

## Anaphylaxis Risk Assessment

Risk Assessment				
<b>Scope</b>	First Aid management of Anaphylaxis on Imperial College premises			
<b>Persons to whom this applies:</b>	Employees	Students	Visitors	Residential guests
<b>Hazard</b>	Allergen exposure - food, laboratory animals, latex, stinging insects, other environmental allergens			
<b>Mode of exposure</b>	Ingestion	Direct contact	Indirect contact	
<b>Location</b>	Catering facilities	College departments	Student accommodation	
<b>Likelihood</b>	Medium			
<b>Severity</b>	High			
<b>Mitigation</b>	<p><b>Individual Risk assessment</b></p> <p>Staff who develop symptoms of work-related allergy or have confirmed work related allergies can be referred to Occupational Health for advice.</p> <p>Individual Risk Assessment and Awareness training is recommended. However many people do not make a declaration.</p> <p>Arrangements for students disclosing Anaphylaxis are managed by their department. Storage of Adrenaline Auto Injectors (AAIs) is discouraged as it requires a high level of local oversight, and the AAI might not be accessible if kept in a locked cabinet or the student is in a different location to their AAI.</p> <p>When staff join Imperial College London, they are encouraged to advise First Aiders in their department (the Day One Induction checklist flags this) if they have a condition which may require emergency assistance. They should complete the Adult Allergy Action Plan and download the Safezone App and Security telephone number to their mobile phone.</p> <p>School age children attending Outreach events /activities are requested to notify the Outreach team if any allergies exist.</p> <p>People may be unaware that they are allergic to a substance or food.</p> <p><b>Food:</b> it is a legal requirement for UK food businesses to provide information about 14 major allergens when they are used as ingredients in the food and drink, they provide. The way the information is communicated to the customer depends on what kind of business they are (e.g. retail or catering), and how the food is presented. The rules differ depending on whether the food they sell is:</p> <ul style="list-style-type: none"> <li>• Prepacked (for example, labelled food sold at retail)</li> <li>• Prepacked for direct sale (for example, sandwiches prepared and wrapped on-site before the customer has selected/ordered)</li> <li>• Non-prepacked/loose food (for example food sold in restaurants and takeaways, or packed at the customer's request, such as at in-store bakery and delicatessen counters)</li> </ul>			

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	<p>Food Allergy is included in the Hazard Analysis and Critical Control Point (HACCP) assessments for all catering operations.</p> <p>All catering staff (including agency) are required to complete the Food Standards Agency online Allergy Awareness training prior to commencement. Mandatory training will be completed within the first 3 months of starting in the role. Refresher training is in place and is conducted every three years. Line Managers are responsible for ensuring training takes place. There is a role specific training program for all catering staff. The Campus Services Health &amp; Safety Compliance Manager oversees arrangements and follows up on incidents arising from all reports of catering and contract catering.</p> <p>In student accommodation students store and prepare food in communal kitchens takeaway food is also consumed in this environment.</p> <p><b>Rodents:</b> Work involving exposure to Laboratory Animals is risk assessed and controls are implemented to limit exposure to aeroallergens. Individuals who work with laboratory animals are enrolled on the LAA Health Surveillance program. Individuals who are known to have symptomatic sensitisation to a particular species are restricted from working with this species and are monitored on a six-monthly basis. People who develop asymptomatic sensitisation are monitored on a six-monthly basis.</p> <p><b>Biting/ stinging Insects: Insect work</b> risk assessments are undertaken to control the release of biting insects and to train individuals who work on insect projects on risk mitigation. Individuals with existing allergy to these species can be referred to Occupational Health.</p> <p><b>Latex:</b> Latex gloves are not routinely used in laboratory or workshop environments. A risk assessment must be undertaken if latex is considered the most appropriate glove material for a particular material/ process.</p> <p>People may develop allergies or contact dermatitis to other materials if any such issue arise they must be referred to Occupational Health assessment and advice on management.</p> <p>Individuals may experience a first episode of Anaphylaxis if exposed to a substance material which they have been asymptotically sensitised to – they may not know what the allergen is without medical investigation and need to be referred for specialist assessment following an incident.</p>	
<b>Training</b>		
First Aiders	Management of Anaphylaxis is incorporated into the First Aid training syllabus for both FAW(Q) and Emergency FAW courses.	
Catering staff	There is an incremental requirement, dependant on roles and responsibilities	
Position	Training	Within
<b>All Staff, including Agency</b>	Essential Food Hygiene FSA Allergen Training <a href="https://allergytraining.food.gov.uk/">https://allergytraining.food.gov.uk/</a>	Before Commencing work

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<b>Team Leaders, Porters, Catering Assistants</b>	Level 2 Award in Food Safety in Catering	Within 3 Months
<b>Sous Chefs, Head Chefs Supervisors and Managers</b>	Level 3 Award in Food Safety in Catering	Within 6 months
<b>Executive Chef</b>	Level 4 Award in Food Safety in Catering	Within 6 months
<b>Those responsible for the development and maintenance of the food safety management system</b>	Level 3 HACCP Training	Within 6 months
Researchers	Individuals are alerted to the risk of Lab Animal Allergy at the CBS induction training and again at the OH Health Surveillance enrolment consultation.	
<b>First Aid Management of Anaphylaxis</b>		
<b>First Aid assessment</b>	<ul style="list-style-type: none"> <li>• Danger</li> <li>• Response</li> <li>• Airway</li> <li>• Breathing</li> <li>• Circulation</li> <li>• Symptom check</li> </ul>	
<b>Treatment</b>	If there are signs of Anaphylaxis assist the person to the floor, elevate legs, assist them to administer their Adrenaline Auto Injector if available.	
<b>Transfer</b>	Request Community Safety call an ambulance, all cases of anaphylaxis must be transferred to A+E via an ambulance	
<b>Record Keeping and Incident reporting</b>	All instances of suspected anaphylaxis must be recorded in Incidents managed by Community Safety colleagues are also included in the daily Community Safety Report.	
<b>Incident investigation</b>	All incidents must be reviewed to identify root cause and review mitigations as appropriate	
<b>First Aid Training</b>		
First Aid at Work (Qual),	Security Officers, Departmental First Aiders	
Emergency First Aid at Work	Departmental First Aiders	
<b>Training Records</b>		
First Aid at Work Training records are maintained on the POD Learning Management System		

<b>University Stakeholders</b>	
Occupational Health	Safety Department
Community Safety	Catering Services
People and Organisational Development, Safety training team	Property Services
First Aiders	Outreach

# Anaphylaxis Risk Assessment

Imperial College

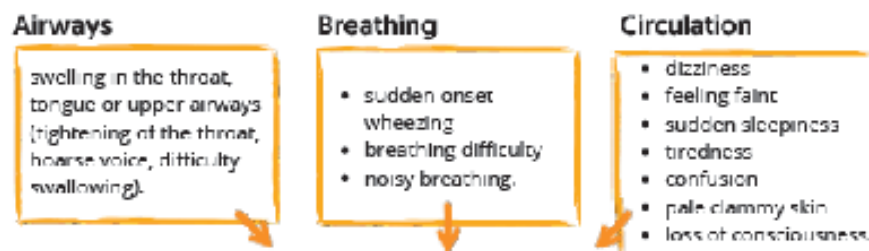
Adult Anaphylaxis Action Plan



A brighter future for people with serious allergies

<b>Name:</b> <b>Date of birth:</b> <b>Emergency contact:</b> <b>Allergic to:</b>	<b>Mild to Moderate Symptoms</b> <ul style="list-style-type: none"><li>• nettle rash (known as hives or urticaria) anywhere on the body</li><li>• a tingling or itchy feeling in the mouth</li><li>• swelling of lips, face or eyes</li><li>• stomach pain or vomiting.</li></ul> <b>ACTION:</b> <ul style="list-style-type: none"><li>• stay where you are and call for help if necessary</li><li>• locate your adrenaline auto-injectors</li><li>• take antihistamine watch for any of the ABC symptoms below.</li></ul>
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Watch for signs of ANAPHYLAXIS (life-threatening allergic reaction). Anaphylaxis may occur without skin symptoms. Always consider anaphylaxis in someone who has a known allergy and has **SUDDEN BREATHING DIFFICULTY**.



**If ANY ONE (or more) of these signs are present:**

1. **Lie flat with legs raised** (if breathing is difficult, can sit up).
2. **Administer an adrenaline auto-injector without delay** (e.g. EpiPen, Jext, Emerade).
3. **On Campus** Contact Imperial Security 4444 or 0207 589 1000 or from the **Safe Zone App** on your phone  
**Off campus Dial 999** for an ambulance and say **"ANAPHYLAXIS (ANA-FIL-AXIS)"**.

**IF IN DOUBT, give adrenaline**

After giving adrenaline:

1. Stay where you are until ambulance arrives, **do NOT stand up**.
2. Phone emergency contact.
3. **If no improvement after 5 minutes, a second adrenaline auto-injector should be used**
4. Commence CPR if there are no signs of life.



There are three different brands of adrenaline auto-injectors in the UK

→ Jext      → EpiPen      → Emerade

How to administer each device varies by brand, please follow the instructions on the device

Anaphylaxis UK, a charity registered in England and Wales (1095527) and a registered company limited by guarantee in England and Wales (04193242). Registered office address: 1 Alexandra Road, Farnborough, Hampshire, GU14 6RU. [www.anaphylaxis.org.uk](http://www.anaphylaxis.org.uk)