Peanut products in our school cafeterias



Peanut butter is a nutritious food that kids love. It is a **good source of protein with heart-healthy unsaturated fat that keeps children full and ready to learn**. Peanut butter also fits well with food trends such as vegetarian meals and plant-based proteins.

What's the latest research?

Food allergies affect 5 percent of children and 4 percent of teens and adults. Less than 1 percent of Americans have a peanut allergy. Peanut allergies are not the most common, but they are among the top recognized food allergens and can be serious and sometimes life-threatening, so should not be taken lightly.



We once thought that banning peanuts in schools would decrease food reactions. As a result, it was common practice to not serve peanut products from the cafeteria. However, research is ever-evolving with nutrition and allergies, and it now shows that banning peanuts from the cafeteria does not reduce the frequency of epinephrine use (allergic reactions). A peanut ban gives parents and school staff a false sense of security and is not recommended, especially because we still allow students who pack their lunch to bring in peanut products.

Considering the small number of students allergic to peanuts, banning just the one allergen (peanuts) is not the best approach to allergy management in our schools. We know the world we live in is not peanutfree so banning peanuts from the school cafeteria does not properly prepare students for the real world. **A plan that encompasses allergy awareness is a more effective policy**.

Facebook: KCSnutrition

Instagram: knoxnutrition

Twitter: KnoxNutrition



How do you safely serve peanut products?

Knox County Schools cafeterias will only use pre-packaged

clearly labeled peanut products so there is no risk of cross contamination from the kitchen. This change will get us up-to-date within research guidelines and mirror other school systems in the country who do not have a peanut ban across their system. Soy butter sandwiches and other cereals are safe alternative for



students with peanut allergies and will always be available.

where on ingen tax and U.S. Sequencement of Agriculture MODEQ card regins the MODE, Na Agricess, where analysiss, and institutional particultures tags are explained in a second second

Best practices

- Conduct annual food allergy training for staff.
- Avoid food sharing. Teach children that peanut products can make other students sick so they should not share.
- Offer an allergy-free table for students in the cafeteria.
- Always practice good hand washing.

It is the responsibility of parents to have their child's medical provider to fill out the FSD-49 Medical Request Form and turn into the school if their child has a food allergy and would like to be accommodated by the cafeteria. An alert will be

| tadent's Name | Date of Birth ID-8 | 0 |
|--|--|----------------------|
| chool Name: | Grade Level | |
| on V(p Mut the allowe named student events to be offered food substitution gave prevails in its the fabrical functions. Expandement for contact the obtaint sources (: understands the optimism and galace between the fabrical student) is only sensional Antonia Faces must be riggered. Additionally, (: understand their () results an updated form to the Food and Publican Services afflor and the c | is due to a faod attinggelistalmente ar atter medical need as indicated, ir other recognized medical authority of absolution is receive and is in order for the child to be released from these reschickions, a my child's medical or health reveals change, it is no required billy to | Pi le di di |
| Ref. Contract Contract Res | Plan karlar | |
| To be completed by Physicien# | Recognized Medical Authority | re Fe |
| Section A. Food Allergy or Intolerance Instalation | Life Threatening Food Allergy: This | 60 |
| C MillyOwiny | U Wheet | 19 |
| C No Fluid Dairy Milk C No Yogurt C No Dresse C No Ice Dream | C fea C Shellia | 5 |
| No doiny products or derivatives even BRRED IN products. | 1 See | |
| D Egg Allergy | Peanut Tree Nut | |
| D Newhole rags | Specify nut hpey's as appropriate | |
| Ne-seg products or derivatives even BANED IN products | C Omit foods "processed in nut a facility" | |
| Diem | D Dhw Prove N/L | |
| Na Com Syrup D No Com Di D No products made with com or its derivatives | | 71 |
| Section B. Texture Modification: Selids: Difference Soft & Chepped Difference Soft & Chepped Septids: Difference Thick Differ | oble Diversi Dibber | |
| Section C. Therapeutic Diet Order; (Write specifies in space previou | | |
| Section D. Impairment & Accorrenatedians Phase specify the student's websical needs and have this restricts higher Phase indicates what must be done to accommodate the chief's done <u>of the</u> <u>methodology</u> . Of the student is along it to fuid come milk, pieces recemm | od: are to be eliminated from the dist, please recommend | |
| | | |
| Signature Required - Scart or his to actival. School nume will fair 865/584 Ch No accommodation can be made until family received and processed | 03 ar scan-Imagan minner Bioseschool, orgi form to Netholor Deportment. Genesion? Context Megan Minner, KCS Deattain at 1815-594-3905. | |
| Fyron American | Plater's Selas Karbar | |
| | | |
| | | |

placed on the child's account so that when they go through the line, the register will alert the cashier of any allergies.



Our goal is to provide nutritious options for all students while being mindful of food allergy reactions, promoting allergy awareness and dispelling common myths to clear up allergy confusion. Together we can safely reintroduce pre-packaged peanut products from our cafeterias as a delicious meal option for our students.

This institution is an equal opportunity provider.