

## **DISTRICT 96 FOOD ALLERGY GUIDELINES**

### **Responsibilities of the Custodial Staff**

The custodial staff will assist in providing a safe learning environment by:

1. Participating in District provided in-service training on food allergies and risk reduction strategies.
2. Performing cleaning of “Allergen Restricted” classroom, paying special attention to areas routinely used by anaphylactic (allergic) students.
3. Performing cleaning of school environment and shared classrooms, i.e., computer, library, etc., with special attention to areas/surfaces attended by anaphylactic (allergic) students.
4. Performing cleaning of any “Allergen Restricted” table in cafeteria, before and after each sitting, adhering to the following procedure:
  - a. Using District approved all-purpose cleaner for removing food and greases, spray table surface and under-surface edges, starting at end of table designated for allergic students.
  - b. Wipe with clean paper towel, taking care not to re-wipe over previously cleaned area, and dispose of towel.
  - c. Using District approved germicidal cleaner, spray the table and under-surface edges.
  - d. Do NOT use cleaning solution and/or towels that are used on the other cafeteria tables.
  - e. Repeat above cleaning procedure on seats and benches.
5. Maintaining consistency of “Allergy Restricted” table before and after lunch and store it separate from general lunchroom equipment storage.
6. Making sure that garbage container is not located near “Allergen Restricted” table.