**Elizabethtown College**

**Documentation for Food Related Disabilities**

Disability Services is committed to providing equal access and reasonable modifications for qualified students with disabilities in accordance with The Americans with Disabilities Act and Section 504 of the Rehabilitation Act of 1973. Elizabethtown College Dining Services handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our facilities. However we serve a variety of gluten free, dairy free, and nut free options at every meal. All food items containing nuts will be clearly marked. We also have a recipe and ingredient list available for inquiring students.

The ADAAA defines a disability as a physical or mental impairment that substantially limits one or more major life activities. While students are an important source of information regarding the functional limitations of their disability, Disability Services also requires documentation from the treating health care provider. Certain food allergies may constitute a disability based upon the functional impairment to the individual. In order to help us determine whether this person is considered a person with a disability under ADA and accordingly establish reasonable accommodations, please provide the following information:

1. A clear statement of the condition(s), including diagnosis and expected duration of the condition.
2. Please provide a list of diagnostic tests performed in association with this diagnosis along with results.
3. Does this condition so significantly impair one or more major life activities that you consider this condition a disability?

Yes\_\_\_\_\_\_\_\_\_\_\_\_\_\_\* No\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\*If yes:

a. demonstrate current functional limitation(s) imposed by the impairment and describe how it substantially limits a major life activity, such as digestion

b. rate the severity of the impact of the condition on the student’s performance of major life activities in comparison to most people in the general population.

1. Please indicate whether your recommendations can be met by providing a number of Gluten free, dairy free, and nut free options at every meal from a general menu selection of available options.
2. Please indicate whether foods need to be specially prepared in a separate food preparation area.

6. Describe the positive and adverse effects of any prescribed medications.

The healthcare professional conducting the assessment, making the diagnosis, and offering recommendations for accommodations and adjustments must be qualified to do so. The persons are generally trained, certified, or licensed members of a medical specialty. Please attach any reports that provide additional related information. This documentation will be considered along with information from the student as well as from appropriate college personnel. As the student’s request for an accommodation is being evaluated, we may need you to provide us with more detailed information. Should this further information become necessary, you will be provided with a follow-up request specifying any additional information we will need from you.

*If a comprehensive diagnostic report is available that provides information about the functional limitations of the disorder and recommendations for accommodations and adjustments, a copy of that report can be submitted for documentation instead of this form.*

Please mail or fax the documentation to:

Director of Disability Services

Elizabethtown College

One Alpha Drive

Elizabethtown, PA

Fax: (717) 361-1556

Information from our culinary team: Please be aware that Elizabethtown College Dining Services handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our facilities. Elizabethtown College Dining Services strives to provide our customers with the most accurate, current nutrition and allergen information present in our menu items on campus. The nutritional information and allergens identified for each of our items have been researched by our staff however; there is always a chance that changes have occurred in the manufacturing or products off-site, which may occur without our knowledge. There is also always the possibility that certain ingredients may be substituted on the actual day of preparation. Thus, we cannot guarantee that a particular dish or items if free of a certain ingredients. Particularly for those individuals with sensitive food allergies, we want to inform you of this risk. Should you have any questions, please contact our culinary team at [downsc@etown.edu](mailto:downsc@etown.edu).