



Impact 360 Institute Food Allergy Policy

Purpose: To provide a safe dining environment for students with food allergies, specifically the "Big 8" allergens (milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soybeans), by implementing clear procedures for allergen management, communication, and accommodation within Impact 360 Institute's food service operations.

Requirements: All students and staff requesting allergen-free meals must provide an official Doctor's Note or Medical Letter from a healthcare provider (e.g., allergist, primary care physician) on official letterhead, stating the allergy, its severity, and any required accommodations (e.g., "Patient is allergic to peanuts; exposure may cause anaphylaxis"). This document must provide the patient's name, diagnosis, date, and doctor's signature.

Big 8 Allergens: Milk, eggs, fish (e.g., cod, tuna), crustacean shellfish (e.g., shrimp, lobster), tree nuts (e.g., almonds, walnuts), peanuts, wheat, and soybeans.

For allergens beyond the "Big 8" (e.g., vegetables, sulfites), accommodation will be attempted but not guaranteed.

A dedicated "Allergy Liaison" (e.g., dining manager or dietitian) will be available by appointment or email (mike.knoblauch@impact360.org) for students to discuss ongoing needs.

The dining hall will maintain a first-aid kit with emergency contact info and epinephrine auto-injectors

Updated 2025