

CLOVERLEAF RANCH

It is a well known fact that childhood allergies are on the rise. At Cloverleaf Ranch, we take allergies seriously and want to let you know how we manage them.

There are many things that separate us from other camps, and we greatly appreciate any questions you may have to ensure the safety, health, and success of your child. One important aspect of Cloverleaf Ranch is our ACA (American Camp Association) accreditation. It is a rigorous certification process that covers everything from staff to camper ratios, facility safety checks, to reviewing our processes of handling allergies (food and otherwise), and so much more.

We have procedures in place to accommodate allergies of all kinds, including food. The percentages of campers who have food allergies have increased each year; so we have quite a bit of experience with this matter. If there are any recommendations you have that we could add to our program, we would greatly appreciate hearing your feedback and ideas.

1) We have a nurse on site 24 hours/day who is an RN or LVN. They have had experience and training with allergies, and also have their child enrolled in the camp program, so are familiar with the Cloverleaf Programs, Kitchen Policies, and Allergy Policies. Before a child enters the facility or camp program they briefly meet with parents and the camp nurse to discuss any allergies or medical concerns. At this point the nurse is notified of the child's allergy so we can make sure that extra staff are aware of the possible danger.

2) At all times there are staff available and on-site who are 1st aid and CPR certified. All staff are required to complete a minimum of 1 week training (which covers food cross contamination, common allergies we see in the camp environment, how to identify anaphylactic shock, etc.) Staff read through their camper's files prior to the child arriving and read pertinent information such as allergies, birthday's etc.

3) We have epi-pens on site and staffs are trained to assist a camper with the use of one if needed. Kaiser pediatrics is across the street (and literally 200 feet from the entrance of camp.)

4) Our head cook, who creates our menus and orders our food, has been working with Cloverleaf for 17 summers and has been employed with Santa Rosa School Kitchens during that time. She is great at handling menu selection when it comes to allergies. We typically like to offer peanut products, because it is a favorite for many children, but if the allergy issue is highly severe we can take peanut products off the menu for that week.

We recommend contacting us if you have any further questions or would like to set up an appointment for a one-on-one tour.