



**NEW YORK UNIVERSITY RESIDENTIAL DINING POLICY ON FOOD  
ALLERGIES**

**Effective Date: August 24, 2008**

**Issuing Authority: Vice President for Office of Student Affairs**

**Responsible Officer: Director of Dining Services**

**I. Purpose of Policy**

The purpose of this policy is to: (1) alert the University Community to the existence of food allergies and the importance of keeping students with food allergies safe; and (2) notify students of the measures available to accommodate food allergies.

**II. To Whom This Policy Applies**

This policy applies to: (1) all students and any customers who use Residential Dining Services; and (2) Dining Service employees.

**III. Policy Definitions**

Food Allergens – Substances that can cause an allergic reaction.

Food Allergy <sup>1</sup>- An abnormal response to food triggered by the body's immune system. Such reactions can cause serious illness, including death. Foods that most commonly cause allergic reactions include: shellfish, nuts, eggs, milk, and fish.

Residential Dining Services – This term refers to the dining halls and food courts located in student residential housing.

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1. <sup>1</sup> This policy does not apply to food intolerances, which is a digestive response, which is not triggered by the body's immune system.

#### **IV. Policy Statement**

1. New York University Dining Services will work with students who have food allergies to develop a plan for residential dining that accommodates his or her needs. In order to meet the needs of students with allergies, Dining Services provides menus with a variety of selections posted on its website at [www.nyudining.com](http://www.nyudining.com) so that students can make informed food selections and avoid dangerous foods. Warning signs are posted in the dining halls and food courts reminding patrons of possible cross-contamination during food preparation and cautioning patrons against cross-contamination with utensils, containers, plates, and shared food. In addition, peanut butter and other products carrying nuts will be isolated from other foods to the extent reasonably possible. Furthermore, training about food allergies is provided to the dining staff. Please note that there are limitations on the type of accommodations that Dining Services can provide and that strict avoidance may be the only solution to safeguard against food allergens.

Students with food allergies should notify Student Health Services <sup>2</sup> of such allergies and provide medical documentation and medication information relevant to their condition to Student Health Services regarding the allergies. Students are responsible for carrying on their person any prescribed medication to treat the effects of food allergies. Students are responsible for informing Dining Services of their need to develop a plan to accommodate their dietary needs, and for reviewing any labeling and ingredient information available on the NYU Dining Services website and in the dining halls to make safe food choices.

#### **V. Policy Contact**

Please contact Ann Marie Powell, Director of NYU Dining Services at (212) 998-4279, to discuss food allergy accommodations or if there any questions regarding this policy.

*Disclaimer: This policy does not form a contract of any kind and may be modified, changed, altered, or rescinded by NYU at its discretion and without notice.*

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<sup>2</sup> Students are urged to disclose their food allergies on the Student Health History Form that students must complete. Please see the University's Policy on Student Immunization, Medical Questionnaire, and the Drug Health Module at [www.nyu.edu/shc](http://www.nyu.edu/shc).