Support for managing allergy patients

Sandra Vale
National Allergy Strategy Coordinator
Allergic diseases

- Allergic diseases are among the fastest growing chronic conditions in Australia
- Affects 4 million Australians
- Although 5% of adults may be allergic to one or more drugs, up to 15% believe that they have drug allergy
- 1 in 5 Australians have allergic rhinitis with significant impact on quality of life
  - Patients with allergic rhinitis are three times more likely to have asthma
Rise in allergic disease
Fatal anaphylaxis
1st Allergy Summit
8 August 2014

• Aim – to engage with key stakeholders and initiate consultation process for development of National Allergy Strategy

• More than 55 delegates from 26 stakeholder organisations

• Development of mission, goals and guiding principles
Guiding principles

• Patients and consumers must be at the centre of everything we do

• All goals need to be ‘SMART’:
  – S specific
  – M measurable
  – A achievable
  – R realistic
  – T targeted and timely

• Evidence based (where possible)

• A national collaborative and consistent approach to identify deficits and avoid duplication

• Provision of optimal care over efficiency of care
National Allergy Strategy (NAS)

An overarching framework for a national response to the rise in allergic diseases, including long term as well as short to medium term objectives

Mission

To improve the health and quality of life of Australians with allergic diseases, and minimise the burden of allergic diseases on individuals, their carers, healthcare services and the community
National Allergy Strategy

The most effective way to:

• Address chronic disease and public health issues

• Provide an effective and coordinated plan to guide future actions to optimise the management of allergic diseases in Australia

• Improve the health and QoL of people with allergic diseases, their carers and the community
Goals

• Develop **standards of care** to improve the health and quality of life of people with allergic diseases

• Ensure timely **access to appropriate healthcare management** for people with allergic diseases

• Improve access to best-practice, evidence-based and consistent information, **education and training** on allergic diseases for health professionals, people with allergic diseases, consumers, carers and the community

• Promote **patient-focused research** to prevent the development of allergic diseases and improve the health and quality of life of people with allergic diseases
Development process

- National Allergy Strategy Steering Committee
  - ASCIA and A&AA co-chairs
  - ASCIA President
  - A&AA President

- Working Groups
  - Education and Training
  - Care (access and standards of care)
  - Research
  - Food services and food industry
  - Data and evidence

- Stakeholder consultation at each stage of development
2nd Allergy Summit
7 August 2015

• Launch National Allergy Strategy
• Aim
  – To work together to establish a pathway to effectively implement the National Allergy Strategy
• Representation from 35 stakeholder organisations
2016/17 government funding

Standardising management of drug allergy – to prevent drug allergy deaths in hospitals

• Scope the development of an allergy database and prepare a report on the findings of the scoping exercise; and

• Scope the clinical education requirements for the management of patients with drug allergy
Improving allergy management for teens and young adults

• Conduct round table discussions with teens and young adults focusing on allergy management barriers, areas of need and effective communication/education methods;

• Develop resources such as but not limited to websites, social media and online forums based on the outcomes of the round table discussions; and

• Prepare a report on the outcomes of the round table, including any identified future activities required
2016/17 government funding

Improve the provision of appropriate food to individuals with food allergy in the food sector

• Conduct discussions with the food service sector focusing on improving the provision of appropriate food for individuals with food allergy

• Develop a training course for food service providers on managing food allergy as a food safety issue

• Prepare a report on the outcomes of the discussions, including any identified future activities required
Food service issues - standards

| Improve the process for reporting allergic reactions to foods. | • Identify the stakeholders involved in reporting allergic reactions to foods and encourage consultation with national allergy patient support organisations.  
• Improve consistency of communication regarding food legislation across all Australian regions. Liaise with the Implementation Subcommittee on Food Regulation (ISFR) with regards to the dissemination of protocols and the protocols filtering down to compliance officers.  
• Establish a standardised process for reporting allergic reactions to foods eaten in a food service facility when a food allergy has been disclosed, and reactions occurring to packaged foods when the allergen is not declared in an ingredient list, across all Australian regions. |
## Food service issues - standards

### Food industry including food service sector

| Improve the process for reporting allergic reactions to foods. | • Establish a standardised and effective communication process for informing consumers about products recalled due to undeclared allergens.  
• Apply for additional resourcing to adequately cover the assessment of allergen management and education of the food service sector.  
• Obtain and communicate data about food recalls and food induced allergic reactions and incidents to regulators and decision makers to assist in policy decisions and priorities. |

### Food service sector

| Establish the process for inspection and/or auditing food services for food allergy. | • Develop and implement a national food safety program for food service which includes a nationally standardised food services audit tool that incorporates food safety for food allergy. |
## Food service issues - education

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  – The process for product recalls.  
  – Refund, replacement and credit from suppliers. |
| **Educate food service sector and food industry about food labelling.** | • Review, develop (where required) and implement an easy to understand food allergy labelling and declaration compliance training package working with key industry associations. |
Shared responsibility

- Consumers
- Food providers
- Compliance officers
- Legislators
Food service forum for food allergy

- Opportunity to meet face-to-face to discuss current issues in food service relating to food allergy
- Aims to inform and guide resource development
- Aims to inform government of additional resources and activity required
- Funded by the Australian government
Forum goals

• Identify current issue in the management of food allergy in the food service sector

• Identify resources required:
  – Training
  – Compliance audits
  – Communication (food service sector/community)

• Discuss compliance issues

• Discuss sustainability issues
Forum discussions

• What’s happening around the world?
  – Training
  – Communication strategies
    • How are they communicating to FS training requirements
    • How are they communicating to the consumer

• Training – what do we need in Australia?
  – What form?
  – Accessibility?
  – Tiered level training?
  – Cost?
  – Sustainability?
Forum discussions

• Incentive for uptake
  – Audit? With enforcement?
  – Legislative changes?

• Communication – how will we communicate what is happening?
  – With food service sector?
  – With the community?
Forum outcomes – first steps

• Assess what’s out there
  – The quality of the resource
  – The owner of the resources
  – Use coronial enquiries to determine where mistakes are happening
• Develop a resource that is fast, easy and free (online)
• Address food allergy as part of overall food safety
• Low literacy level materials
• Nationally standardise the inspection/audit tools
Forum outcomes - next steps

- Accredited FTF training
  - Food allergy part of food safety
- Communication plan
  - Food service sector
  - Consumers
  - Volunteers
- Include reference to food allergy in Food Safety Standards
- One website to source information
National Allergy Strategy key messages for food service

• Know what is in your food
• Be 100% truthful
• Understand the consequences
## Food service issues - standards

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Further information:
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