



Disclosure Form – Information for Clinicians

You are receiving the attached **Disability Disclosure Form – Dietary** because a student under your care is requesting accommodations from Disability Access Services (DAS) at Northeastern University. **We ask that you review the following information to guide you as you complete the form.**

- A diagnosis of a food allergy alone does not qualify a student for accommodations under the ADAAA. Accommodations are not based on the student's diagnosis, but instead are designed to address the barrier(s) caused by any substantial limitation(s) related to the disorder. Accommodations are meant to allow full participation in academic and university life for students with disabilities; they do not guarantee student success.
- Please note that the information you provide in response to the questions on this form must be current; in general, you must have seen the student within the last 6 months to meet this requirement. If you have recently begun treating this student, you may find that you do not yet have enough information to respond to the questions on this form. If you have not had recent clinical contact with the student, or otherwise find that you cannot effectively complete this form, please inform the student directly.

Northeastern Dining is committed to ensuring a safe and delicious dining experience, including for students who have food allergies or medical conditions that require specific dietary restrictions. Our many dining locations provide a variety of dietary options, help to create community, and foster healthy living and learning. **The following options are offered for students with food allergies:**

- **Delicious Without at United Table in International Village**
 - Delicious Without is a physically separated food station providing menu options prepared without peanuts, tree nuts, fish, crustacean shellfish, eggs, milk, soy, sesame, wheat, and gluten. The dishes are simply prepared and seasoned, with a focus on single source ingredients.
 - To avoid cross contact, all food is prepared and cooked in this station using dedicated clean and sanitized equipment and utensils isolated from the presence of gluten and the top nine allergens.
 - All dishes served strictly follow chef and registered dietitian approved recipes featuring single source ingredients with no substitutions.
 - All dishes are served by an allergen trained associate or chef on clean and sanitized plates, never self-served.



- **Pure Eats at Stetson East**

- Pure Eats is a physically separated allergen friendly station providing menu options prepared without peanuts, tree nuts, fish, crustacean shellfish, eggs, milk, soy, sesame, wheat, and gluten. The dishes are simply prepared and seasoned, with a focus on single source ingredients.
- Please be mindful that all menu items served in this station are prepared and cooked using designated utensils and small wares in a shared kitchen.
- All dishes served strictly follow chef and registered dietitian approved recipes featuring single source ingredients with no substitutions.
- All dishes are served by an allergen trained associate or chef on clean and sanitized plates, never self-served.

- **Avoiding Gluten Program**

- Avoiding Gluten is the verbiage utilized on campus to designate products that do not include fresh or manufactured food containing gluten.
- Delicious Without at United Table and Pure Eats at The Eatery in Stetson East offers an Avoiding Gluten pantry, stocked with pre-packaged gluten free baked goods including bread, bagels, and waffles from brands including Udi's and Vans. This pantry also includes designated Avoiding Gluten appliances including toasters, toaster ovens, and waffle makers.
- Per the FDA, the term "gluten-free" is regulated, requiring the food item to contain less than 20 parts per million (ppm) of gluten, which can only be determined through testing. With consideration for the nature of our dining halls, this cannot be guaranteed.

- **Limited Peanut and Tree Nut Policy**

- United Table at International Village and The Eatery at Stetson East follow a limited peanut and tree nut policy, meaning that menu items throughout residential dining halls do not contain fresh or manufactured peanut or tree nut products.
- Students with a peanut allergy are advised to take caution with bakery items and Impossible™ Beef which contains pea protein, a legume in which peanut allergic folks may react to. Peanuts and peanut oils are not added to baked goods or menu items.
- Students with tree nut allergies are advised to take caution with bakery items.
- Tree nuts are found in the dining halls as personal containers of Nutella and almond milk dispensers.



- **Dining Resources for Food Allergic Students**

- Students are encouraged to meet with the Northeastern Dining Boston Campus Dietitian and Executive Chef to develop an individualized plan for navigating residential dining facilities.
- Ingredient Experts on duty are available in residential dining halls to address questions and concerns, serving as important resources. When in a particular unit, please ask for a food service manager, chef, or reach out to the campus dietitian.
- Be aware of the following dietary icons on campus to guide dining:
 - VG – Vegan or foods that contain no animal-based ingredients or animal by-products, including egg, dairy, and honey.
 - V – Vegetarian or foods that contain no meat, poultry, fish, or seafood but may contain eggs or dairy
 - AG – menu items made without gluten containing ingredients
- Menus are available to be reviewed in advanced online on www.nudining.com or by utilizing the Dine On Campus app, additionally offering the ability to view nutrition information and ingredient lists for each menu item.
- The Northeastern Dining team receives yearly approved allergen training and has ongoing guidance from expert professional organizations, such as Food Allergy Research & Education (FARE), to ensure that their approach remains current and reflects best practice guidelines.

If you have questions about this form, how we use the information to make determinations of reasonable accommodations, or how best to support the student, we invite you to contact our office at 617.373.2675 or DASDocumentation@northeastern.edu.



Disclosure Form – Student authorization to clinician

Dear _____:
Clinician name

I am requesting accommodations from Disability Access Services (DAS) at Northeastern University. One element of the process for requesting accommodations is the submission of the Disclosure Form by my treating clinician. The Disclosure Form is attached, along with an explanation of its use and instructions for completion.

☐ I hereby authorize you to complete the attached Disclosure Form and release it to DAS.

☐ I also authorize you to speak with the staff of DAS to provide consultation concerning the requested accommodations.

Please submit the completed form by mail to:

Disability Access Services
20 Dodge Hall
Northeastern University
360 Huntington Avenue
Boston, MA 02115

Or by confidential fax: 617-373-7800

Or by email: DASDocumentation@northeastern.edu

Thank you for your timely assistance with this matter.

Sincerely,

Student Signature

Date

Print Name

NUID



Dietary Disclosure Form

Student Name_____

NUID_____

If after reviewing the **Information for Clinicians**, above, you find the student's dietary needs cannot be met in the dining halls, please answer the following:

1. Please name and describe the student's medical condition, food restriction, or food allergy:

2. What foods does the student need to avoid? Is there a specific diet the student must follow?

3. What is the severity and extent of symptoms if the student is exposed to or ingests the above mentioned foods?

Ingested: ☐ Mild ☐ Moderate ☐ Severe

Exposed: ☐ Mild ☐ Moderate ☐ Severe

4. Please describe the student's symptoms when ingesting the foods listed above.

5. Please describe the student's symptoms when exposed to cross-contact from the foods listed above.



6. Does the student carry an epinephrine auto-injector and are they trained to use it?

7. If a student is following a therapeutic or an elimination diet, are they currently, or have they in the past, received guidance and/or education from a Licensed Registered Dietitian?

8. Are there other considerations that we should be aware of regarding the student's ability to eat food in the dining hall in stations where allergens are avoided?

9. Please attach any additional information that may be helpful as we determine the student's accommodations.

Clinician name: _____

Clinician's state licensure/certification: _____

Specialty: _____ Phone: _____

Signature: _____ Date : _____