To Parents/Guardians of Students Enrolling in Kawasaki Municipal Senior High School attached Junior High School

Regarding Food Allergy Management at Kawasaki Municipal Junior High Schools for the 2026 School Year

1 Introduction

In Kawasaki City, support for students with allergic conditions is provided based on the **Manual for Supporting Students with Allergic Conditions in Kawasaki Municipal Schools**. To prevent food allergy incidents and ensure that all children can enjoy school lunches safely and with peace of mind, we kindly ask for your understanding and cooperation.

To accommodate for food allergies in junior high school lunches, a *School Life Management Guidance Form* completed by a physician must be submitted.

This applies to individuals diagnosed with a food allergy by a physician, where the causative food has been identified, and who are following the physician's instructions to eliminate that food at home. The School Life Management Guidance Form must be updated annually and submitted every year without exception.

2 To Begin Food Allergy Accommodations from April 2026

Based on the **Food Allergy Pre-Screening Form** distributed during enrollment, interviews will be held at the junior high school on the day of the enrollment orientation:

Saturday, February 21, 2026.

Interview times will be adjusted depending on the number of families attending. We appreciate your cooperation.

Note: If the interview cannot be conducted on this day, food allergy accommodations may not be ready in time for April.

3 Accommodations for Food Allergies

Among the 8 items for which labeling is mandatory (eggs, milk, wheat, shrimp, crab, peanuts, buckwheat, and walnuts), considering the proportion and severity of cases involving 5: shrimp, crab, peanuts, buckwheat, and walnuts among children and students in this city, starting in April 2026, kiwi fruit and certain tree nuts (excluding cacao, apricot kernels, and chestnuts) will not be used in school meals. In addition, raw eggs (including mayonnaise, ice cream, etc.) will not be used.

The following outlines Kawasaki City's food allergy management measures for municipal junior high school lunches.

Sharing of Information	We provide detailed menu sheets listing all food items used in meals, as well as ingredient lists for processed foods like Hamburg steaks and croquettes. Additionally, we provide in advance a personalized schedule showing which days meals contain allergens specific to each student. Dishes containing allergenic foods must not be consumed.
Home-packed lunch on certain days	For meals containing allergenic foods, please bring an alternative lunch box.
Complete Elimination Approach (Eggs, Milk, Wheat)	We provide allergen-free meals that exclude eggs, dairy, and wheat entirely. We cannot accommodate requests to omit only wheat from menus that include dairy and wheat. We also cannot accommodate requests such as "I can eat a small amount." For those on wheat-free elimination diets, rice will be provided on days when bread is the staple food. Allergen-free meals are prepared in a dedicated kitchen and served in specialized insulated containers. Processed foods like Hamburg steak and croquettes cannot be modified for allergen-free meals.
Home-packed Lunch everyday	If allergy accommodations are not feasible, we ask that you prepare a home-packed lunch every day.
Milk-Only Option	Even if a student prepares a home-packed lunch everyday due to allergy concerns, they may still request drinking milk, provided they do not have a milk allergy.

*Meal information will be provided monthly even for cases opting for partial home-packed lunch or allergen-free meals.

*If you have any questions or need more details about food allergy support in junior high school lunches, please contact the office listed below.

[For enquiries, please contact] Tel:044(200)2537

Healthy School Lunch Promotion Office, Kawasaki Board of Education Secretariat

If a student has been diagnosed with a **milk allergy**, all milk, dairy products, and processed foods containing milk or dairy will be **completely excluded** from their meals. We do **not** offer partial exclusions, such as removing only drinking milk.

However, if a student cannot drink milk for reasons other than a food allergy—for example, they can eat stew but always get an upset stomach from drinking milk—please consult the junior high school individually.

Food Allergy Management Process

For New Cases
(New/Transfer Student)

During the school year (changes • cancellations)

Next school year and beyond (changes • cancellations)

Next school year and beyond [continuation]

Food Allergy Pre-Screening

•Students currently receiving food allergy accommodations in school lunches must complete the pre-screening form and submit it to the junior high school on the day of the enrollment orientation, along with a copy of the School Life Management Guidance Form currently in use at their elementary school.

XIf there are no food allergies, only the pre-screening form needs to be submitted.

Consultations at a Medical Institution ~Annual consultations are mandatory~

·Have your child's primary care doctor complete the **School Life Management Guidance Form** and submit it to the school **every year**.

Individual Consultations

• Based on the information provided on the **School Life Management Guidance Form**, a meeting will be held with the Food Allergy Management Committee of the school to discuss your child's needs.

Finalizing the Support Plan

- •Reviewing the information from the **School Life Management Guidance Form** and **Food Allergy Pre-Screening Form**, the Food Allergy Management Committee will deliberate and decide on the appropriate support measures.
- The school will then issue a **Notification of Food Allergy Support Plan for School Lunches**, outlining the agreed-upon accommodations. Parents/guardians will sign and receive a copy of the document. The original will be kept on file at the school.

Food Allergy Accommodations Begin

•Receive and review the menu schedule and other information from the school in advance.

For monthly menus and ingredients used for school lunches at Kawasaki Municipal Junior High Schools, scan here:

