

# University of Oklahoma Food Services Policy on Food Allergies

## **I. Purpose of policy**

The purpose of this policy is to: (1) alert the University Community to the prevalence of food allergies and the importance of keeping students with food allergies safe; and (2) notify the University Community of the accommodations offered to students with food allergies through the Department of Housing and Food Services.

## **II. To Whom This Policy Applies**

This policy applies to: (1) all students and any non- student customers who use Food Services; and (2) Food Service employees.

## **III. Policy Definitions**

Food Allergens – Substances that can cause allergic reactions

Food Allergy <sup>1</sup>- An abnormal response to food triggered by the body's immune system. Such reactions can cause serious illness, including death. Foods that commonly cause allergic reactions include but are not limited to: shellfish, peanuts, tree nuts, eggs, dairy, fin-fish, shellfish, wheat, and soy.

Food Services – This term refers to all food operations operated by The University of Oklahoma Housing and Food Services located on and off campus including catering.

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<sup>1</sup> This policy does not apply to food intolerances, which is a digestive response which is not triggered by the body's immune system.

## IV. Policy Statement

The University of Oklahoma Housing and Food Services will work with students who have food allergies to develop a plan for dining that accommodates each student's needs. In order to meet the needs of students with allergies, Food Services provides menus with a variety of selections on its [website](#) so that students can make informed food selections and avoid dangerous foods. Students may contact [Dorothy Flowers](#) of Housing and Food Services to find food ingredients<sup>2</sup>, allergen information, and discuss dining options. In addition, peanut butter and other products carrying nuts will be isolated from other foods to the extent reasonably possible. Furthermore, All Food Services staff undergoes an informative training session pertaining to food allergies and cross - contact risk reduction.

Students who are anaphylactic in their food allergies should notify OU Health Services<sup>3</sup> of such allergies and provide medical documentation and medication information relevant to their condition. Students who wish special accommodations should contact [The University of Oklahoma's Accessibility and Disability Resource Center](#). Students are responsible for carrying on their person any prescribed medication to treat the effects of food allergies. It is the responsibility of students with food allergies anaphylactic or not to inform Food Services of their need to develop a plan to accommodate their dietary needs and review any labeling and ingredient information available on the OU Food Services website and within the various food operations. Such efforts made by students with food allergies in conjunction with the accommodations offered by the Department of

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<sup>2</sup> While every effort is made to identify allergic ingredients to those counseled there is always a risk of contamination with allergic ingredients. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time without notice. As well, any self-service area does not have control over cross contact. You need be aware of this risk, recognizing that neither Food Services nor any employee thereof will assume any liability for adverse reactions to foods you may consume or encounter while eating at any University of Oklahoma Food Services establishment.

<sup>3</sup> Students are urged to disclose their food allergies on the Health History Form.

Housing and Food Services can aid students in selecting safe allergen free food products.

## **V. Policy Contact**

Please Contact Ingredient Specialist Dorothy Flowers at [dflowers@ou.edu](mailto:dflowers@ou.edu) and 405-325-1599 or Dietitian Fran Olsen Sharp at [franos@ou.edu](mailto:franos@ou.edu) , to discuss food allergy accommodations or if there are any questions regarding this policy.

*Disclaimer: This policy does not form a contract of any kind and may be modified, changed, altered, or rescinded by The University of Oklahoma at its discretion and without notice.*

### **Additions to Food Service Allergy Policy**

**You** are **responsible** for your food allergy, but we are here to help

The University agrees to provide reasonable modifications to students with food allergies. Even if a student has not executed a written disability modification letter, the University agrees to provide modifications if the modification is reasonable and does not fundamentally alter the nature of the University's goods, services, facilities, privileges, advantages, or accommodations.

#### **Post in each unit**

(a) The University agrees to post prominent notices concerning food allergies at each of its student dining halls or food eatery facilities; the notices will be printed in a bold font no smaller than 40 points and will state the following, or something substantially similar to the following: "Food-Allergic Individuals: Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our cafes and kitchens. Before placing your order, please inform your server if you or a person in your party has a food allergy. Please direct questions to the manager."

(b) The University agrees to display a notice that lists the "top eight" common Food allergens with instructions on proper service for food allergies in a prominent location in the cooking areas and/or food preparation areas in each dining hall or food eatery.