



PREPARING FOR AN EMERGENCY OR DISASTER

presented by **Jeannie Sneed, PhD, RD &**

Catherine Strohbehn, PhD, RD

PURPOSE

The purpose of this webinar is to provide an overview of how to prepare for emergencies that might impact operations, and develop written plans to guide actions in these events.

SPECIFIC OBJECTIVES

After the webinar, participants will be able to:

1. Identify various disasters or emergencies that could impact operations of a foodservice operation.
2. Discuss factors that must be considered in emergency situations.
3. Identify and use credible resources for developing written plans to address continuity of operations in various emergency scenarios.

DEFINITION OF EMERGENCY/DISASTER

- An event that disrupts operations of a foodservice and has potential to impact the safety of food being served.
- Disruptions may pose an imminent health hazard:
 - Temperature control failures
 - Physical security
 - Potable water supply
- Corrective action is needed



CORRECTIVE ACTIONS

- Establish corrective actions in advance!
- Have approved by local regulatory agency



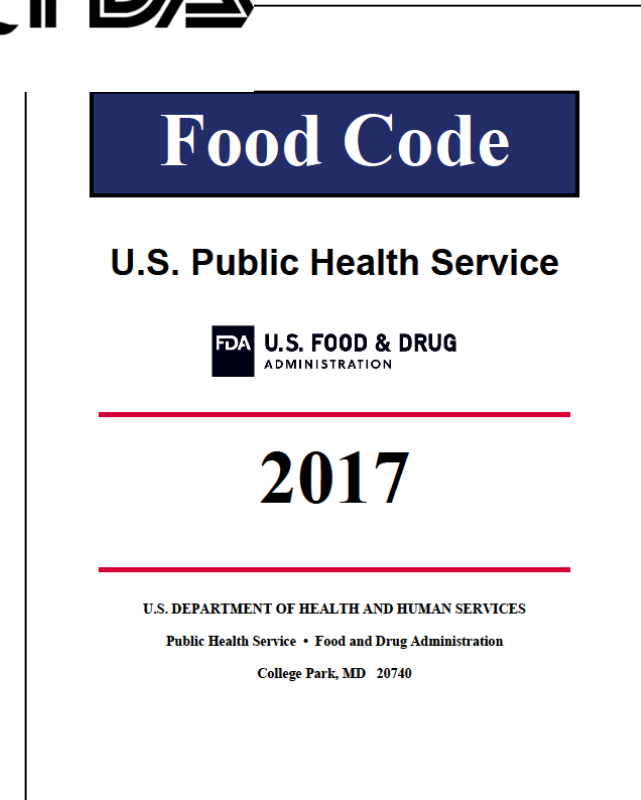
INVOLVE YOUR LOCAL HEALTH AGENCY

- Report emergencies as required
- Consult for recommendations for handling various emergencies
- Ask for model plans, if available
- Seek approval for written plans for handling emergencies



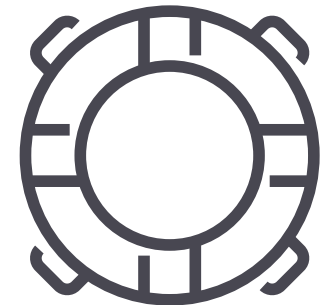
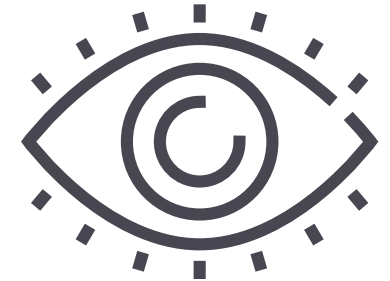
2017 FOOD CODE REQUIREMENTS

- 2-501.11 Requires a written procedure for employees to follow when responding to vomiting or diarrheal events that result in discharge of vomitus or fecal matter onto surfaces in the food establishment.
- Chapter 8, 8-404.11 states that the regulatory agency may agree to continuing operations during an extended water or electrical outage if written operational plans have been approved.



PHASES OF AN EMERGENCY

- Prevention/Mitigation of Risks
- Preparedness
- Response
- Recovery





**PHASE ONE: RISK
PREVENTION**

PHASES ONE: PREVENTION/RISK MITIGATION

- Written plan of action
- Alarms and alert systems
- Security systems
- Back-up systems



PHASE TWO:
EMERGENCY
PREPARATION

STEPS FOR EMERGENCY PREPARATION

1. Identify potential emergencies that might disrupt operations
2. Develop written emergency readiness plans that support the organization's written food safety plan
3. Determine assignments in the event of an emergency
4. Train staff on actions for emergencies
5. Practice emergency readiness drills
6. Evaluate effectiveness of emergency plans



STEPS 1: IDENTIFY POTENTIAL DISRUPTIONS/EMERGENCIES

1. Power outage
2. Water outage
3. Flooding
4. Hurricane
5. Tornado
6. Vomiting Incident
7. Equipment Breakdown
8. Fire
9. Security breach
10. Others?



POLL QUESTION

Have you had any of the following emergencies occur in places where you have worked?
Check all that apply

1. Power outage
2. Water outage
3. Flooding
4. Hurricane
5. Tornado
6. Vomiting Incident
7. Equipment Breakdown
8. Fire
9. Security breach
10. Others?

STEP 2: DEVELOP WRITTEN EMERGENCY PLANS

- Plan supports written food safety plan
- Emergency menus
- Inventory of food and supplies
- Standard operating procedures/alternative procedures
- Community and state resources



STEP 3: DETERMINE ASSIGNMENTS IN THE EVENT OF AN EMERGENCY

- Clarify chain of command
- Develop contact directory
- Activate communication channels (email blasts, phone, etc.)
- Identify responsibilities of various positions:
 - Foodservice director
 - Meal production coordinator
 - Inventory/records coordinator
 - Clean-up/sanitation coordinator
 - Message coordinator
 - Public relations coordinator
 - Volunteer coordinator
 - Other staff



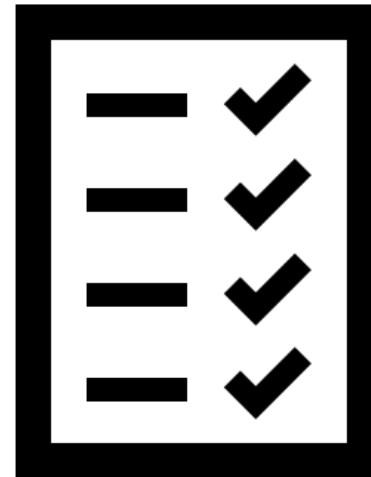
POLL QUESTION

- If the water supply were to be interrupted in your foodservice during meal service, would YOU know what to do?
- Yes
- No

SOPs TO ADDRESS INCLUDED IN FOOD SAFETY PLAN

- Food in Emergencies
- Water disruption
- Cleaning after incidents with bodily fluids

Resource: www.iowafoodsafety.org



ORGANIZATIONAL GUIDANCE

- Outlining responses for Emergency Situations
- If a public entity, such as a school district, the school buildings may be designated as shelter areas
- The cafeteria may be designated as a feeding spot for response workers or victims



POLL QUESTION

Do you have any written emergency plans in place in your foodservice operation?

- Yes
- No

STEP 4: TRAIN STAFF

- Involve appropriate employees in planning
- Inform employees on location of emergency plans
- Review chain of command
- Review communication plans



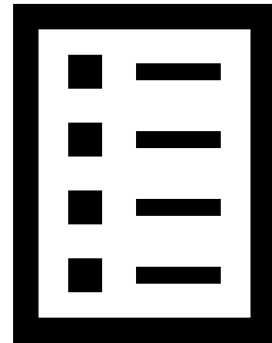
STEP 5: PRACTICE DRILLS

- Conduct mock drills to test emergency plan implementation /effectiveness
- Involve local health agency representative
- Examples – Fire drills



STEP 6: EVALUATE EFFECTIVENESS OF PLANS

- Conduct a debrief/Review
- Revise as needed





SCENARIOS

STEPS FOR EMERGENCY PREPARATION



1. Identify potential emergencies that might disrupt operations
2. Develop written emergency readiness plans that support the organization's written food safety plan
3. Determine assignments in the event of an emergency
4. Train staff on actions for emergencies
5. Practice emergency readiness drills
6. Evaluate effectiveness of emergency plans

SCENARIO: VOMITING INCIDENT DURING MEAL SERVICE

- WWUD
- 2-501.11 Requires a written procedure for employees to follow when responding to vomiting or diarrheal events that result in discharge of vomitus or fecal matter onto surfaces in the food establishment.
- Specifics for clean up
 - 25 feet perimeter
 - Concentration of Bleach (or other EPA approved Disinfectant)
 - What to do with food



SCENARIO: FLOODING OF THE FOODSERVICE

- Suspend operations
- Discard foods as needed
- Recover foods as appropriate
- Clean up
- Inspection and approval to reopen by health agency



SCENARIO: FIRE

Concerns

- Food
- Fumes
- Chemicals from fire extinguishers



SCENARIO: WATER DISRUPTION

- No water
- Handwashing is critical issue
- Lunch service
- Check if local health allows double hand sanitizer



RESOURCES FOR EMERGENCY PREPARATION



- Emergency Preparedness Fact Sheets
<https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/emergency-preparedness/emergency-preparedness-index>
 - Weather related checklists
 - What to do to prepare and how to respond
- <https://www.ready.gov/community-preparedness-toolkit>

OTHER RESOURCES

- <https://www.fda.gov/food/food-safety-during-emergencies/floods-key-tips-consumers-about-food-and-water-safety>
- Food Safety in an Emergency or Disaster
<https://www.foodsafety.gov/keep-food-safe/food-safety-in-disaster-or-emergency>
- Institute of Child Nutrition - www.theicn.org
- Cooperative Extension Resources
- State Health Agency

SPECIFIC OBJECTIVES

After the webinar, participants will be able to:

1. Identify various disasters or emergencies that could impact operations of a foodservice operation.
2. Discuss factors that must be considered in emergency situations.
3. Identify and use credible resources for developing written plans to address continuity of operations in various emergency scenarios.

QUESTIONS?



**Jeannie Sneed, PhD, RD &
Catherine Strohbehn, PhD, RD**
Food Safety Consultants, FoodHandler

Contact Us at: foodsafety@foodhandler.com

JOIN US FOR FUTURE WEBINARS!

2020 WEBINARS

JAN 22 Pathogens in the News:
Implications for Foodservice

With Dr. Jeannie Sneed, PhD, RD

Be on the lookout for the rest of our
2020 webinar schedule!

Each are preapproved for
1 hour of Continuing
Education Credit by the
School Nutrition
Association (SNA) and the
Certifying Board for
Dietary Managers (CBDM)

CERTIFICATES



COMPLETED

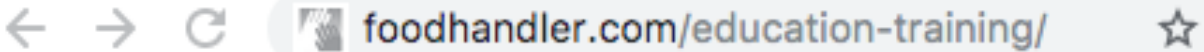
Certificates will be mailed out within 5-7 business days, following today's webinar.



FOOD SAFETY RESOURCES



For more information about our webinars and registration:



FOOD SAFETY RESOURCES

Downloads

- Daily Temperature Logs
- Temperature Chart For Safe Food
- Refrigerator Storage Chart
- Food Safety Doesn't Happen By Accident

Videos

- Handwashing
- Why To Glove
- When To Glove
- How To Glove



FOOD SAFETY RESOURCES

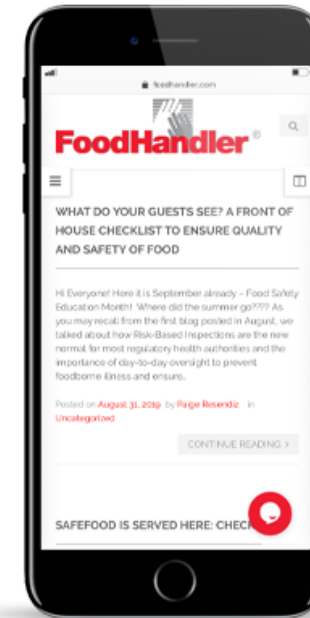


Past Blogs

- Coaching & Training Staff Productivity
- Food Storage & Food Contact
- Glove Use
- Risk Based Inspections
- Checklist approach to Food Safety
- Communications

Upcoming Blogs

- Cost Control & Food Safety
- Emergency Preparedness



FOOD SAFETY RESOURCES

Please send us your questions or comments at:
FoodSafety@foodhandler.com

