

Robert Frost Nut Management Process

This process applies to all products containing peanuts or tree nuts and foods manufactured on equipment or in a factory that processes peanuts or tree nuts. Since manufacturers change how they make food regularly, labels have to be read with each package.

Classroom Procedures for Consumption of Nuts and Nut Products:

- All Classrooms located in the 200 Mezzanine are a Restricted Nut Zone will have a special morning procedure:
 - Every morning a review will be done of what students have in their lunches. If they contain nut products, the lunches need to be taken to the office where the students will go for lunch or students can choose to trade out nut products for a school lunch.
- The 100 Mezzanine classrooms and 300 Mezzanine classrooms are Nut Awareness Zones and follow these procedures at snack and/or lunch times:
 - All food items containing nut products must be eaten at a designated table closest to the classroom sink.
 - During snack and lunchtime close the classroom door while the product(s) are being consumed.
 - Students are not allowed to trade food.
 - After consumption thoroughly wipe down tables with provided wipes.
 - Students need to thoroughly wash hands.
 - All wrappers should be placed in garbage and the garbage bag cinched up.
- Nuts are **not** allowed in common areas (these are Nut Restricted Zones):
 - Library
 - Mezzanine Area
 - Gym
 - Music Room
 - Recess Areas
 - Office Lobby
 - Bus Lines

Nuts or nut products are allowed in the Staff Lounge with the following guidelines (Nut Awareness Zone):

- Close door while nut products are being consumed.
- After eating wipe the table with provided wipes.
- Place all wrappings in garbage.
- Wash hands thoroughly.