



College Search Survey

To be listed in the FARE Food Allergy College Search, please complete the following survey and return it in the enclosed pre-paid envelope. You can also scan and send your response via email to Kristi Grim at kgrim@foodallergy.org or visit college.foodallergy.org/register to create an account and complete the survey online.

CONTACT INFORMATION

Name _____ Email _____

Title _____ Phone number _____

SCHOOL LISTING INFORMATION

1. Enter the school name as you would like it to display on your online profile.

2. If you are completing this survey for a large university with many locations, please specify which locations this online profile applies to: _____
3. Address of school
Street address _____
City, State, Zip _____
4. Approximately how many of your students have food allergies? _____

DINING SERVICES INFORMATION

1. Which best describes your dining services?
 Self-operated
 Contract-managed
 Other (please specify) _____
2. Which company operates your dining services (if applicable)?
 Aramark Chartwells Sodexo
 Bon Appetit Compass Group Thompson Hospitality
 Other (please specify) _____

MADE-TO-ORDER INGREDIENT INFORMATION

- 1. Do you provide students with access to ingredient information for made-to-order menu items? Yes No

- 2. If you do provide access to ingredient information for made-to-order menu items, please check all that apply:
 - Top eight allergens are available in an online database
 - Top eight allergens are available on a list posted in the dining hall
 - Top eight allergens are available upon request in the dining hall
 - Full ingredients are available in an online database
 - Full ingredients are available on a list posted in the dining hall
 - Full ingredients are available upon request in the dining hall
 - Other (please explain) _____

- 3. What made-to-order stations have ingredient information available? _____

- 4. Is there any additional information about your made-to-order ingredient information you would like to tell prospective students and parents? _____

SELF-SERVE INGREDIENT INFORMATION

- 1. Do you provide students access to ingredient information for self-serve menu items? Yes No

- 2. If you chose yes, how is that ingredient information made available for self-serve items? Please check all that apply:
 - Top eight allergens are available in an online database
 - Top eight allergens are available on a list posted in the dining hall
 - Top eight allergens are available upon request in the dining hall
 - Full ingredients are available in an online database
 - Full ingredients are available on a list posted in the dining hall
 - Full ingredients are available upon request in the dining hall
 - Other (please explain) _____

3. What self-serve areas have ingredient information available? _____

4. Is there anything else you would like to tell prospective students and parents about your self-serve ingredient information?

MADE-TO-ORDER CROSS-CONTACT

1. Do you have procedures in place to lower the risk of cross-contact for made-to-order menu items? *You may use sections 2, 3, and 6 of the FARE dining services audit to answer this question.*

- Yes, in all stations
- Yes, in some stations
- No
- Not answered

2. If you selected “Yes, in some stations” for question one, please specify what made-to-order areas have cross-contact procedures in place. *You may use sections 2, 3, and 6 of the FARE dining services audit to answer this question.* _____

3. Is there other information you would like to tell prospective students and parents about your made-to-order cross-contact procedures? _____

SELF-SERVE CROSS-CONTACT

1. Do you have procedures in place to lower the risk of cross-contact for self-serve menu items? *You may use sections 2-5 of the FARE dining services audit to answer this question.*

- Yes, in all areas Yes, in some areas No Not Answered

2. If you selected “yes, in some areas” for question one, please specify what self-serve areas have cross-contact procedures in place. *You may use sections 2-5 of the FARE dining services audit to answer this question.* _____

3. Is there other information you would like to tell prospective students and parents about your self-serve cross-contact procedures? _____

PRE-ORDER MEALS

1. Do students have access to pre-order meals free from their allergens? *You may use section 7 of the FARE dining services audit to answer this question.*

- Yes No Not Answered

2. Is there any information about your pre-order meals that you would like to tell prospective students and parents? _____

ALLERGY-FRIENDLY STATION

1. Do students have access to an allergy-friendly station? *You may use section 8 of the FARE dining services audit to answer this question.*

- Yes No Not Answered

2. What is the allergy-friendly station free from?

- | | | |
|--|------------------------------------|---------------------------------|
| <input type="checkbox"/> Peanut | <input type="checkbox"/> Shellfish | <input type="checkbox"/> Soy |
| <input type="checkbox"/> Tree nut | <input type="checkbox"/> Eggs | <input type="checkbox"/> Milk |
| <input type="checkbox"/> Fish | <input type="checkbox"/> Wheat | <input type="checkbox"/> Gluten |
| <input type="checkbox"/> Other (specify) _____ | | |

3. Is there any other information about your allergy-friendly station that you would like to tell prospective students and parents? _____

STAFF TRAINING

1. Are dining services staff trained on food allergies? *You may use section 9 of the FARE dining services audit to answer this question.*

- Yes Some No Not Answered

2. If you selected some for question one, please specify what staff receive food allergy training?

- Managers Registered dietitian Student staff
 Chefs Hourly staff
 Other (specify) _____

3. Which training(s) do you use?

- FARECheck Certified course
 AllerTrain courses by MenuTrinfo
 ServSafe Allergen by National Restaurants Association
 Great Schools, Colleges and Camp by Beyond Celiac
 We developed our own food allergy training.
 Other (specify) _____

4. What topics are covered in your training? (e.g., food allergy 101, anaphylaxis, avoiding cross-contact, college and university policies, etc.?) *You may use section 9 of the FARE dining services audit to answer this question.* _____

5. Is there any other information about your dining services staff training that you would like to tell prospective students and parents? _____

DIETITIAN

1. Do you have a registered dietitian on staff?

- Yes No Not answered

2. Dietitian or dining services staff contact

Name _____

Dietitian Contact Email _____

Phone _____

Website _____

This must be an external URL such as <http://example.com>

DISABILITY OR ACCESSIBILITY SERVICES

1. Does your disability services office process food allergy and celiac disease accommodation requests?

- Yes No Not Answered

2. Contact information for disability services office

Name _____

Email _____

Phone _____

Website _____

This must be an external URL such as <http://example.com>

3. Are there other departments a student should contact for accommodation requests? _____

4. How can students submit an accommodation request? _____

5. Is there any other information about your disability or accessibility services that you would like to tell prospective students and parents? _____

RA TRAINING

- 1. Have your resident advisors (RA) taken food allergy and celiac disease training?
 Yes No Not Answered

- 2. What training have the RAs taken?
 AllerTrain RA
 A university-developed training
 Other (specify) _____

- 3. What topics are covered in your training? (e.g., food allergy 101, symptoms of anaphylaxis, accommodating residents when hosting programs, etc.) _____

RESIDENT LIFE

- 1. Do you work to be inclusive for students with food allergies in resident life programs involving food?
 Yes No Not Answered

- 2. How can students access safe foods for resident life programs they wish to attend? _____

- 3. Is there any other information about students with food allergies and resident life programs that you would like to tell prospective students and parents? _____

ROOMMATES

- 1. Do you provide accommodation for roommate assignments, including:
 Trying to match students with food allergies for room assignments upon request
 Facilitating roommate agreements involving food allergies upon request
 Working with students to change roommate assignments if it becomes necessary
 Other (specify) _____

2. Does your housing office process housing accommodation requests? Students will see this disclaimer with housing information on our website. "Every accommodation request is evaluated on a case-by-case basis. A housing accommodation cannot be guaranteed prior to an individual evaluation."

- Yes
- No
- No, another office on campus processes these requests (please specify) _____
- Not answered
- Other (specify) _____

3. Where can students get more information and request housing accommodations ?

Name _____

Email _____

Phone _____

Website _____

This must be an external URL such as <http://example.com>

Other _____

4. Is there any other information about your housing accommodations that you would like to tell prospective students and parents? _____

HEALTH SERVICES

1. Do your health services provide the following services?

- | | |
|--|--|
| <input type="checkbox"/> Food allergy management care | <input type="checkbox"/> Allergy testing and diagnosis |
| <input type="checkbox"/> Prescriptions for epinephrine | <input type="checkbox"/> Seasonal allergy shots |
| <input type="checkbox"/> Fulfill epinephrine prescriptions in our pharmacy | <input type="checkbox"/> We have an allergy clinic on campus |
| <input type="checkbox"/> Other (specify) _____ | |

EMERGENCY SERVICES

1. Do you have stock, undesignated epinephrine that can be used in an emergency?

- Yes No Not Answered

2. Where is stock, undesignated epinephrine for emergencies available? [insert checkboxes below]

- Dining halls
- Resident halls
- Athletic facilities
- Healthcare facilities
- Academic buildings
- Other (specify) _____

3. If there are any exceptions to the areas you checked above, please explain. _____

4. Is there any other information about stock, undesignated epinephrine that you would like to tell prospective students and parents? _____

5. What does your emergency response policy allow for?

- Designated, trained staff to help administer a student's epinephrine or stock, undesignated epinephrine in an emergency
- Staff is trained to recognize anaphylaxis and call emergency responders
- On-campus emergency responders carry epinephrine for use in an emergency
- Other (specify) _____

6. Is there any other information about your emergency response policy that you would like to tell prospective students and parents? _____

7. Who are your campus emergency responders?

- On-campus emergency responders
- City emergency responders
- County emergency responders
- Other (specify) _____

8. Do your campus emergency responders carry epinephrine?

- Yes Some No Not Answered

9. Is there any other information about your campus emergency responders that you would like to tell prospective students and parents? _____

10. Submission date _____

11. Content reviewed

- I have read and reviewed all of my answers.
- I acknowledge that all answers are correct and up-to-date.

Information is reported by Colleges. FARE is not responsible for the information provided.