



Summer Camp Allergen & Dietary Accommodation Policy

Food services are an integral part of the PEEC experience. The following policies and procedures are designed to eliminate the potential for issues related to dietary concerns and allergens in an attempt to ensure the safety of both staff and clients.

PEEC does its best to ensure the safety of all for both staff and clients; however, we are not a certified allergen free, kosher, or halal kitchen. We make great efforts to accommodate special diets as well as the nine major food allergens as identified by the FDA which include: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame. Any special diets or allergies (including vegetarian and vegan diets) are listed in your camper's Medical Form in CampBrain registration. While we will continue to make great effort, we cannot guarantee we will be able to accommodate dietary needs if a Hot Lunch option is added to your camper's registration less than 14 days prior to the start of the session. In these situations, as well as circumstances of restrictive diets for any reason, PEEC may ask campers to opt into packing their own lunch each day of attendance. **Please be aware that despite our best efforts, we do not have control over outside food being brought to PEEC.**

