

DOCUMENT HISTORY/ EQUALITY IMPACT ASSESSMENT FORM					
TITLE	Allergy & Anaphylaxis Management Policy				
REF	BK2/13/004				
CREATED	Nov 15				
TYPE	Policy – New				
BOOK	2				
SECTION	Health Care				
PERSON RESPONSIBLE FOR POLICY			Helen Burgess		
REVIEWED BY	DATE REVIEWED	NEXT REVIEW	CHANGES		If YES record new version no.
			Yes	NO	
This P&P has an impact on:		Impact		Equality Impact Assessment form completed	
		Yes	No	No	
Age			✓	If No comment:	
Disability			✓		
Ethnicity			✓		
Gender			✓		
Religion or belief			✓		
Sex orientation			✓		
Socio-economic			✓		

EQUALITY IMPACT ASSESSMENT FORM

What is the main purpose or aims of the policy

Who will be the beneficiaries of this policy?

Has the policy been explained to those it might affect directly or indirectly?

Have you consulted on this policy?

What are the expected outcomes of this policy?

Equality Target Group	a) Positive Impact		b) Negative Impact		Reason/Comment
	High	Low	High	Low	



POLICY REF: BK2/13/004
POLICY TITLE: Allergy & Anaphylaxis Management Policy

1. INTRODUCTION

Nugent Care is committed to a whole home approach to the health care and management of those service users suffering from specific allergies.

Nugent Care's position is not to guarantee a completely allergen free environment, rather to minimize the risk of exposure, encourage self-responsibility and plan for an effective response to possible emergencies.

Nugent Care is committed to proactive risk allergy management through:

- The encouragement of self-responsibility and learned avoidance strategies amongst service users suffering from allergies.
- Provision of staff awareness program on anaphylaxis
- The establishment and documentation of a comprehensive management plan where needed
- The establishment of specific risk exposure minimization strategies wherever required
- The implementation of the European Union Food Consumer Information Regulations 2014
- Close liaison with families, carers, social workers and all concerned parties.

Nugent Care recognizes that a number of people, both service users and staff, may suffer from potentially life threatening allergies to certain foods or toxins from insects. Nugent Care seeks relative, social worker and service user support towards maintaining a minimised risk environment whilst also concentrating on ensuring effective medical response to potential anaphylactic episodes.

The intent of this policy is to minimise the risk of any service user suffering allergy induced anaphylaxis whilst in the Home or whilst attending any organised activity, and to ensure staff are properly prepared to manage such emergency situations should they arise.

The common causes of allergies relevant to this policy are:

- nuts (in particular peanuts),
- dairy products

- eggs
- EU regulations also name cereals containing gluten (6 types)
- Crustaceans,
- fish and products,
- soybeans and products,
- celery and products,
- sulphur dioxide,
- lupin and products,
- molluscs and products.
- Wasps, bees and ants.

The allergy to nuts is the most common high risk allergy and as such demands more rigorous controls.

Nugent Care is also aware of the stresses imposed upon relatives, carers and staff with the potential for anaphylactic reaction in service users for whom they have a responsibility. To this end, the provision of procedures and systems to manage such stress effectively is also an aim of this policy.

2. KEY STRATEGIES

2.1 General Aspects:

- The establishment of clear procedures and responsibilities to be followed by staff in meeting the needs of service users with additional medical needs.
- The involvement of relatives, social workers and care staff in establishing an individual medical care plan.
- Ensuring effective communication of individual service user medical needs to all relevant staff.
- Ensuring first aid staff training includes awareness of triggers and first aid procedures to be followed in the event of an emergency.
- Staff preparing meals will be requested to give careful thought to eliminating foods that may be of risk to those members of staff and service users who suffer from such allergies.

2.2 Food Related Aspects

With the implementation of the EU Food Consumer Information Regulations 2014 the ingredients of all menus must be clearly displayed emphasising this content of any of the 14 known allergies.

2.3 Insect Related Aspects

- Diligent management of wasp, bee and ant nests on Home's grounds and proximity is required. This must include an effective system for staff reporting to management and a system of timely response to eradicating events.
- Education of staff and service users to report any above normal presence of wasps, bees or ants in all areas of the Home.

3. RESPONSIBILITIES

3.1 Relatives, Carers and Social Workers:

- Providing on going, accurate and current medical information in writing to the Home. This is to include the completion of the service user's health care plan. Should a service user develop a condition, or have a change in condition the details must be recorded in their individual health plan.
- Providing written advice from a doctor which explains the service user's allergy, defines the allergy triggers and reaction, and any required medication, including monitoring their use of an action plan with supporting photographic or other evidence.
- Providing EpiPens and/or other necessary medication, including monitoring their use by dates and replacing medication if necessary.
- Providing appropriate foods to be consumed by the service user.

3.2 Care Staff are Responsible For:

- Ensuring the Home receives medical documentation regarding a service user's allergy.
- Ensuring there is an effective system to ensure this medical information is regularly updated.
- Ensuring that an action plan is provided by the service user's relatives/social worker/doctor.
- Ensuring that where service users with known allergies are participating in planned activities, the risk assessment and safety management plans for those planned activities include the service user's health care plan.
- Ensuring that care staff are trained in the use of EpiPens and management of anaphylaxis.

3.3 Catering Staff are Responsible for:

- Using only authorised suppliers and being the controlling point of contact for all purchases of food stuffs for the Home.
- Ensuring suppliers of all foods and catering suppliers are aware of the Home's minimisation policy.
- Ensuring supplies of food stuffs are allergen free or labelled 'may contain allergens'.
- Being aware of service users and staff who have such food allergies.

4. EXCURSIONS

The group leader will check with any food provider and ensure 'safe' food is provided, or that an effective control is in place to minimise risk of exposure.

Where a service user is prescribed an EpiPen the group leader will ensure they or another supervising staff member is trained in the use of the EpiPen and capable of performing any possible required medical treatment as outlined in the service user's health care plan.

The group leader will ensure the service user has his/her EpiPen on the excursion, and will be responsible for its security.

If in doubt over the risk of a service user with an allergy taking part on an excursion the group leader should seek advice from the doctor.

5. HOME MANAGEMENT OF SEVERE ALLERGIES (ANAPHYLAXIS)

All care staff and support staff should be made aware of severe allergies and anaphylaxis and the emergency care procedures.

- Staff will know about the service user's health care plan.
- The service user is to carry one EpiPen with another EpiPen kept in a central, easily accessible place with an emergency care flow diagram.
- It is the responsibility of senior staff to ensure that:
 - Medication is supplied to the Home.
 - The medication is replaced as necessary i.e. on change of dose or expiry date.
 - All medication has the original pharmacy label attached stating the service user's name, date of birth and dose.

6. MEDICATION

It should be noted that incidents of anaphylaxis and allergy can be caused by medication. Please refer to Nugent Care's medication policies and procedures in relation to the management of any such incidents.

7. REPORTING

All incidents involving anaphylaxis must be reported to the GP and under Nugent Care's Serious Incident Reporting System (SIRF).

8. DOCUMENT HISTORY

Policies are renewed at least every two years.















This document was created Nov 2015.

ALLERGENS: CHEF RECIPE CARDS

Dish/ingredient:

Date:

Chef:

 Celery <input type="checkbox"/>	 Cereals containing gluten <input type="checkbox"/>	 Crustaceans <input type="checkbox"/>	 Eggs <input type="checkbox"/>	 Fish <input type="checkbox"/>
 Lupin <input type="checkbox"/>	 Milk <input type="checkbox"/>	 Molluscs <input type="checkbox"/>	 Mustard <input type="checkbox"/>	 Nuts <input type="checkbox"/>
 Peanuts <input type="checkbox"/>	 Sesame seeds <input type="checkbox"/>	 Soya <input type="checkbox"/>	 Sulphur dioxide <input type="checkbox"/>	TICK THE ALLERGENS WHICH ARE IN THE DISH <input checked="" type="checkbox"/>

Notes:

Reviewed and checked by:

















You can find this template and others, including more information at www.food.gov.uk/allergy

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