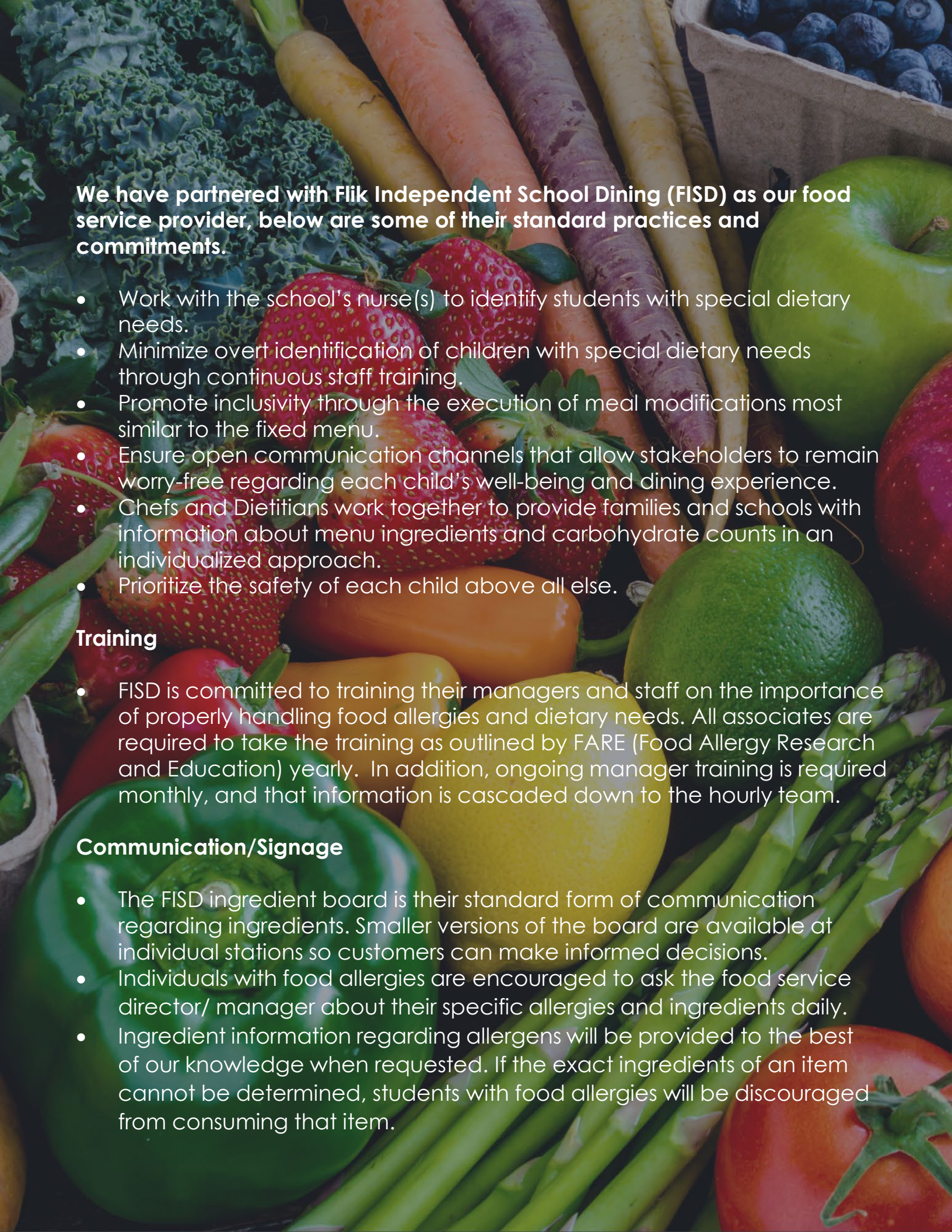


We have partnered with Flik Independent School Dining (FISD) as our food service provider, below are some of their standard practices and commitments.

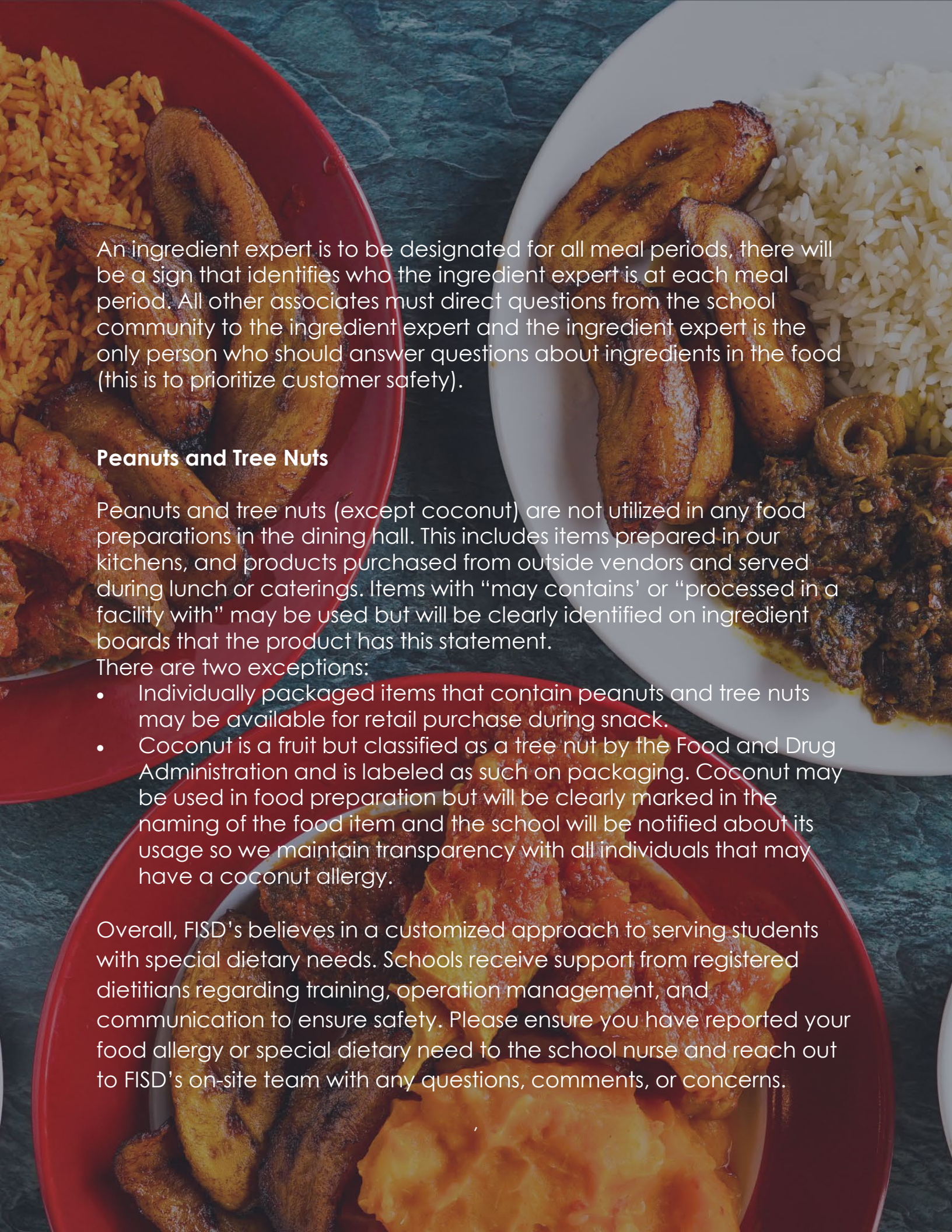
- Work with the school's nurse(s) to identify students with special dietary needs.
- Minimize overt identification of children with special dietary needs through continuous staff training.
- Promote inclusivity through the execution of meal modifications most similar to the fixed menu.
- Ensure open communication channels that allow stakeholders to remain worry-free regarding each child's well-being and dining experience.
- Chefs and Dietitians work together to provide families and schools with information about menu ingredients and carbohydrate counts in an individualized approach.
- Prioritize the safety of each child above all else.

Training

- FISD is committed to training their managers and staff on the importance of properly handling food allergies and dietary needs. All associates are required to take the training as outlined by FARE (Food Allergy Research and Education) yearly. In addition, ongoing manager training is required monthly, and that information is cascaded down to the hourly team.

Communication/Signage

- The FISD ingredient board is their standard form of communication regarding ingredients. Smaller versions of the board are available at individual stations so customers can make informed decisions.
- Individuals with food allergies are encouraged to ask the food service director/ manager about their specific allergies and ingredients daily.
- Ingredient information regarding allergens will be provided to the best of our knowledge when requested. If the exact ingredients of an item cannot be determined, students with food allergies will be discouraged from consuming that item.



An ingredient expert is to be designated for all meal periods, there will be a sign that identifies who the ingredient expert is at each meal period. All other associates must direct questions from the school community to the ingredient expert and the ingredient expert is the only person who should answer questions about ingredients in the food (this is to prioritize customer safety).

Peanuts and Tree Nuts

Peanuts and tree nuts (except coconut) are not utilized in any food preparations in the dining hall. This includes items prepared in our kitchens, and products purchased from outside vendors and served during lunch or caterings. Items with "may contains' or "processed in a facility with" may be used but will be clearly identified on ingredient boards that the product has this statement.
There are two exceptions:

- Individually packaged items that contain peanuts and tree nuts may be available for retail purchase during snack.
- Coconut is a fruit but classified as a tree nut by the Food and Drug Administration and is labeled as such on packaging. Coconut may be used in food preparation but will be clearly marked in the naming of the food item and the school will be notified about its usage so we maintain transparency with all individuals that may have a coconut allergy.

Overall, FISD's believes in a customized approach to serving students with special dietary needs. Schools receive support from registered dietitians regarding training, operation management, and communication to ensure safety. Please ensure you have reported your food allergy or special dietary need to the school nurse and reach out to FISD's on-site team with any questions, comments, or concerns.