



# Food Allergy/Intolerance Emergency Plan Form

*(Please complete this form and return it to your Unit Manager. It will be posted in the kitchen to help our staff best meet your food needs.)*

**ALLERGY TO:** \_\_\_\_\_

*(Severe or mild?)*

Student Name: \_\_\_\_\_

Residence: \_\_\_\_\_

Phone #: \_\_\_\_\_

E-mail: \_\_\_\_\_

Medic Alert Bracelet:    Yes \_\_\_    No \_\_\_

Epi Pen:                    Yes \_\_\_    No \_\_\_

Student Picture

**TREATMENT:**

**SYMPTOMS:**

**EMERGENCY CONTACTS:**

*For students with severe and/or multiple allergies please list:*

Foods/Ingredients Allowed	Foods/Ingredients NOT Allowed

**Note:** While Hospitality Services at Western University does not have gluten-free nor allergen-free kitchens, we take every precaution to check ingredient information and strive to ensure that cross contamination of ingredients does not occur. Ingredient and nutrition content on menu items may vary. Manufacturers may change their product formulation without our knowledge and product availability may fluctuate. While Hospitality Services makes every effort to identify nutrition data and allergen information, we cannot assure against these contingencies. It is the responsibility of the student with a food allergy to make the final judgment on whether or not to eat the selected item. For individualized assistance, please contact your unit manager on site who can also put you in touch with the departmental Nutrition Manager. Further details: [http://residencedining.uwo.ca/residence\\_dining.cfm](http://residencedining.uwo.ca/residence_dining.cfm)