

University of Massachusetts Amherst  
Campus Allergy Management  
April, 2011

Allergic reactions occur in people with sensitivities from exposure to allergens such as food, latex, perfumes, medications, animals and insects. Given the open environment of the campus and in order to respond appropriately to the potential occurrence of allergic reactions within the campus community, the following are the campus' allergy management guidelines.

Campus Responsibilities:

- Environmental Health and Safety (EHS) has the responsibility for safety management on campus and therefore has the overall responsibility for campus allergy management. The EHS website <http://www.ehs.umass.edu/policies.html> has information regarding food, mold and other types of allergens. In addition, the Dining Services website <http://www.umassdining.com/nutrition/food-allergies> has information regarding food allergies and eating in the Dining Commons (DC) and the University Health Services website <http://www.umass.edu/uhs/health/topicsatoz/allergies/> has information regarding symptomology and medical treatment.
- Campus departments where allergens may exist should try to minimize opportunities for exposure. EHS can assist and has worked with campus departments to eliminate the use of latex gloves, and is working with campus departmental researchers in recommending nitrile gloves as a superior alternative to latex. Auxiliary Services has eliminated the use of latex balloons in the Dining Commons and latex gloves in food service areas. In the case of mold, EHS recommends that carpet not be used where persistent moisture is present.
- In food service areas, common food allergens are clearly identified and a variety of alternatives provided. Additionally, EH&S investigates all food allergen incidents.
- Educating the campus community about common allergens in order to increase awareness and sensitivity is the responsibility of EHS. Educational activities include food awareness training to all food workers, information on allergies acquired from animals to animal care handlers, and educating all campus departments on sensitivity issues with latex gloves.
- EHS will provide the events office with fact sheets regarding common allergens and ways to assist event planners to minimize exposure.
- Disability Services assesses whether an allergy may qualify as a disabling condition under the ADA and if so, what reasonable accommodation that is appropriate as well as effective, efficient, and agreed upon by the University and the consumer with a disability, may be provided by the campus.
- UHS can discuss your allergy, your allergy plan and treatment options.
- EH&S and Disability Services will collaborate to achieve allergy management conflict resolution.

### Individual Responsibilities:

It is important for students, staff and faculty with allergies to manage their allergen exposure in order to minimize contact and insure proper medical treatment.

#### Everyone:

- The campus community can only assist if the person with an allergy makes it known. People with allergies should inform people around them of their allergy condition as this may reduce the allergen in their environment. In addition, they should know what to do if an allergic reaction occurs.
- By notifying the people around you they would know what to do if you have an allergic reaction and be able to avoid bringing the allergen into your environment.
- Reach out to campus departments like Disability Services, Health Services, UHS and EH&S for information and support.
- Anyone required to carry an Epi-pen for allergies, should have it available at all times.
- Take reasonable precautions to avoid exposure.
- A medical alert bracelet or other ID indicating an allergy should be worn.

#### Students:

- Students living on campus should inform roommates, floor mates and Resident Assistants as appropriate.
- For food allergies, students on a University meal plan should register with the Dining Services Dietician of their food allergy. Also, inform the Dining Commons Manager or Chef as either can answer many questions regarding food preparation and ingredients and get menu items if there are concerns about cross contamination.

### Campus Resources:

- Environmental Health and Safety can be reached at 413.545.2682
- Dining Services Dietitian – Contact the Dietitian at [dietitian@mail.aux.umass.edu](mailto:dietitian@mail.aux.umass.edu) or 413.545.2472
- University Health Services (UHS) – Call 413.577.5000 to set up an appointment with a physician or nurse practitioner to discuss your allergy plan or UHS is open from 8AM until 12PM for Walk-In Care. To speak with a Triage Advice Nurse call 413.577.5229.
- Disability Services (DS) – Disability Services can be reached at [ds@educ.umass.edu](mailto:ds@educ.umass.edu) or 413.545.0892.