

**MEDICAL AUTHORITY MODIFIED MEAL REQUEST FORM**

Please return completed and signed form to ICA Nurse. Phone:618-398-7500, [desiree.cole@illinoiscenterforautism.org](mailto:desiree.cole@illinoiscenterforautism.org) (FV Campus), Fax:618-394-9869 [lzc@illinoiscenterforautism.org](mailto:lzc@illinoiscenterforautism.org) (BLV Campus), Fax:618-234-8146

**TO BE COMPLETED BY PARENT OR GUARDIAN**

Name of Student/Client (Last, First): \_\_\_\_\_

Grade: \_\_\_\_\_

School: \_\_\_\_\_

Parent/Guardian Email: \_\_\_\_\_ Daytime Phone: \_\_\_\_\_

Based on information listed below my child will require a menu modification at the following:  Breakfast  Lunch  Afterschool Snack Supper  Other \_\_\_\_\_**I understand it is my responsibility to renew this form each school year and/ or any time my child's medical or health needs change.**

Parent/Guardian Name PRINTED

Parent/Guardian SIGNATURE

Date

**TO BE COMPLETED BY MEDICAL AUTHORITY (Licensed by State of Illinois to prescribe medication)**

The Dietary Needs below are related to (ex: Celiac Disease, Lactose Intolerance, Diabetes, Anaphylactic Food Allergy )

Food To BE OMITTED from diet\* (check appropriate boxes below)

- Dairy** – Fluid milk, cheese, yogurt, and other dairy ingredients such as casein and whey.
- Fluid Milk** – Milk to drink
- Peanuts** – Peanuts, Peanut Butter, Peanut oil.
- Tree Nuts** – Almonds, hazelnuts, and cashews.
- Wheat** – Wheat-based grains such as buns, crackers, pasta, and wheat as an ingredient.
- Gluten** – Wheat, rye, barley, and non-certified oats.
- Fish** – Fin-fish such as cod and tilapia
- Shellfish** – Shrimp and crab
- Egg** – Visible egg in a dish such as an omelet
- Egg Ingredients** – Egg white, egg yolk or whole egg as an ingredient
- Soybean** – Textured Soy Protein, Textured Vegetable Protein, tofu, and whole soybeans (edamame).
- Soybean Ingredients** – Soy protein concentrate, soy protein isolate, soy sauce, soy flour, and unrefined soy bean oil
- Other** – \_\_\_\_\_

\*Examples of individual food allergens provided are not all-inclusive, other foods may apply.

Adjustment to meal preparation (i.e. food puree) and /or serving time(s):  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_**Food Management Plan**

What are the student's possible reactions/symptoms to the indicated allergen(s) or conditions?

**REQUIRED** List all acceptable and safe food or beverage substitutes:  
\_\_\_\_\_  
\_\_\_\_\_Comments: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_**Prescribing Physician/Medical Authority Name Printed      Date      Prescribing Physician/Medical Authority Signature****FOR FOOD SERVICE NOTES (Other information, please see back)**

Date Received: By: (employee signature)

Date Implemented: By: (employee signature)

Other information: \_\_\_\_\_

