

Food allergy in the workplace

FOOD ALLERGY IS A SERIOUS ISSUE. BE PREPARED. BE FOOD ALLERGY AWARE.

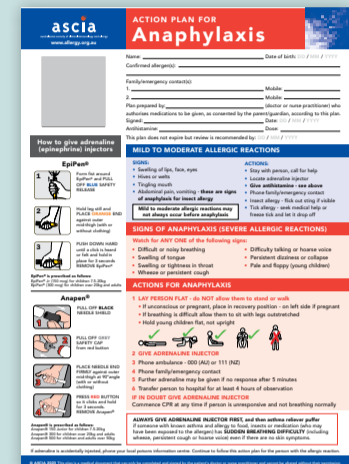
- The most severe allergic reaction is known as anaphylaxis, which is potentially life-threatening.
- There is currently no cure for a food allergy.
- The only successful way to manage a food allergy is to avoid the food.

Being food allergy aware means being informed about food allergies and working together to reduce the risk of anaphylaxis.

Consider food allergies of all employees when organising staff events and catering.

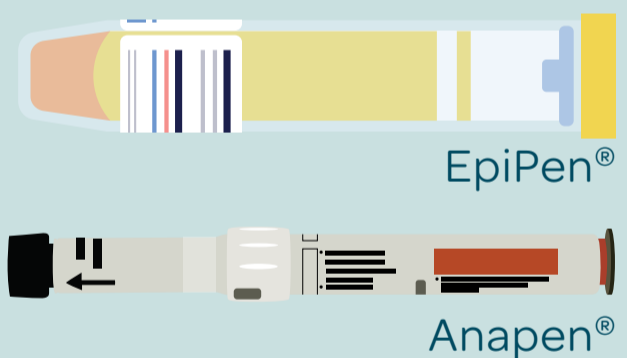
KNOW WHAT TO DO IF SOMEONE IS HAVING AN ALLERGIC REACTION.

Follow the person's ASCIA Action Plan for Anaphylaxis (if they have one):



1 Lay the person flat, do not allow them to stand or walk. If breathing is difficult allow to sit on the ground with legs outstretched.

2 Give adrenaline injector.



3 Phone ambulance - triple zero (000).

For more information about how you can manage food allergies in your workplace, visit foodallergyaware.org.au



FOOD ALLERGY AWARE
foodallergyaware.org.au
NATIONAL ALLERGY COUNCIL
nationalallergycouncil.org.au