

Emergency and Disaster Preparedness for Food and Nutrition Professionals Webinar

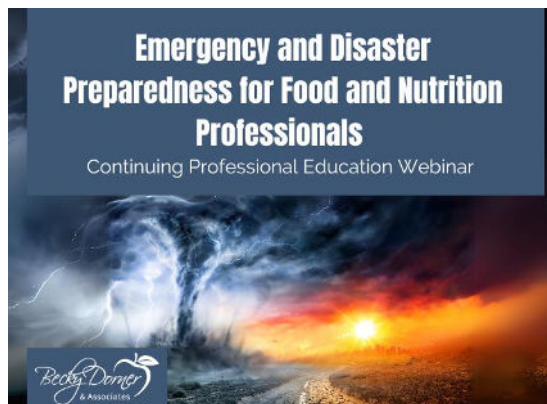
Live Webinar: April 17, 2025 (2:00-3:00 pm ET) Convert to your own [time zone](#)

Professional Approvals

Becky Dorner & Associates has been a trusted provider of high quality continuing professional education since 1993 (Commission on Dietetic Registration provider number NU004).

Live Webinar: Emergency and Disaster Preparedness for Food and Nutrition Professionals awards 1.25 CPEUs in accordance with the Commission on Dietetic Registration CPEU Prior Approval.

Recorded/Enduring Webinar: Emergency and Disaster Preparedness for Food and Nutrition Professionals awards 1.25 CPEUs in accordance with the Commission on Dietetic Registration CPEU Prior Approval.



Intended Audience: RDNs, NDTRs and CDMs	CPEUs	CDR Level	CDR Activity Type	CDR Activity Number	Expiration Date
Live Webinar	1.25	2	187516	172	3/3/26
Recorded/Enduring	1.25	2	187517	741	3/12/28
Suggested CDR Performance Indicators: 1.2.2, 8.2.1, 8.2.5, 8.2.8 Note: Numerous Other Performance Indicators May Apply. **Certified Dietary Managers: Please see our Professional Approvals page for information on how to self-report your CE hours to the Certifying Board for Dietary Managers.					

Commercial support has been provided by Lyons Health Labs.

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Carefully review the contents of this program. Keep in mind the practical applications it has for you in your individual setting. The focus is to increase your knowledge and application of the subject matter.

You must complete this program prior to the expiration date. To obtain your certificate, review the materials, take and pass the online test, and complete the evaluation. For multiple choice questions select the one best answer from the choices given. You may retake the online test as many times as needed prior to the expiration date. If you are interrupted and cannot finish the test, you can save it and come back later to finish it. Also see the last slide in this handout for more information.

If you wish, you may submit evaluations of the quality of this course activities/materials to CDR at qualityCPE@eatright.org.

Also visit <https://www.beckydorner.com/continuing-education/how-to-complete-cpe/>.

Questions? Please contact us at info@beckydorner.com

Emergency and Disaster Preparedness for Food and Nutrition Professionals

Today's Webinar

Becky Dorner & Associates

Program Length

- 60 minutes

Handouts

- Live: Posted in the Go To Webinar system
- Recording: Available on our website with the recording

Questions

- Live: Use GoToWebinar to ask questions
- Recording: Email info@beckydorner.com

Credit Hours/Certificate

- Please refer to handouts for details

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Disclosure of Funding


Commercial support has been provided by **Lyons Health Labs.**

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Erinn Skiba, MPH, CHP

- Senior Director of Public Safety at Tampa General Hospital (TGH).
- Oversees public safety operations across the TGH Enterprise, including security, emergency management, transportation and courier services.
 - 6 hospitals, 3 freestanding Emergency Departments, nearly 200 ambulatory locations.
- Responsible for safety and security protocols (e.g., workplace violence, facility and executive security), management of armed/unarmed officers, K-9 team, and weapon detection.
- Leads emergency management system-wide including preparedness, planning, mitigation, response, and recovery.
- Coordinates with local, county, regional, and state agencies.
- Actively collaborates with community partners to enhance safety, security, and emergency coordination.



Disclosure: Erinn is a TGH employee. She certifies that no conflicts of interest exist related to this program.

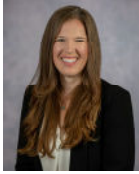
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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Donna Tope, MBA, MSHA

- Vice President of Operations at Tampa General Hospital (TGH).
 - TGH is a 981-bed private, not-for-profit teaching hospital and clinical partner of USF Health Morsani College of Medicine.
- Key responsibilities include overseeing \$63M operating budget, managing ~900 team members with 6 direct leadership reports, leading 11 departments, including Food and Nutrition Services.
- Focuses on driving strategic imperatives and operational results, building interdepartmental relationships with clinical leaders, empowering front-line staff.
- Known for being a solutions-oriented leader, promoting innovation, inclusion, and resiliency.





Disclosure: Donna is a TGH employee. She certifies that no conflicts of interest exist related to this program.

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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Presented By: Erinn Skiba, MPH, CHEP and Donna Tope, MBA, MSHA
Live Webinar: Thursday, April 17, 2025, from 2–3 PM ET





Earn 1.25 CPEs

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Learning Objectives



Identify national, state and local legislation, regulations, and practice standards.



Obtain resources to help develop, implement, and adhere to policies and procedures to optimize food and water safety.



Recognize potential emergency and disaster risks specific to your area.



Discuss methods to communicate disaster planning protocols and policies.

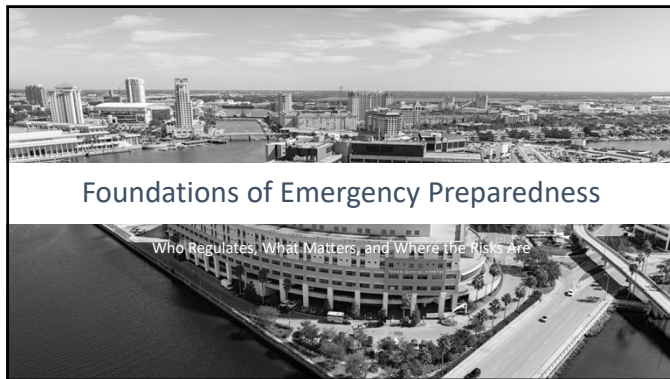
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Regulatory Bodies Guiding Emergency Preparedness in Healthcare

Centers for Medicare & Medicaid Services (CMS)

- **Appendix Z** of the State Operations Manual outlines the *Emergency Preparedness Rule* requirements for all Medicare/Medicaid-participating providers.
- **F-Tag 922** applies to long-term care facilities and is the specific survey tag related to compliance with emergency preparedness standards.

The Joint Commission (TJC)

- Provides accreditation for healthcare organizations and establishes standards to ensure they are equipped for 'all-hazard' emergencies—supporting the development and validation of operational practices, and offering advisory services to aid in emergency preparedness, response, recovery, and mitigation.

Occupational Safety and Health Administration (OSHA)

- The Occupational Safety and Health Act (1970) requires employers to plan for employee safety during disasters. OSHA offers resources, including sample plans, to help.

1. U.S. Department of Health and Human Services Center for Medicaid and Medicare Services. State Operations Manual: Appendix PP, Guidance to Surveyors for Long-Term Care Facilities. (Rev 225, 08-09-24). <https://www.cms.gov/medicare/medicaid-and-medicaid-services/state-operations-manual-appendix-pp-guidance-to-surveyors-for-long-term-care-facilities>. Accessed April 3, 2025.

2. U.S. Department of Health and Human Services Center for Medicaid and Medicare Services. State Operations Manual: Appendix Z, Emergency Preparedness for All Provider and Certified Supplier Types. Interpretive Guidance. Rev 204, 04-16-21). https://www.cms.gov/regulations-and-guidance/interpretiveguidance/suppliers/other/medicaid/107tag_z_emergency.pdf. Accessed April 3, 2025.

3. The Joint Commission. (n.d.). Emergency management. <https://www.jointcommission.org/resources/patient-safety-topics/emergency-management/>. Accessed April 3, 2025.

4. Occupational Safety and Health Administration. (n.d.). OSHA Act of 1970. U.S. Department of Labor. <https://www.osha.gov/laws-regs/complete-osha-act>. Accessed April 3, 2025.

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Other Government Agencies

Federal Emergency Management Agency (FEMA)

Offers resources and training for disaster preparedness and coordinates response efforts during large-scale events.

Department of Health and Human Services (HHS)

Leads national public health and medical response to disasters; supports planning and coordination.

State and Local Health Departments

Provide localized regulations, support, and coordination for facility-level emergency preparedness. Vary from state to state.

Federal Emergency Management Agency (n.d.). FEMA. <https://www.fema.gov/>.

U.S. Department of Health and Human Services (n.d.). Enhancing the health and well-being of all Americans. <https://www.hhs.gov/>.

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Emergency and Disaster Preparedness for Food and Nutrition Professionals


Core Concepts of Emergency Preparedness

1. Risk Assessment and Emergency Planning

2. Communication Plan

3. Policies and Procedures

4. Training and Testing



Centers for Medicare & Medicaid Services. (2024, December 30). Core EP rule elements. <https://www.cms.gov/medicare/health-safety-standards/quality-safety-oversight/emergency-preparedness/core-ep-rule-elements>

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Identifying Risks

• Identify potential disasters specific to your location.

• Outline the actions to take in the case of each disaster.

Natural Disasters

☐ Earthquakes

☐ Extreme cold or heat

☐ Floods

☐ Hurricanes

☐ Ice storms

☐ Landslides

☐ Mudslides

☐ Snowstorms

☐ Thunderstorms

☐ Tornadoes

☐ Tsunamis

☐ Volcanic eruptions

☐ Wildfires

Other Disasters

☐ Bioterrorism

☐ Bomb threats

☐ Contaminated water supply

☐ Contaminated food supply

☐ Explosions

☐ Fires

☐ Dam breaks

☐ Loss of electricity

☐ Loss of natural gas

☐ Loss of water

☐ Infectious disease outbreaks/ Mandatory quarantines

☐ Terrorist attacks

☐ Toxic chemical releases

Donner, B. (2025). Emergency and disaster planning for food and nutrition services: A comprehensive guide to preparedness and response. Becky Donner & Associates.

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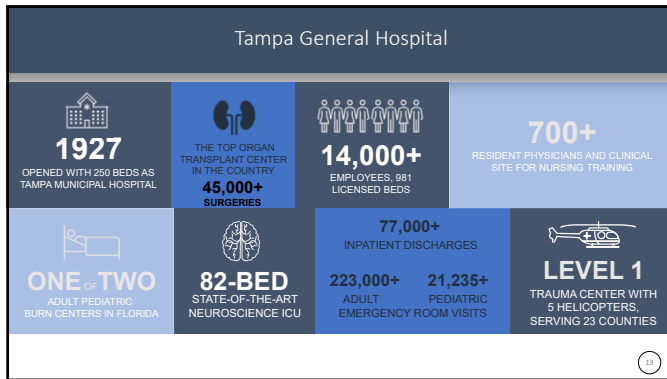
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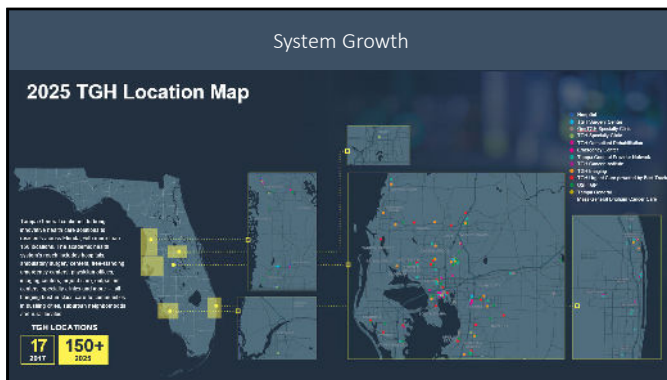
High Level Emergency Preparedness Overview

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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Training and Exercises

We Plan.
We Train.

- Special events are common in Tampa.
- Great community partnerships and planning is key.
- TGH conducts 1-2 full-scale mass casualty exercises a year, engaging hundreds of team members across numerous departments. In addition, we also conduct quarterly decon training.



BREAKING NEWS
HURRICANE IRMA

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Exercises

- Annual Full-Scale Mass Casualty Exercise
- Annual Sunset Music Festival
- Annual Gasparilla Events
- Quarterly Decon Training
- Biannual Business Continuity Exercises

- 2020 FCC Exercise
- 2020 FL Cyber Disruption Exercise
- 2021 Active Shooter TTX
- 2023 Full-Scale Gasparilla Mass Casualty Exercise
- 2024 Capacity Management Exercise



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Real World Responses and Activations

2020 Covid 19

2020 IT downtime

2020 Tropical Storm Eta

2020 Water Main Break

2021 Hurricane Elsa

2021 Superbowl

2022 Hurricane Ian

2023 Internal Flooding Incident

2023 Hurricane Idalia

2023 Ybor Mass Shooting

2024 EPIC Downtime

2024 Change Healthcare Cyber Attack

2024 OneBlood Cyber Attack

2024 Hurricane Helene

2024 Hurricane Milton

2024 Network Outage

2025 TECO Power Outage

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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Plans and Policies

All Hazards

- Window/Door Protection
- Electricity
- Suction/Air/Medical Gas
- A/C
- Sanitation/Linens
- Supplies
- Food/Water
- Hurricane Teams
- Relocation Plan
- Recovery Plan



ITEM	QUANTITY	LOCATION	STATUS
1000	10	STAY	OK
1001	10	STAY	OK
1002	10	STAY	OK
1003	10	STAY	OK
1004	10	STAY	OK
1005	10	STAY	OK
1006	10	STAY	OK
1007	10	STAY	OK
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1099	10	STAY	OK
1100	10	STAY	OK

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Emergency Supplies


Disaster inventory and supplies at the warehouse


- ~300 pallets = 14 semi loads full

Numerous just-in-time orders and deliveries

- Medical Supplies, Linen, Dietary, Lab, OneBlood, Facilities

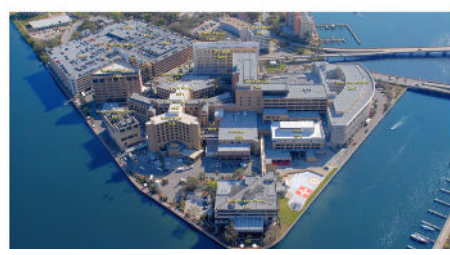






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Importance of Mitigation




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Storm Surge Mitigation


Aquaforce – installed in 2019

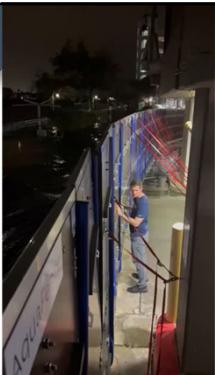
- FRA Panels behind fence
- 2022 Stop logs added to loading dock
- 2023 Improvements
 - Resin anchors
 - Concrete attachments
- 2024 Improvements



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Aquaforce in Action





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Power

Generators (EPSS)

- 4 – 1500 kW – 3rd Floor
- Controls on 2nd floor waterproofed to 29 ft

Fuel Supply

- (6) 7,800 gallon submersible tanks strapped to the ground
- Critical power fuel for 96 hours on full load, dual fuel longer



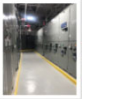



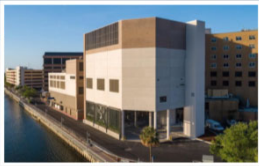
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Power

Central Energy Plant (CEP) Expansion - 2022

- Provides additional generation for 100% back up power – 3rd floor
- Elevates New Boilers – 2nd floor
- (3) 20,000-gallon tanks of diesel = 96 hours
- Continuous natural gas supply
- 300 ft well (non-potable, for cooling towers)



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Additional Mitigation Projects

Backup medical air/vacuum

Backup oxygen, and farm protected

Emergency DI water

Emergency SPD

Emergency Kitchen

Waterproofed lift station

Protecting key elevators

Isolate basement and 1st floor power

Hardened GED for wind

Upgrade EP windows with renovations

Bayshore 22' above sea level

Chinook landing spot on garage

Electric boiler for OR 18 and 19

100 portable toilets

Portable fire extinguishers

Roof equipment anchored

2 generators are dual fuel

Fire alarm elevated

Badge system elevated


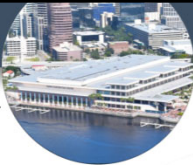
Critical IT systems elevated

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Resources Staging

Partnership with Tampa Convention Center

- Supply staging
- Team member staging and parking
- Patient evacuation staging
- Docks for Starship
- Elevated space, kitchens, loading dock



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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Planning with the Community

TGH is a member of several local, regional and statewide emergency planning committees:

- City of Tampa Emergency Operations Group (COTEOG)
- Hillsborough County Emergency Operations Group (HCEOG)
- Hillsborough County Emergency Medical Planning Council (EMPC)
- Hillsborough County Healthcare Coalition (HCHC)
- Tampa Bay Health and Medical Preparedness Coalition (TBHMPC)
- Local Emergency Planning Council (LEPC)
- Local Mitigation Strategy Workgroup (LMS)
- Urban Area Security Initiative (UASI)
- Regional Domestic Security Task Force (RDSTF)
- FEMA Emergency Preparedness and Response Task Force
- FEMA Emergency Management Council

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Food and Nutrition Planning Overview

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Tampa General Hospital – Food Services Program Snapshot

Total Operating Budget - \$15 Million
Team of 209 FTEs

Patient Service

- Over **1 Million** patient meals served annually
- Average Daily Census : **960**
- Room Service Conversion In Progress
- Celebrity Chef Partnership

Retail Operation

- 6 Retail offerings/concepts from Salads to Sushi
- Around **3,800** Daily Cafeteria Transactions
- \$8.67 Check Average
- Feature National & Local Brands

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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Disaster Planning

Disaster Planning can be broken out into three phases:



PLANNING
FOR AN
EMERGENCY



RESPONDING
TO AN
EMERGENCY




AFTER
THE
EMERGENCY

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Planning for an Emergency



PLANNING
FOR AN
EMERGENCY

Key elements of planning for the emergency:

- ✓ Water Needs
- ✓ Menu Planning
- ✓ Feeding Team Members and Visitors
- ✓ Staffing
- ✓ Alternative Kitchen and Food Options
- ✓ Power Outages

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Planning for an Emergency – Water Needs

Check the regulations your facility must follow.

General Recommendations for Water Needs


- 1 Gallon per person per day*
- 3-7 days (7 days is preferable)
- 10 days for some regulations

Drinking Water

- 0.5 Gallons per person per day
- More needed in hot climates

All Purpose Water

- 0.5 Gallons per person per day



*Medical facilities may need 1-1 1/2 gallons per person per day including water for medical procedures and other needs.
It's better to have too much water than not enough.

CDC website: <https://www.cdc.gov/water-emergency/about/how-to-create-and-store-an-emergency-water-supply.html>

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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Planning for an Emergency – Water Needs Example

Water Needs

(# of individuals) X 1 gal X (# of days) = Gallons needed

Example:


200 individuals X 1 gal X 7 days = 1400 gallons needed

Drinking Water Only Needs:

(# of individuals) X 0.5 gals X (# of days) = Gallons needed

Example:

200 individuals X 0.50 gals X 7 days = 700 gallons needed



PLANNING
FOR AN
EMERGENCY

Dorner, B. (2025). Emergency and disaster planning for food and nutrition services: A comprehensive guide to preparedness and response. Becky Dorner & Associates.

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More Extensive Planning for Water Needs

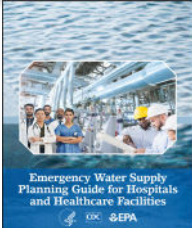
Know what your federal, state and local regulations require.

Example from CMS SOM for Nursing Facilities:

CMS F922 §483.90(i)(1)

The facility must establish procedures to ensure that water is available to essential areas when there is a loss of normal water supply.

The facility should have a written procedure which defines the source of water when there is a loss of normal water supply, including provisions for storing the water, both potable and non-potable, a method for distributing the water and a method for estimating the volume of water required.



Emergency Water Supply
Planning Guide for Hospitals
and Healthcare Facilities
HHS, CDC, EPA

HHS, CDC, EPA. Emergency Water Supply Planning Guide for Hospitals and Healthcare Facilities. <https://www.cdc.gov/water/emergency/media/pdf/2024/07/emergency-water-supply-planning-guide-2019-508.pdf>, 2019.


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Planning for an Emergency – Menu Planning

Develop a Disaster Menu

- Disaster menus are for use during severe circumstances. For your kitchen, cafeteria or retail venue, we recommend a non-select menu with back-up items to meet specific needs such as allergies. This will help streamline efforts for your staff and keep the lines moving.
- All menus and food options are vetted and signed off by our Clinical Nutrition Team and Leadership to align with all diet types and requirements.
- Plan to feed all patients and team members 3 meals per day with a set menu that provides a minimum of 2,000 calories per day as suggested for most adults to meet energy and nutrient needs.



PLANNING
FOR AN
EMERGENCY

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Emergency and Disaster Preparedness for Food and Nutrition Professionals


Planning for an Emergency – Menu Example

Monday
 Breakfast: Scrambled eggs, turkey sausage links, oatmeal, skillet potatoes
 Lunch: Patient/retail- Pot roast, mashed Potato, green beans (Chicken noodle soup)
 Dinner: Patient/retail- Balsamic grill chicken parmesan, with marinara sauces, pasta, broccoli (Beef and sweet pepper soup)

Tuesday
 Breakfast: Scrambled eggs, turkey sausage links, oatmeal, skillet potatoes
 Lunch: Patient/retail- Hamburger with cheese, chips, and capri mixed vegetables, (Tomato soup)
 Dinner: Patient/retail- Chicken alfredo, pasta, mixed vegetable (Roasted vegetable soup)

Wednesday
 Breakfast: Scrambled eggs, turkey sausage links, oatmeal, skillet potatoes
 Lunch: Patient/retail- Meat sauces, pasta, green beans (Chicken and dumpling soup)
 Dinner: Patient/retail- apple glazed pork loin, stuffing, carrots (Mediterranean vegetable soup)


*Both staff meal and patient meal mirror to provide ease of production during the emergency as space and capabilities may be limited



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Planning for an Emergency- Feeding Team Members and Visitors

- Identify how many people need food and water.
 - Plan for census + 50–100% to include staff, volunteers, families, and potential shelter residents.
- Determine the facility's role in community emergency response.
 - If designated as a shelter, plan to support evacuees, extra staff, and community members.




Dorner, B. (2025). Emergency and disaster planning for food and nutrition services: A comprehensive guide to preparedness and response. Becky Dorner & Associates.

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Planning for an Emergency – Staffing

Staffing Plan

- ✓ Team A - **Response Team** - Ready to shelter in place and should be prepared to stay for an extended period during the emergency
- ✓ Team B - **Recovery Team** - Assist with preparations prior to emergency and return once the emergency is all clear to relieve Team A (*Team B is expected to return within 12 hours of being notified once the "all-clear" is communicated*)
- ✓ Team C - **Resource** - Not required in a critical staffing role on Team A or Team B




PLANNING FOR AN EMERGENCY

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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Planning for an Emergency – Staffing Plan Example



Team A	Team B
Hot Side	Hot Side
• Jonny Smith- Starch/Veg- 6am-6pm	• Ian Parker- Vegetable- 6am-6pm
• Amanda Collins- Mechanical- 6am-6pm	• Grace Allen- Patient- 6am-6pm
• Brian Davis- Pedi- 8am-8pm	• Hannah Brooks- Mechanical- 8am-8pm
• Christina Miller- Patient- 6am-6pm	• Jessica Reed- Prep- 7am-7pm
• Emily Johnson- Retail- 6am-6pm	• Kevin Turner- Pedi- 8am-8pm
	• Quin Rogers- Starch- 6am-6pm
	• William Baker- Lighter side- 6am-6pm
	• Yvonne Carter- Doctor- 6am-6pm
	• Xavier Long- Retail- 6am-6pm
Cold Side	Cold Side
• Oliver Bennett- Breakfast/CP- 2am-2pm	• Patrick Scott- Organizer/CP- 5:30am-5:30pm
• Tiffany Morgan- CP/BU- 5:30am-5:30pm	• Laurie Smith- CP- 7am
• Maria Evans- Organizer- 5am-5pm	• Kathy Gray- CP- 5:30am-5:30pm
• Jim Burk- CP/BU- 5:30am-5:30pm	• Ro Jiminez- Floor stock/CP- 5:30am-5:30pm
	• Nikki Fritz- CP/Box lunches- 5:30am-5:30pm
	• Frank Louis- Slicer/CP- 8am-8pm
	• Mark Simmons- CP- 5:30am-5:30pm
	Floor Stock
	• Jackie Valtic
	• Peter Jackson
Manager/Supervisor	Manager/Supervisor
Alex Mando	Josie Martinez
Geo River	Chris Moden


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Planning for an Emergency – Alternative Kitchen

In some cases, an alternative kitchen set-up / site should be planned and used if current layout and location has potential to be affected by the emergency.



Be sure to take the following into consideration:

- Storage of all items needed to serve patients and staff
- Equipment and electrical needs for alternative space
- Flow of traffic / equipment



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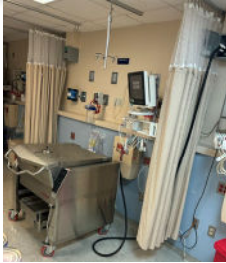
Planning for an Emergency – Alternative Kitchen

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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Planning for an Emergency – Alternative Kitchen



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Planning for an Emergency - Power Outages

- Ensure team members know which electrical outlets are connected to emergency power (e.g., for refrigerators, food prep, charging devices)
- Stock emergency food supplies:
 - Shelf-stable pureed foods (canned or aseptically packaged)
 - Pre-thickened liquids and/or thickening agents for dysphagia diets
- Rotate emergency foods into regular menus to ensure items are used before expiration
- Create and review emergency menus that prioritize perishable items
- Train staff on food safety practices in emergency scenarios



**PLANNING
FOR AN
EMERGENCY**

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Responding to an Emergency



**RESPONDING
TO AN
EMERGENCY**

Key elements when responding to an emergency:

- Vendor Notification
- Communication with Team
- Supply Storage
- Meal Feeding Plan (Patients / Team members)
- Power Outages

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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Responding to an Emergency – Vendor Notification & Preparedness

1. Notification to vendor 5 days prior to possible emergency to ensure products are available if needed
2. 48 hours prior to possible emergency, all equipment and orders are delivered and stored in assigned spaces
3. 24 hours prior, schedules, assignments, and expectations are communicated to all teams
4. Once Team A is active, all team members are accounted for and signed in to start emergency shift



RESPONDING
TO AN
EMERGENCY

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Responding to an Emergency – Communication with Team

- Communication and Information
 - Keeping your team informed is critical
 - Remind team members to fill their cars' gas tank, charge cell phones and other devices, secure homes, property, and important papers, and make plans for their family members
 - Analyze communication systems and plan for phone trees or group text messages
- Paper Forms and Documents
 - Back-up system must be in place and should be tested on a regular basis to ensure it is working
 - Plan to not have central processing unit (CPU) access or files



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Responding to an Emergency – Communication with Team

- Staffing Assignments
 - Staffing work areas and sleep locations (the need to account for everyone)
- Have a Schedule
 - A schedule will help organize and provide guidance during the emergency event
- Share the Plan
 - Sharing the plan with your team and leaders helps with execution



RESPONDING
TO AN
EMERGENCY

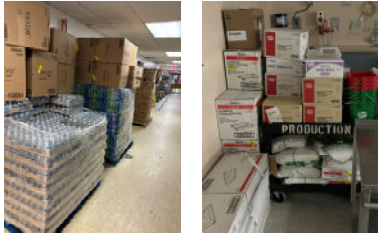
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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Responding to an Emergency – Supply Storage


- Keeping a good inventory of all supplies needed and locations is key to staying organized for managing throughout the emergency
- Tracking inventory and rotating supplies is essential to avoid waste



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Responding to an Emergency – Meal Feeding Plan

- Pause retail operations
- Cancel all catering
- Senior leadership support to serve
- Convert retail into 4 serving stations




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Responding to an Emergency - Power Outages

If the power is out for an extended period of time:

- Do not store frozen foods outside (temperatures can vary from hour to hour)
- Discard any thawed foods that have reached and stayed above 41°F for greater than or equal to 4 hours
- Maintain safe food handling practices for food preparation and service
- Follow preplanned menus, using perishable foods first



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Emergency and Disaster Preparedness for Food and Nutrition Professionals

Responding to an Emergency - Power Outages

Use foods in order of their perishable qualities if power is compromised:

- Food in refrigerators: May be good for up to 12 hours without electricity if doors remain closed as much as possible - **it is essential to check food temperatures to ensure food safety**
- Food in freezers: Probably will keep up to 2 to 3 days without electricity if doors remain closed as much as possible - **it is essential to check food temperatures to ensure food safety.**
- Canned, aseptically packaged, and dry foods: Use last




RESPONDING TO AN EMERGENCY

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After the Emergency



AFTER THE EMERGENCY

Key points to consider after the emergency:

- Contact Local Health Department
- Assess Conditions
- Support Team Members Impacted
- Conduct Post Emergency Debrief
- Update the Emergency Plan / Revise Policies and Procedures

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After the Emergency

After the immediate danger has passed, you can begin to start your routine operations again. However, depending on the severity of the disaster, you may be operating under a different set of rules for some time.

- Contact your local public health department about post-disaster clean-up and health issues, including access to safe drinking water.
- Check the condition of the storeroom, refrigerators, and freezers. Contact maintenance personnel to inspect equipment before using.
 - If the power was out for more than 4-6 hours, discard or cook frozen foods that are not at 32°F, or hazardous refrigerated foods that are above 41°F.
- Replenish emergency food and supply stock.



AFTER THE EMERGENCY

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Emergency and Disaster Preparedness for Food and Nutrition Professionals


After the Emergency

- Check-in with your team and provide support
- Schedule a debriefing or follow-up meeting to discuss the event learnings and notes from the event
- Update the emergency plan and revise policies and procedures




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Questions?



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