



Allergy-Friendly Meals Policy

At Revolution Foods, we prioritize the safety and well-being of our customers and partners. We understand the importance of accommodating individuals with food allergies, and we are pleased to introduce our Allergy Friendly Meal program.

The Allergy Friendly Meal program offers limited variations of meals that are free of the top nine allergens as defined by the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research Act (FASTER Act) of 2021. These allergens include milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and sesame. These meals include compliant vegetable portioning. However, a milk option and fruit need to be provided separately by the school partner.

While we have carefully designed the Allergy Friendly Meals to meet the dietary requirements of students with allergies, it is ultimately the responsibility of the school to determine if the Allergy Friendly Meal is appropriate for an individual's specific needs. The school should consider the individual's allergies, sensitivities, and dietary requirements before providing the meal, in accordance with the requirements set forth by the U.S. Department of Agriculture's Food and Nutrition Service (FNS) and the Americans with Disabilities Act (ADA). (<https://www.fns.usda.gov/cn/accommodating-disabilities-school-meal-programs-guidance-qas>)

Our Allergy Friendly Meals are manufactured on a validated clean line, and we have implemented an allergen management plan to prevent cross-contamination. We take food safety and customer safety seriously, and we have stringent processes in place to ensure the integrity of our Allergy Friendly Meals.

To ensure the safety of our Allergy-Friendly Meals, we conduct regular testing for allergen residue. Each production batch of our meals undergoes testing against target allergens, using lateral flow devices (LFD). These fast and simple qualitative strip tests detect possible cross-contamination and verify the effectiveness of our sanitation process and allergen control plan. The table below lists the stated limit of detection (LOD) for each allergen.

Please note that our meals do not contain fish and pecan ingredients, so the validation test for these allergens is not performed in our kitchen.

Allergy Friendly Meals will be sent cold and must be heated per instructions at the site. It is essential for the school to follow the heating instructions provided to ensure the meals are served at the appropriate temperature. Proper heating procedures help maintain the safety, quality, and taste of the meals, ensuring an optimal dining experience for the students.

We encourage all our school partners to carefully review the ingredient statement and nutrition panel of our Allergy Friendly Meals and consider the individual needs of their students and determine if these meals are suitable for them. If you have questions or concerns about the ingredients or allergen content



of our meals, feel free to contact our team at nutrition@revolutionfoods.com. We are here to provide information and support to ensure the safety and well-being of all individuals with food allergies.

Thank you for your cooperation and support in creating a safe and inclusive feeding opportunity for all.

Target Allergen	LOD
Almond Protein	2 ppm
Brazil Nut Protein	5 ppm
Cashew/Pistachio Protein	2 ppm
Coconut Protein	10 ppm
Crustacean Protein	2 ppm
Egg Protein	10 ppm
Gluten Protein	5 ppm
Hazelnut Protein	5 ppm
Macadamia Nut Protein	2 ppm
Total Milk Protein	1 ppm
Peanut Protein	1 ppm
Soy Protein	2 ppm
Walnut Protein	10 ppm
Sesame	5 ppm

Sincerely,

Nasim Kheshti

Director of Food Safety, and Quality Assurance



Allergy-Friendly Meal Program

Standard Operating Procedure for Customers

And Policy Acknowledgement

While we have carefully designed the Allergy Friendly Meals to meet the dietary requirements of students with allergies, it is ultimately the responsibility of the school to determine if the Allergy Friendly Meal program is appropriate for an individual's specific needs.

Revolution Foods' Allergy-Friendly Meal program offers a limited variety of meals that are free of the top nine allergens as defined by the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research Act (FASTER Act) of 2021. These allergens include milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and sesame.

It is the responsibility of school staff and parents to review the CDE Medical Statement form (see link below) and to determine if a student is eligible to consume the meals provided by Revolution Foods' Allergy-Friendly Meal Program. Revolution Foods will NOT be requesting schools to submit CDE Medical Statement forms, and we will not be reviewing forms.

The CDE Medical Statement form can be found here: [Medical Statement Form - USDA Civil Rights \(CA Dept of Education\)](#)

Meal design and compliance: Allergy-Friendly meals include a compliant portion of protein, grain, and vegetables. Meals will *not* include milk or fruit. Students can be offered fruit from the main menu's fruit rotation, allergies permitting. Soy milk can be purchased separately through the A La Carte menus.

Delivery: Allergy Friendly Meals will be delivered to your site according to your designated delivery schedule. Meals will be delivered in a designated container with a purple "Allergy-Friendly Meal" sticker. Please note that for privacy reasons, Revolution Foods will not be labeling meals with student names or identifiers. It is the school site staff's responsibility to ensure that Allergy Friendly meals get distributed to qualified students.

Preparation and consumption: Lunch/Supper meals are always delivered COLD and must be heated in an oven or microwave to an internal temperature of 165 degrees before consuming. Meals should be consumed on the intended consumption date and dispose of any leftovers. Breakfasts and snacks are typically shelf stable and should be consumed not later than their printed "best by" dates.

Please note, there will only be **one** allergy-friendly meal option for breakfast and lunch per day.

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Statement of Acknowledgement:

I hereby acknowledge that I understand that it is my responsibility to read the Allergy-Friendly Meals Policy and understand the policies contained therein. I agree to comply with all the policies and procedures. Additionally, I understand that it is my responsibility to review the Medical Statement Form(s) to ensure that students are eligible to receive the meals outlined in this policy.

Print Name

Title

Signature

Date (MM/DD/YYYY)

School Site Name

Please submit this form with the Medical Statement Form to Amber Alvarez, Office Assistant, WESD at aalvarez@woodsideschool.us.

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