

Allergen, Food Sensitivity & Cultural Preference Management for K-12

PCS' Special Diets allergen management system allows nutrition departments to accommodate the requests of school boards and parents to take on the responsibility of allergen tracking and provide tailored meal plans for shared allergy groups as well as individual "at risk" students.

Facilitate Critical Communications between doctors, school nurses, menu planners, dietitians, school cafeteria managers, and parents.

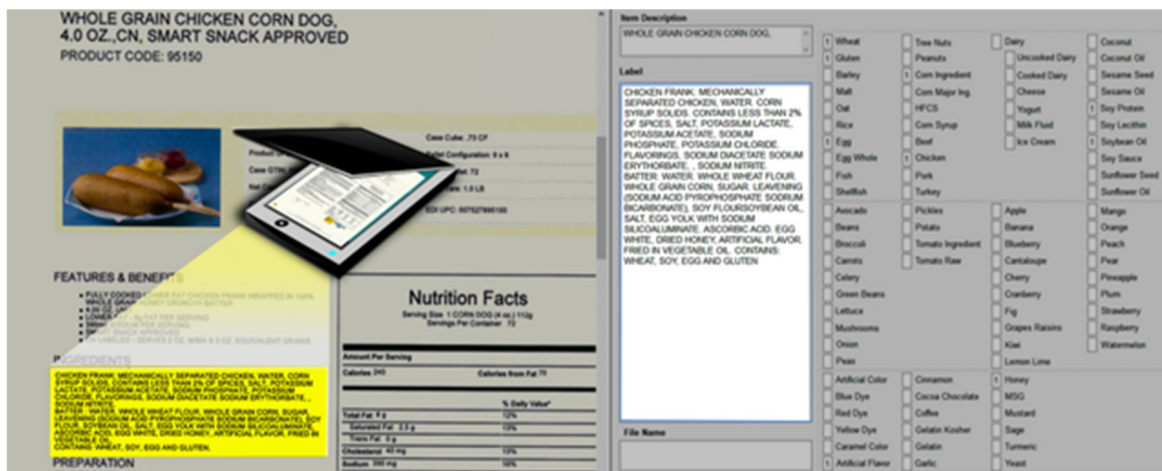
- Automatically emails custom menu plans to managers, nurses, and parents
- Alerts managers and nurses to diet changes in student records and allows them direct access to student information
- Automatic tracking of all communications provides critical audit capabilities

- Automatically read allergen information extracted from ingredients lists
- Integrates with menu planning and nutrition software in order to link allergens with items, recipes, and menus
- Provides list of menu items in conflict with any allergen
- Highlights menu items within menu cycles that conflict with any allergen

Student Allergen Database

- In addition to allergens - supports individual food sensitivities, texture requirements and cultural preferences
- Scans Doctor's Diet Orders for digital processing and archiving, with easy click to view retrieval
- Utilizes student information from SIS or POS
- User friendly updating of existing allergen information for ongoing student record maintenance

Automatic allergen extraction from nutrition fact sheet PDFs and labels



PcsFORMS - powered by OpenText - utilizes the latest technology to provide business automation solutions for almost any paper or forms based process.

Special Diets quickly and easily identifies potential menu conflicts for individual students whether the menu item consists of a single ingredient, recipe, or a full salad bar.

Here's how we do it - Special Diets downloads Menu information from PCS' TrakNOW Nutrition and Inventory program or from any other compatible menu planning software you may be using. Then the software analyzes scanned data including critical nutrition information contained in food item fact sheets and ingredient labels. Special Diets automatically recognizes and extracts the allergens, food sensitivities, and any other factors you have tagged for detection. The tagged items can be as simple as the primary eight (8) allergens that everyone is familiar with or can be an unlimited number of additional allergens and other factors.

Diet Order Management - Student diet orders signed by their doctor are scanned so that student's diet information can be captured and saved to the student record along with an image of the scanned student diet order. Acknowledgement of the receipt of the Diet Order is emailed to parents.

Allergen Management - The system automatically compares the allergens and other factors recorded for the student with each food item that is used in the menu. Reports are generated to identify menu items that should be avoided as well as suggestions for menu substitutions. These reports are distributed via email to cafeteria managers, nurses and parents, with support for multiple school assignment. School nurses and cafeteria managers also have direct access to the information, via logging into the system.

Completing the loop - Finally, a suggested POS message is provided to the cafeteria manager in order to alert cashiers of specific information pertaining to this student. Allergen tagging of POS items is already provided for schools that itemize their POS selections

Dear Manager,

Subject: Procedure for students with Peanuts, TreeNuts, MilkFluid, Shellfish allergy for the 2016-2017 school year.

I have received a diet order for <studentname> (<studentID>) and it has been processed.

Please make the following notations in POS for this student

Terminal display: Dairy Ease LF Milk; Allergy to Peanuts, TreeNuts, MilkFluid, Shellfish; Pureed meals

Dietary Restriction: Lactose Intolerance - No Fluid Milk; No Peanuts, No TreeNuts, No MilkFluid, No Shellfish containing products

Additional instruction if applicable:

- Provide 1 carton of Dairy Ease Lactose Free milk with breakfast and lunch. Dairy Ease is available from the milk company. The box contains 12 half pint and the expiration date is longer than regular milk.

Special Diets Management

PCS Revenue Control Systems

Food Items & Menus Students User Admin Database Management Action Items

Items, Ingredients and Labels

One Week Cycle Menus

Multi-Week Cycle Menus

Student: 2952654212 Gabriel Mathenge

School: East Mecklenburg High

Gender: Male Grade: 8 DOB: 01/09/2003

Menu Plans - Brk: HS 9-12 Brk Lun: HS 9-12 Lun

Form Scan Date: 11/02/2016

Scan Batch: 12614 - 9

View Diet Order

☒ Review complete, OK to send letters

Send Mgr. Email: aaron.taylor@cns.k12.nc.us

Send Parent Email: CAROLINEMATHENGE@YAHOO.COM

Print Mgr. Letter

Print Parent Letter

Communication History:

Date	Communications Notes
08/01/2017	Talked with mom about student's needs
08/02/2017	Talked with mom again about student's needs

Student Notes:

Other Dietary Restrictions

☐ Texture ☐ Vegetarian

☐ Concentrated Sweets

☐ Other Special Needs

Texture

☐ Chopped ☐ Ground

☐ Pureed

Diagnosis

☐ Food Intolerance

☒ Food Allergy

☐ Life Threatening Food Allergy

☐ Ingestion ☐ Contact

☐ Inhalation

☐ Disability

☐ Other

Meals Provided

☒ Breakfast ☒ Lunch

☐ Snack

☐ Won't eat in school cafeteria

Disability Plan On File? No

Student Allergens: Dairy, Egg

☐ Wheat ☐ Tree Nuts ☒ Dairy ☐ Coconut

☐ Gluten ☐ Peanuts ☒ Uncooked Dairy ☐ Coconut Oil

☐ Barley ☐ Corn Ingredient ☒ Cooked Dairy ☐ Sesame Seed

☐ Malt ☐ Corn Major Ingredient ☒ Cheese ☐ Soy Protein

☐ Oat ☐ HFCS ☒ Yogurt ☐ Soy Lecithin

☐ Rice ☐ Corn Syrup ☒ Milk Fluid

☒ Egg ☐ Egg Whole

☐ Fish ☐ Shellfish

Dear Manager,

Subject: Procedure for students with MilkFluid, EggWhole, Fish, Shellfish allergy for the 2016-2017 school year.

I have received a diet order for <studentname> (<studentID>) and it has been processed.

Please make the following notations in POS for this student

Terminal display: Allergy juice; Allergy to MilkFluid, EggWhole, Fish, Shellfish

Dietary Restriction: Milk Allergy - no fluid milk; No MilkFluid, No EggWhole, No Fish, No Shellfish containing products

Do not serve student the items listed below. Offer an alternate menu item. Please refer to additional instructions if applicable below.

- Egg & Cheese Toast w/Turkey Bacon
- French Toast
- Mini French Toast
- Chef Salad w/Flatbread
- Chicken Caesar Chef Salad w/Flatbread
- Fish Nuggets, Crispy
- Fish Sandwich
- French Toast & Cheese Portion (9-12)
- French Toast & Cheese Portion (PreK-8)
- French Toast & Sausage (9-12)
- French Toast & Sausage (PreK-8)
- Caesar Side Salad
- Caesar Dressing, Portion Cup

Additional instruction if applicable:

- Provide 1 (6.75oz) allergy juice with breakfast and lunch. You will order this from TrakNow.
- CMS cafeterias do not serve any items that contain shellfish.

A copy of this instruction should be kept in your office in a diet order folder marked as diet order instruction. This instruction is to be used as a reference only for you and your staff for the remaining of this school year.

Please ensure that at least 1 other staff member has been trained to prepare this diet order meal when you are not available.

A new diet order form (CNS web site) is required yearly for all students with diet modification needs.

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