

Attention Students with Food Allergies

Our Nutrition Information Website contains ingredient information on foods which have been identified by the FDA as those which contribute to 90% of severe allergic reactions.

These foods are: peanuts, soybeans, milk, eggs, fish, crustacean, tree nuts, and wheat. This does not include foods which contain gluten, nut and peanut oils, and other less common allergens. Students who need to identify foods in these categories need to contact the dietitian at 874-4856 or sueash@uri.edu in order to identify foods which would be gluten free or those that are not sources of other allergens.

Although our recipes and manufacturer information have been carefully evaluated, there may be instances where there has been cross-contamination or ingredient substitution at the manufacturer level. There may also be areas in our food service where cross contamination could occur during preparation. Students with severe food allergies need to contact the dietitian at 874-4856 or sueash@uri.edu in order to meet and identify these areas and make arrangements for special precautions in order to prevent an allergic reaction.

Students with severe food allergies are advised to carry their epi-pens at all times and to wear/carry medical alert identification.

Students are encouraged to meet with the dietitian before or during the first week of classes. Students should also feel free to speak with the dining hall managers at any time if they have questions about certain food items.