.

Avoid foods that contain nuts or any of these ingredients:

almonds Nangai nuts

artificial nuts natural nut extract (e.g., almond, walnut)
beechnut nut butters (e.g., cashew butter)

Brazil nuts nut meal

butternut nut paste (e.g., almond paste)

cashews nut pieces
chestnuts nutmeat
chinquapin pecans
coconut pesto
filberts/hazelnuts pili nut

gianduja (a chocolate-nut mixture)

ginkgo nut

hickory nuts pistachios litchi/lichee/lychee nut praline macadamia nuts shea nut marzipan/almond paste walnuts

Tree nuts are sometimes found in the following:

black walnut hull extract (flavoring)
natural nut extract
nut distillates/alcoholic extracts

nut oils (e.g., walnut oil, almond oil) walnut hull extract (flavoring)

Keep the following in mind:

- Mortadella may contain pistachios.
- There is no evidence that coconut oil and shea nut oil/butter are allergenic.
- Many experts advise patients allergic to tree nuts to avoid peanuts as well.
- Talk to your doctor if you find other nuts not listed here.

pine nuts (also referred to as Indian, pignoli,

pigñolia, pignon, piñon, and pinyon nuts)