

3 EDISON PLACE, FAIRFIELD, NJ 07004-3511 • 973-882-8070 • FAX: 973-882-6645 www.pomptonian.com

Food Allergy Practices

The safety and well-being of the students we serve is our highest priority. As an allergy-aware kitchen, no meal is knowingly prepared on our equipment with any food that includes peanut/tree nut in the manufacturer's list of ingredients. It is important to note, pre-packaged peanut butter and jelly sandwiches or snacks, may contain peanut/tree nut, contingent on school districts preferences. Students with food allergies, other than tree nuts and peanut, are encouraged to pre-order a meal.

Please, be advised, Pomptonian staff prepares and cooks a wide variety of meals in the kitchens. To minimize the chance of cross-contact, pre-ordered meals are prepared for students with documented allergies using ingredients that do not contain their known allergen in the manufacturer's label. Please make sure there is a note, from a Doctor of Medicine, on file in the nurse's office.

The staff who prepares the meals for students with special dietary needs receives ongoing training on food label reading, cross-contact procedures, and food allergies. Food Service Directors and Operation Managers receive monthly allergy training from our Director of Nutrition, Toni Bowman, MBA, RDN, SNS. Additionally, our Operation Managers, Food Service Directors and our Director of Nutrition Services are ServSafe Allergy Certified.

Each month a parent/guardian should fill out the monthly allergy menu order form and return it to the cafeteria by the due date indicated. For students with multiple food allergies, please reach out to the Food Service Director and a unique menu will be developed to meet the dietary needs of your student. You may also contact your Food Service Director with any other questions. For your convenience, you may place funds on your child's lunch account or provide payment with the order form. Pre-ordered allergy meals will be prepared and packaged separately and labeled accordingly. Please let your child know to tell the food service worker that they have a pre-ordered meal and your child will receive their meal with their name on it.

For more information on why our best practices for managing food allergies include pre-ordering lunch, please read, "Why Pre-Order?" If you need further assistance or require more information on menu items, we can put you in touch with our Director of Nutrition Services, Toni Bowman, MBA, RDN, SNS.

We look forward to serving you.