

# **Emergency Guidance for Retail Food Establishments**

Practical guidance for retail grocery and food service establishments to plan and respond to emergencies that create the potential for an imminent health hazard.

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with much appreciation to:

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## Table of Contents

<b>Introduction</b>	<b>3</b>
Planning Ahead	3
Responsibilities of the Permit Holder and Regulatory Authority During an Emergency	6
<b>Emergency Guidance</b>	<b>7</b>
Interruption of Electrical Service	7
Interruption of Water Service	11
Contaminated Water Supply (Biological)	14
Sewage Back-up	17
Fire	22
Flood	26
<b>Legal Authority</b>	<b>30</b>
Food Code	30
<b>Emergency Contact Information</b>	<b>31</b>
<b>References</b>	<b>34</b>
On-line Resources	41
Sample Checklists	36
Other Available Programs	59

## **Introduction**

### ***Planning Ahead***

According to the National Archives and Records Administration:

- 43% of companies struck by disaster never resume operations.
- 29% of those that resume business fail within two years.

The high cost of paying staff that are idle, cost associated with loss of staff, added work and material costs related to the disaster, loss of inventory, other hard cash costs, lost business, lost customer loyalty, and lost customer confidence all take a toll.

It is therefore important to plan ahead and be prepared. You should consider the type of hazard(s) for which your business is most vulnerable and take precautions to minimize the impact of such occurrences. For example, of the imminent health hazards listed in this document, statistics show that interruption of electrical service is likely to be the most common. Ask yourself what would you do if your establishment lost power today? What would you do if the power outage lasts for an extended period of time, is widespread, and many people are competing for ice, batteries, generators, refrigerated trucks, etc.? Would your business survive?

A food establishment manager (or the “Person-in-Charge”) is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements. The following checklists are intended to assist you start the planning process:

This document is designed to provide guidance in the development of emergency procedures for retail food establishments. Individual establishments can use the samples and resources in this document to develop procedures that meet the needs of their specific organization. In the event disaster strikes, do you know what your organization’s emergency procedures are?

#### **Water Supply Related Issues:**

- Prepare an “emergency menu” in advance including recipes for food items that require no water or minimal amounts of water to prepare.
- Maintain an inventory of single-service and single-use articles to help get through a reasonable time period.
- Maintain an inventory of bottled water.
- Maintain an inventory of containers suitable for hauling water.
- Maintain an inventory of disposable gloves and hand sanitizer.
- Develop a business agreement with a supplier of bottled water or a licensed drinking water hauler that will provide assurance that you will have an alternative source of water available during an emergency.
- Locate public water supplies in your area and points where containers can be filled with drinking water.
- Develop a contingency plan for toilets. If the water service is interrupted, where will you and your employees find toilet facilities available for use?

- Develop a business agreement with a supplier of ice in order to assure you that you will have access to ice during an emergency.
- Maintain contact information for people that can help you such as your plumber, water well drilling contractor, utility company, ice supplier, water supplier, fire department, local health department, emergency broadcast station frequency numbers, etc.
- Develop a list of equipment that uses water in your establishment and develop a contingency plan that describes what you would do if the water is either interrupted or contaminated. Use the Emergency Action Plans as a guide to help describe the steps that you would take in your own establishment.

### **Interruption of Electrical Service:**

- Power outages are the most frequent type of man made disasters. Statistics indicate that the average power outage lasts four hours, but could last for days. The August 2003 power outage disaster affecting large areas in the northeastern part of the country lasted four days.
- Consider access to an electrical generator to be used in emergencies. Make certain that the generator has the capacity to operate critical pieces of equipment such as refrigeration and freezer units, pumps, safety lighting, hot water heaters, etc. Make certain that individuals are trained to operate the equipment safely. Advise the utility company that you are using a generator as a safety precaution for their employees
- Consider securing access to a refrigerated truck that can be delivered to the site during an emergency.
- Consider securing access to a refrigerated warehouse that has a back-up generator to which you can bring food needing refrigeration in insulated containers.
- Prepare an “emergency menu” in advance including recipes for food items that do not require cooking since the ventilation system will no longer remove smoke, steam, grease laden air, etc.
- Develop a plan for minimizing loss of food product held under refrigeration. Opening refrigeration equipment doors will cause the food to warm more quickly. What is your strategy for loss prevention?
- If you plan to use ice to keep food cold, where will you obtain ice when ice is in high demand by the general population?
- Dry ice should not be used in enclosed spaces (i.e. walk-in cooler) because of the potential build-up of carbon dioxide.
- Heating, air conditioning, security systems, computers, cash registers, lighting, and other systems may not operate. Develop a plan for coping with these problems.
- Maintain contact information for people that can help you such as the utility company, garbage hauling service, ice supplier, refrigerated truck company, food warehouse, septic tank pumping service, local health department, emergency broadcast station frequency numbers, etc.
- Develop a list of equipment that uses electricity in your establishment and develop a contingency plan that describes what you would do if electrical service is interrupted. Use the Emergency Action Plans as a guide to help describe the steps that you would take in your own establishment.
- Develop a plan for communicating with key people in your organization. Keep a list of emergency contact numbers with you at all times.

- Consider the purchase of a phone that plugs into a jack vs. one that depends on electricity for operation.
- Utilize a service such as Nextel that can provide continuous service in the event of a power outage.
- Plan how important documents and other information will be communicated without the use of computers and fax machines.

**Sewage Backup:**

- Develop a list of equipment and facilities that have a drain. What specific steps would you take if each piece of equipment or a combination were no longer operable due to a drainage problem? Use the Emergency Action Plans as a guide to help describe the steps that you would take in your own establishment.
- Develop a contingency plan for toilets. If the drain no longer functions, where will your employees and patrons find toilet facilities available for use?
- Maintain contact information for people that can help you such as the plumber, drain cleaning service, utility company, septic tank pumping service, local health department, etc.

**In Case of Fire:**

- Post the phone number of the fire department in a conspicuous place by each phone.
- Ask the local fire marshal or other authority to conduct an assessment to determine if there are any fire hazards.
- Develop a plan for what to do in case of a fire. Have a practice fire drill.
- Assure that your fire extinguisher is charged and Ansul hood systems inspections are up-to-date.
- Maintain contact information for people that can help you such as the fire department, police department, insurance company, water and fire damage restoration company, utility companies, lawyer, local health department, etc.

**In Case of Flood:**

- Determine if food and other products that can be damaged by water are being stored in areas prone to flooding, are off of the floor, are not under water and/or sewer lines, etc.
- Develop a plan for monitoring and maintaining sump pumps, down spouts, plumbing, exterior surface grading, storm drains, and other facilities that can contribute to flooding.
- Have an alternate egress in and out of the property identified in case of flood debris blockage.
- Consult with a rubbish management company for removal of any flood debris.
- Maintain contact information for people that can help you such as the plumber, electrician, local rent-all store, fire department, police department, insurance company, water damage restoration company, utility companies, local health department, etc.

## ***Responsibilities of the Permit Holder and Regulatory Authority During an Emergency***

### **Permit Holder**

#### **Single Event**

In the event of an imminent health hazard involving interruption of electrical service, interruption of water service, contaminated water supply, fire, flood, or sewage back-up at an individual establishment, the Permit Holder shall:

1. Assess the situation. Immediately discontinue operation if a safe operation cannot be maintained using an alternative procedure.
2. Notify the regulatory authority of the imminent health hazard and discuss alternate procedures to be used. Determine if the issue is widespread.
3. Follow the appropriate emergency procedures if approved by the regulatory authority or remain closed until granted approval to re-open by the regulatory authority.

#### **Widespread Emergency**

In the event of an imminent health hazard involving interruption of electrical service, interruption of water service, contaminated water supply, fire, flood, or sewage back-up that affects numerous establishments, the Permit Holder shall:

1. Conduct an evaluation of the operation as it relates to the hazard to determine if a safe operation can be maintained in accordance with applicable regulations.
2. Close the establishment if a safe operation cannot be assured
3. If a safe operation can be assured, the establishment can remain open provided the appropriate Emergency Action Plan is followed.

### **Regulatory Authority**

The Regulatory Authority will:

1. Promptly respond to single events involving imminent health hazards and provide guidance to help the permit holder resume operation as quickly as possible.
2. Allow permit holders to assess food safety within their individual establishment during a widespread emergency and allow the permit holder to follow the Emergency Action Plan.
3. Communicate with the industry during widespread emergencies through mass media, hot lines, web sites, etc.
4. Conduct surveillance during a widespread emergency to determine if permit holders are following Emergency Action Plans.
5. Conduct enforcement activity as appropriate to protect public health.

# **EMERGENCY GUIDANCE**

## ***Interruption of Electrical Service***

*For the purpose of defining an imminent health hazard for this guidance, an extended interruption of electrical service means that the electrical service has been interrupted for **2 hours or more**. For single events affecting an individual establishment, it is recommended that the permit holder note the date and time, notify the regulatory authority at the onset of the interruption, and implement their emergency procedures. Assess the situation. Immediately discontinue operation if a safe operation cannot be maintained using an alternative procedure. Follow the appropriate emergency procedures if approved by the regulatory authority or remain closed until granted approval to re-open by the regulatory authority.*

### **I. Assessment**

In the event of an emergency involving electrical service interruption, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations,
- The duration of the emergency event,
- The impact on other critical infrastructure and services (example: water supply), and
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.

### **II. Response**

The following are temporary alternative procedures that can be taken to address specific affected food operations during an extended interruption of electrical service.

#### **Affected Operations**

**Refrigeration:** Refrigeration equipment inoperable.

#### Alternative Procedures

- Note the time the power outage begins  
**And**
- Monitor and record food temperatures every 2 hours (see chart in Recovery Section for disposition of potentially hazardous food) – document that you have acted responsibly
- Keep refrigeration equipment doors closed
- Pack potentially hazardous food in commercially made ice or dry ice (see precautions for using dry ice in the Planning Section)
- Do not put hot food in refrigeration equipment.

**Ventilation:** No mechanical ventilation provided to remove cooking smoke, steam, grease laden air, etc.

#### Alternative Procedures

- Discontinue all cooking operations.

**Lighting:** Lack of artificial illumination for personal safety, food preparation, food handling, cleaning equipment/utensils, cleaning the premises.

Alternative Procedures

- Limit operation to daylight hours. Restrict operations to those that can be safely conducted in available natural light.
- Provide lighting using other power sources (i.e. battery operated lantern, flashlight, etc. if fire codes allow). Limit operation to those procedures that can be safely conducted using alternative lighting.

**Cooking Equipment:** Cooking equipment is no longer functional

Alternative Procedures

- Evaluated time and temperature to determine if foods should be discarded
  - Discard raw animal/potentially hazardous foods that were in the cooking or re-heating process but did not reach a safe final temperature.
- And**
- Discontinue cooking operations.

**Hot Food Holding:** Equipment for holding potentially hazardous food hot is no longer operational

Alternative Procedures

- Note the time the power outage begins.
- And**
- Discard all potentially hazardous food after 4 hours from being removed from temperature control (below 135° F)
- Or**
- Use an alternate heat source such as “canned heat” and monitor temperatures hourly. Note: If power returns within 4 hours, reheat food to 165° F.

**Dishwashing Equipment:** Equipment for cleaning and sanitizing utensils and tableware is no longer operational.

Alternative Procedures

- Use the three compartment sink if hot water is still available
- Or**
- Use single service tableware
- And**
- Discontinue operations that generate soiled utensils/tableware.

**Water:** The well serving the establishment no longer produces water.

Alternative Procedures

- See “Interruption of Water Service” procedures.

**Sewage Disposal:** Sewage ejector pump(s), no longer function

Alternative Procedures

- Discontinue all operations. Contact the local health department for possible options.

**Electric Hot Water Heater:** No hot water

Alternative Procedures

- Heat water on a gas cooking appliance.

**III. Recovery**

Recovery involves the necessary steps for re-opening and returning to a normal safe operation. (See Extended Interruption of Water Service for re-opening considerations relative to the water supply.)

**A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.**

**Refrigerated Food Safety Guide**

When power is restored, the following table should be used as a guide for handling potentially hazardous food (PHF) stored in refrigeration units that may have lost power. When in doubt, throw it out! (See the FDA Food Code, Chapter 3 for additional information on maintaining safe food temperatures.)

COLD FOOD TEMPERATURE GUIDANCE			
Time	42 - 45°F	46°F to 50°F	51°F or above
0-2 (1-2.15)	PHF can be sold	Immediately cool PHF to 41°F or below within 2 hours	PHF cannot be sold Destroy the Food
2-3	PHF can be sold, but must be cooled to 41°F or below within 2 hours	Immediately cool PHF to 41°F or below within 1 hour	
4	Immediately cool PHF to 41°F or below within 1 hour	PHF cannot be sold Destroy the Food	
5+	PHF cannot be sold Destroy the Food		

**Frozen foods** that remain solid or semi-solid can be refrozen if food packages show no evidence of thawing such as weeping, stains, physical depreciation, evaporation, or container damage.

**Key areas to consider for returning to normal operation when power is restored:**

- Electricity, potable water, and/or gas services have been fully restored
- All circuit breakers have been properly re-set as needed

- All equipment and facilities are operating properly including: lighting, refrigeration (back to operating temperature of 41° F and below), hot holding, ventilation, water supply, sewage pumps, hot water heaters, toilet facilities, ware washing machines and hand washing facilities.
- Food contact surfaces, equipment and utensils cleaned and sanitized prior to resuming food-handling operations. This includes ice bins in ice machines where ice has melted during the interruption.
- Flush all water lines, change filters, etc.

**Disposal of Food:**

Small volumes of food can be denatured (such as with bleach, a detergent or other cleaning product to render it unusable) or alternatively destroyed and placed in an outside refuse bin for removal. To discard large volumes of food, the firm should contact a disposal company for immediate transportation to a licensed landfill.

## **Interruption of Water Service**

*For the purpose of defining an imminent health hazard for this guidance, an extended interruption of water service means that the water service has been **interrupted for 2 hours or more**. For single events affecting an individual establishment, it is recommended that the permit holder document the date and time the water interruption begins, and notify the regulatory authority at the onset of the interruption and implement the emergency procedures. Assess the situation. Immediately discontinue operation if a safe operation cannot be maintained using an alternative procedure. Follow the appropriate emergency procedures if approved by the regulatory authority or remain closed until granted approval to re-open by the regulatory authority.*

### **I. Assessment**

In the event of an emergency involving water service interruption, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations,
- The onset and duration of the emergency event,
- The impact on other critical infrastructure and services, and
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.
- A food establishment manager (or the “Person-in-Charge”) is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

### **II. Response**

The following are temporary alternative procedures that can be taken to address specific affected food operations during an extended interruption of water service.

#### **Affected Operations**

**Handwashing** – No water to wash hands in food preparation area.

Alternative Procedure

- Do not touch ready-to-eat foods with bare hands. Suspend otherwise approved alternative procedures for bare hand contact.
- Chemically treated (wet nap) towelettes (not to be used for bare hand contact) may be used for cleaning hands if the food items offered are pre-packaged AND a handwashing facility is available at the alternate toilet room location.

**And/Or**

- Potable water from an approved public water supply system which can be placed into a clean, sanitized container with a spigot which can be turned on to allow clean, warm water to flow over one’s hands into a sink drain. Provide suitable hand cleaner, disposable towels, and a waste receptacle.

**And**

- Follow up with an FDA Food Code compliant hand sanitizer approved for use as an indirect food additive.

### **Toilet Facilities** – no water to flush toilets and urinals

#### Alternative Procedure

- Toilet rooms and or portable toilets with adequate handwashing facilities that may not be conveniently located but are easily accessible to employees during all hours of operation may be used until water service is restored.

**Or**

- Discontinue operation if toilet facilities are not available.

### **Drinking Water**

#### Alternative Procedure

- Use commercially bottled water

**And/Or**

- Haul water from an approved public water supply in a covered sanitized container

**And/Or**

- Arrange to use a licensed drinking water tanker truck.

### **Affected Operations**

### **Cooking – Food Preparation**

#### Alternative Procedure

- Use commercially bottled water, water hauled from an approved public water supply in a covered sanitized container, or water from a licensed drinking water tanker truck

**And/Or**

- Restrict the menu to items that don't require water.

### **Ice**

#### Alternative Procedure

- Use commercially manufactured ice.

### **Post-mix Fountain Drinks**

#### Alternative Procedure

- Discontinue service.

### **Cleaning/sanitizing Equipment, Utensils, Tableware, Physical Facility**

#### Alternative Procedure

- Use single service/use articles

**And/Or**

- Use commercially bottled water or water from an approved public water supply in a covered sanitized container. Water from a licensed drinking water tanker truck can also be used to clean and sanitize equipment and utensils. If water from an alternate source can be obtained, then follow established procedures to wash, rinse and sanitize. Pre-scrape prior to washing as necessary.

**And**

- Discontinue operations as inventories of clean equipment utensils, and tableware are exhausted
- Discontinue operations when cleanliness of the physical facility jeopardizes food safety.

### **III. Recovery**

Recovery involves the necessary steps for reopening and returning to a normal safe operation.

**A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.**

After water service has been restored and after either the municipality or regulatory authority has lifted any "Boiled Water Advisory":

- Flush pipes/faucets: follow the directions from your water municipality such as those via television, radio, newspaper, fax, etc. or, as general guidance, run cold water faucets for at least 5 minutes.
- Equipment with waterline connections such as post-mix beverage machines, spray misters, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturer's instructions.
- Run water softeners through a regeneration cycle.
- Drain reservoirs in tall buildings.
- Change out all filters.
- Flush beverage machines.
- Flush drinking fountains: run continuously for 5 minutes.
- Ice Machine Sanitation:
  - Flush the water line to the machine inlet
  - Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
  - Open the valve, run 5 gallons of water through the valve and dispose of the water.
  - Close the valve.
  - Reconnect the water line to the machine inlet.
  - Open the valve.
  - Flush the water lines in the machine.
  - Turn on the machine.
  - Make ice for 1 hour and dispose of the first batch of ice.
  - Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.

Food establishments using a Non-Community Water Supply (privately owned well) must follow the disinfection and sampling requirements of the Safe Drinking Water Act as found in 40 CFR 141 and 142 (Code of Federal Regulations). Contact your health department for specific instructions.

## **Contaminated Water Supply (Biological)**

*For the purpose of this Emergency Action Plan, an imminent health hazard exists whenever a municipality has issued a Boil Water Advisory or when an onsite water supply has exceeded the maximum contaminant level for coliform bacteria. For single events affecting an individual establishment, the permit holder must report to the regulatory authority. Assess the situation. Immediately discontinue operation if a safe operation cannot be maintained using an alternative procedure. Follow the appropriate emergency procedures if approved by the regulatory authority or remain closed until granted approval to re-open by the regulatory authority.*

### **I. Assessment**

In the event of an emergency involving a contaminated water supply, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations,
- The onset and duration of the emergency event,
- The impact on other critical infrastructure and services; and
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.

A food establishment manager (or the “Person-in-Charge”) is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

### **II. Response**

The following are temporary alternative procedures that can be taken to address specific affected food operations during a biological contamination of the water supply (boil water advisory). Where “boiled” water is indicated, the water must remain at a rolling boil for at least one minute. Although chemicals (e.g. bleach) are sometimes used for disinfecting small amounts of household drinking water, chemical disinfection is generally not an option for food establishments because of the lack of onsite equipment for testing chemical residuals.

#### **Affected Operations**

##### **Drinking Water**

###### **Alternative Procedures**

- Use commercially bottled water and/or water that has been boiled for at least 1 minute  
**And/Or**
- Haul water from an approved public water supply in a covered sanitized container  
**And/Or**
- Arrange to use a licensed drinking water tanker truck.

##### **Beverages made with water – including post mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser, juice, tea, etc.**

###### **Alternative Procedures**

- Discontinue use of post-mix carbonated beverage machine, auto-fill coffee makers, instant hot water heaters, etc. using auto-fill.

Additional information for safe drinking water can be found at the following website:  
[www.epa.gov/ogwdw/faq/emerg.html](http://www.epa.gov/ogwdw/faq/emerg.html).

### **Ice Making**

Alternative Procedures

- Discard existing ice.  
**And**
- Discontinue making ice
- Use commercially manufactured ice.

### **Preparing food products requiring water**

Alternative Procedures

- Discard any ready-to-eat food prepared with water prior to the discovery of the contamination
- Prepare ready-to-eat food using commercially bottled or boiled water.

### **Washing / Soaking produce**

Alternative Procedures

- Use pre-washed packaged produce
- Use frozen/canned fruits and vegetables  
**And/Or**
- Wash fresh produce with boiled, commercially bottled water, or safe potable water hauled from a public water supply system.

### **Thawing of frozen foods**

Alternative Procedures

- Thaw only in the refrigerator or as part of the cooking process.

### **Cooking**

Alternative Procedures

- Use commercially bottled water  
**And/Or**
- Haul water from an approved public water supply in a covered sanitized container  
**And/Or**
- Arrange to use a licensed drinking water tanker truck.

### **Handwashing**

Alternative Procedures

- Use heated bottled water, boiled water, or safe water hauled from an approved public water supply  
**Or**
- Do not allow bare hand contact with ready-to-eat food. Suspend otherwise approved alternative procedures for bare hand contact.  
**And**
- Use tap water followed by an FDA Food Code compliant hand sanitizer.

### **Cleaning and Sanitizing utensils and tableware**

Alternative Procedures

- Use single service utensils and tableware.
- Or**
- Use the existing automatic dish machine or the 3-compartment sink. Make certain that the sanitization step is being properly conducted (sanitizer concentration/temperature).

**Spray Misting Units** –used to spray produce, seafood, meat cases, etc  
Alternative Procedures

- Discontinue use of misters.

### **III. Recovery**

Recovery involves the necessary steps for re-opening and returning to a normal safe operation.

**A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.**

After either the municipality or regulatory authority has provided notice that the water supply is safe to use, the operator must ensure the following has been completed:

- Flush pipes/faucets: follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets for at least 5 minutes.
- Equipment with waterline connections such as post-mix beverage machines, spray misters, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturer's instructions.
- Run water softeners through a regeneration cycle.
- Drain reservoirs in tall buildings.
- Flush drinking fountains: run continuously for 5 minutes.
- Ice Machine Sanitation:
  - Flush the water line to the machine inlet
  - Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
  - Open the valve, run 5 gallons of water through the valve and dispose of the water.
  - Close the valve.
  - Reconnect the water line to the machine inlet.
  - Open the valve.
  - Flush the water lines in the machine.
  - Turn on the machine.
  - Make ice for 1 hour and dispose of the first batch of ice.
  - Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.

Food Establishments utilizing a Type II or Type III Non-Community Water Supply (privately owned well) must follow the disinfection and sampling requirements of The Safe Drinking Water Act, PL93, 523, before resuming operations. Contact your local health department for specific instructions

## **Sewage Backup**

*For the purpose of this guidance, a sewage backup means the overflow of sewage from equipment or plumbing facilities within a food establishment. The Food Code defines sewage as liquid waste that contains animal or vegetable matter in suspension or solution and may also include liquids containing chemicals in solution. Clear water waste (i.e. ice bin/machine drainage, condensation from refrigeration and air conditioning equipment) is not considered sewage. For single events affecting an individual establishment, the permit holder must report to the regulatory authority. Assess the situation. Immediately discontinue operation if a safe operation cannot be maintained using an alternative procedure. Follow the appropriate emergency procedures if approved by the regulatory authority or remain closed until granted approval to re-open by the regulatory authority.*

### **I. Assessment**

In the event of an emergency involving a sewage backup, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations,
- The duration of the emergency event,
- The impact on other critical infrastructure and services (example: food, equipment, utensils, linens, single service/use items, employee health), and
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.

A food establishment manager (or the “Person-in-Charge”) is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

### **II. Response**

The following are temporary alternative procedures that can be taken to address specific affected food operations during a sewage backup emergency.

#### **Affected Operations**

**General: Sewage from equipment directly connected to the plumbing system is either slow to drain or does not drain**

##### General Procedures

- Remove the affected equipment/fixture from service
- And**
- Remove the obstruction or call a service company
  - Thoroughly clean any spills with a detergent solution followed by a sanitizer solution
  - Keep foot traffic away from area
  - Use other appliances or fixtures in the establishment that are properly operating.

**Handwashing** All handwashing sinks in the establishment do not drain  
Alternative Procedure

- Chemically treated (wet nap) towelettes (not to be used for bare hand contact) may be used for cleaning hands if the food items offered are prepackaged or otherwise protected from contamination by hands AND a handwashing facility is available at the toilet room location.

**Or**

- Hot water can be placed into a 5-gallon insulated container with a spigot which can be turned on to allow clean, warm water to flow over one's hands into another container. Provide suitable hand cleaner, disposable towels, and a waste receptacle. The container may only be emptied into an operational janitor sink or toilet.

**Or**

- Discontinue operation.

**Toilet Facilities** – all toilet facilities do not drain

Alternative Procedure

- Toilet rooms that may not be conveniently located but are accessible to employees during all hours of operation, may be used until water service is restored.

**Or**

- Discontinue operation if no alternate toilet facilities are available.

**Culinary Sinks** – all sinks required for thawing food, washing fruits and vegetables, cooling food, etc., do not drain.

Alternative Procedure

- Thaw food in the refrigerator or as part of the cooking process
- Use pre-washed packaged produce
- Use frozen/canned fruits and vegetables that do not require washing
- Use alternate cooling methods
- Modify the menu to avoid procedures requiring the use of a culinary sink.

**Ware washing Equipment** – all dish machines, 3-compartment sinks, pot sinks do not drain

Alternative Procedure

- Discontinue dish/utensil washing and use single service/use items
- Discontinue affected operations after supply of clean equipment, utensils, and single service items is exhausted.

**Janitor / Utility Sink** – does not drain

Alternative Procedure

- Discontinue the use of the janitor sink
- Dump mop water into a toilet
- Discontinue operation if the physical facility cannot be maintained in a sanitary condition.

**Continuous Overflow of Sewage into the Establishment** – Sewage continues to backup into the building after the individual appliance(s) have been removed from service

Alternative Procedure

- Discontinue operation.

### **III. Recovery**

Recovery involves the necessary steps for re-opening and returning to a safe, normal operation.

**A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.**

Determine the cause of the problem and take appropriate corrective action.

- In the case of plugged drain lines, the permit holder will:
  - Contact a service company to find and remove the obstruction.
  - Replace worn or damaged plumbing as needed.
- In case the onsite sewage disposal system is malfunctioning:
  - Contact the local health department for permit requirements.
  - Contact a sewage pumping contractor to pump the septic tank and haul away sewage to an approved disposal site until repairs can be made.
  - If necessary, barricade the affected area to keep the public and employees away from areas having exposed sewage.
  - Contact a sewage disposal system installation contractor to arrange for repairs to be made.

#### **Personal Health and Safety Considerations for Employees Involved in clean-up**

- Wear eye protection
- Wear rubber boots that can be washed and sanitized after the event
- Wear protective clothing such as coveralls
- Do not allow employees to walk between the affected area and other areas of the establishment without removing footwear and protective clothing
- Follow OSHA rules for handling detergents, sanitizers, and other chemicals used in the cleaning process
- Handwashing – Immediately after working with contaminated materials and before engaging in food preparation activities (working with exposed food, clean equipment and utensils, unwrapped single service / use articles)
  - Double hand washing: Clean hands and exposed portions of the arms using a cleaning compound in a lavatory that is properly equipped by vigorously rubbing together the surfaces of their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Repeat
  - Dry hands using disposable towels
  - Use a disposable towel to turn off the water to prevent re-contaminating the hands
  - Follow-up with a hand sanitizer
  - Have janitorial staff clean the lavatory faucets and other portions of the lavatory after use to prevent transferring any contamination to food handlers.

#### **Provide general clean-up.**

- All damaged food equipment, utensils, linens, and single service items must be destroyed and properly disposed of.
- Floors, walls, furnishings, carpets, utensils, and equipment damaged beyond salvage must be removed and replaced as necessary.

- Affected walls, floors, and equipment surfaces must be cleaned with soap and water, rinsed, and sanitized. Carpets should be either removed or effectively cleaned
- Remove wet materials. Dispose of any materials that cannot be effectively cleaned and sanitized.
- Remove any standing sewage.
- Clean and sanitize any utensils and equipment in the affected area.
- Use a detergent solution to clean floors, equipment, and other affected areas followed by a clean water rinse.
  - Sanitize the floor and any other affected areas by using an approved chlorine sanitizer/disinfectant to equal 500 parts per million chlorine solution or equivalent. Recommend calculating prior to an emergency. Follow manufacturer's instructions.
  - Air-dry the affected area.
  - Launder or discard mop heads and other cleaning aids that contacted the sewage.
  - Alternative measure: Hire a janitorial service having expertise in cleaning food establishments exposed to sewage backups.

### **Contaminated Linens, Single Service / Use Items**

- Launder any linens or uniforms in contact with sewage
  - Launder separately from other linens
  - Use bleach
  - Use a mechanical dryer
- Discard any single service / use items in contact with sewage.

### **General Food Salvage Assessment:**

Discard any food or food packaging materials that have come into contact with sewage. Very few food or beverage items can be saved after being exposed to sewage. Food items in soft packaging or with screw-top lids must be destroyed. In some cases canned goods in metal cans or rigid plastic containers can be saved. Even so, the condition of the can is another limiting factor. The presence of rust, soil, or destroyed labeling precludes salvage.

Sewage can make foods unsafe to eat especially if packaging is contaminated. **Discard** the following foods if sewage has covered, splashed, dripped on or seeped into the package:

- Alcoholic beverages: Refer to your local regulatory authority for salvage or destruction.
- Exposed foods, bulk foods, fresh produce, meat, poultry, fish and eggs;
- Any foods packaged in paper, plastic, cloth, or fiber;
- Cardboard boxes, even if the contents seem dry, including cereals, pasta products, rice, salt;
- Foods with cardboard seals, such as mayonnaise and salad dressing, or foil or cellophane packages;
- Food in glass jars, including unopened jars with waxed paper, foil, cellophane or cloth covers;
- Foods, liquids or beverages in crown-capped bottles or containers with pull-tab tops, corks or screw caps;
- All opened containers and packages; foods in bags or canisters;
- Cans that are dented, leaking, bulging or rusted; and
- Cans that have been tossed about and are far from their normal storage spot (possibility of pinholes or seam fractures).

- Cans may not be sold without all required labeling information. Therefore, cans with damaged labels should be discarded.

### **Salvaged Goods – Reconditioning**

If the quantities of food involved are large (e.g. a large supermarket or a food warehouse), it may be feasible to attempt salvage for either human or animal consumption. The items must either be destroyed or moved to approved firms that have reconditioning capability. Such movement is coordinated with the U.S. Food and Drug Administration and the other states' officials. The move must be supervised at all times with the products under seizure until under the control of the FDA or officials at state of destination.

### **Disposal of Food**

If it is determined that food must be discarded:

- Remove to a designated condemned food storage area away from food preparation and equipment storage and secured in covered refuse containers or other isolated areas to prevent either service to the public or accidental contamination of the facility and other food.
- If the food must be retained until the distributor can credit the facility, it must be clearly labeled as "NOT FOR SALE".
- Discarded refrigerated food may be stored in a refrigerated location separate from other food and held for credit until recorded by food supplier/distributor.
- The facility should document the type and amount of food, costs and the reason for disposal for insurance and regulatory purposes.
- Small volumes of food to be discarded can be denatured with a cleaning product (such as bleach) and placed in a covered refuse bin outside the facility.
- Large volumes of food should be stored in covered refuse containers in a secure location and disposed of by a refuse disposal company as soon as possible.
- All food waste is to be disposed of in accordance with state and local waste disposal regulations in a licensed landfill.
- Local landfills should be contacted prior to delivery of food from a private individual or carrier to insure acceptance of the waste.

## **Fire**

*For the purpose of this emergency action plan, a non-reportable fire is any small confined fire in a food establishment that has been extinguished using a simple device such as a wet towel or pan lid. Otherwise, all other fires must be reported to the regulatory authority. Assess the situation. Immediately discontinue operation if a safe operation cannot be maintained using an alternative procedure. Follow the appropriate emergency procedures if approved by the regulatory authority or remain closed until granted approval to re-open by the regulatory authority.*

### **I. Assessment**

In the event of an emergency involving a fire, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations,
- The duration of the emergency event,
- The impact on other critical infrastructure and services (example: water supply, electrical service, physical facility, equipment, smoke/water damage, offensive odors, deposition of toxic chemicals), and
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.

A food establishment manager (or the “Person-in-Charge”) is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

### **II. Response**

The following are temporary alternative procedures that can be taken to address specific affected food operations as a result of a fire.

#### **Affected Operations**

**Fire is confined** to a small incidental area or a single piece of equipment and fire is extinguished using a simple fire-fighting device (i.e. hand held extinguisher) that does not require extensive cleanup.

#### Alternative Procedures

- Unaffected areas of the establishment may remain open while clean-up and minor repairs are made.

**Process of fighting fire**, regardless of size, contaminates any of the following: food, equipment, utensils, linens, single service items. Typically associated with use of high pressure fire suppression device (i.e. ventilation hood fire suppression system or professional fire dept equipment).

#### Alternative Procedures

- Discontinue operations. Resume operations only after recovery steps have been completed.

**Fire causes extensive damage** to equipment and the facility's structure.

Alternative Procedures

- Discontinue operations. Resume operations only after recovery steps have been completed.

### **III. Recovery**

Recovery involves the necessary steps for re-opening and returning to a normal safe operation.

**A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.**

**The Permit Holder will:**

- Contact the local building department and other appropriate agencies to determine if the building structure is safe and approved for occupancy.
- Sort the salvageable from the non-salvageable foods as quickly as possible.
- Properly dispose of the non-salvageable food items.
- Provide general clean-up. Clean and sanitize equipment and utensils.

### **Food Salvaging/General Considerations**

If the quantities of food involved are large (e.g. a large supermarket or a food warehouse) it may be feasible to attempt salvage for either human or animal consumption. The items must either be destroyed or moved to approved firms that have reconditioning capability. Such movement is coordinated with the U.S. Food and Drug Administration and the other states' officials. The move must be supervised at all times with the products under seizure until under the control of the FDA or officials at state of destination.

### **Charitable Donation**

It may be possible to divert some foods mentioned above such as minimally damaged canned foods to a local food bank for distribution to charitable organizations. Check with your state or local regulatory authority regarding the Good Samaritan requirements. See Act 136 of the Public Acts of 1993 – Immunity of Food Donors From Civil Liability. A donor of food is generally protected from liability unless:

- The illness or disease resulted from the willful, wanton, or reckless acts of the donor.
- The illness of disease resulted from prepared food if any of the following apply:
  - The prepared food was potentially hazardous food at the time it was donated.
  - A law of this state or a rule promulgated by an agency or department of this state concerning the preparation, transportation, storage, or serving of the prepared food was violated at any time before the food was donated.
  - The illness or disease resulted from food in hermetically sealed containers that were not prepared by a commercial processor.
  - The donor had actual or constructive knowledge that the food was tainted, contaminated, or harmful to health or wellbeing of the recipient of donated food.

The following is a guide for handling specific food items:

- **Alcoholic beverages:** Refer to your local regulatory authority for salvage or destruction.

- **Bottled soft drinks:** Unless protected by a plastic outer wrap or in bottles with sealed screw-on lids, soft drinks in glass bottles are almost impossible to salvage. In addition, soft drinks in plastic bottles are almost always deemed unsalvageable due to heat and smoke. Bottle contents must be drained before returning the containers for deposits. This can be permitted if there are proper facilities for disposing of the liquid and a health nuisance is not created. If such facilities are not available, the product and container may have to be destroyed by removing to a licensed landfill.
- **Canned soft drinks:** Cans may be salvaged if the contents have not been subjected to excessive heat or fire. The cans must be cleaned and sanitized, if necessary. If the cans have been subjected to excessive heat or are deemed uncleanable, the contents must be destroyed.
- **Dairy products:** As a rule, dairy products must be destroyed with no attempt to salvage, due to vulnerable packaging and temperature requirements.
- **Sugars, candies, flour, cereal products, bakery products, dried beans, rice, and other grains:** Usually, no attempt to salvage such products can be permitted due to vulnerable packaging.
- **Products in glass with metal screw-type or metal slip covers:** This includes pickles, olives, catsup, steak sauces, salad dressings, syrups, etc. This type of container is impossible to clean or disinfect due to exposure of the threaded closure and must be destroyed.
- **Fish and meats – fresh or frozen:** In almost all instances, these products must be destroyed.
- **Refrigerated and frozen food:** Usually no salvage can be attempted unless frozen foods are stored in a completely enclosed walk-in or cabinet freezer and electrical service has not been interrupted for extended periods. Prompt removal of such foods to a suitable storage unit is necessary to save the product.
- **Produce – fresh or dried:** Usually, no attempt to salvage can be permitted and all such products must be destroyed.
- **Canned goods:** Where the heat and water damage has been minimal, canned goods can be salvaged quickly by cleaning the exterior surfaces and removing them to suitable storage areas, preferably away from the fire scene. Cleaning and re-labeling relatively small quantities of canned goods is usually not attempted because of the cost involved compared to the lower value of the salvaged product.

### General Cleanup Considerations

- All areas affected by the fire must be cleaned and sanitized.
- All damaged food products, equipment, utensils, linens, and single service/use items must be removed from the premises as necessary.
- Re-occupancy should be allowed only after the fire department has determined that the structure is safe.

### Disposal of Food

If it is determined that food must be discarded:

- Remove to a designated condemned food storage area away from food preparation and equipment storage and secured in covered refuse containers or other isolated areas to prevent either service to the public or accidental contamination of the facility and other food.

- If the food must be retained until the distributor can credit the facility, it must be clearly labeled as "NOT FOR SALE".
- Discarded refrigerated food may be stored in a refrigerated location separate from other food and held for credit until recorded by food supplier/distributor.
- The facility should document the type and amount of food, costs and the reason for disposal for insurance and regulatory purposes.
- Small volumes of food to be discarded can be denatured with a cleaning product (such as bleach) and placed in a covered refuse bin outside the facility.
- Large volumes of food should be stored in covered refuse containers in a secure location and disposed of by a refuse disposal company as soon as possible.
- All food waste is to be disposed of in accordance with state and local waste disposal regulations in a licensed landfill.

Local landfills should be contacted prior to delivery of food from a private individual or carrier to insure acceptance of the waste.

## **Flood**

*For single events affecting an individual establishment, the permit holder must report to the regulatory authority. Assess the situation. Immediately discontinue operation if a safe operation cannot be maintained using an alternative procedure. Follow the appropriate emergency procedures if approved by the regulatory authority or remain closed until granted approval to re-open by the regulatory authority.*

### **I. Assessment**

In the event of an emergency involving a flood, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations,
- The duration of the emergency event,
- The impact on other critical infrastructure and services (example: water supply, food, equipment, linens, single service, wastewater disposal, site drainage, building access, indoor air quality), and
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.

A food establishment manager (or the “Person-in-Charge”) is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

### **II. Response**

The following are temporary alternative procedures that can be taken to address specific affected food operations after a flood.

#### **Affected Operations**

**Minor leakage** from a water line or incidental water accumulation on a floor. Food, utensils, equipment, clean linens, single service/use items not affected

Alternative Procedure

- Unaffected areas of the establishment may remain open while repairs/recovery take place. Minimize traffic from flooded areas to unaffected food areas.

**Flooding inside the building** due to the overflow of a body of water, poor surface drainage, a major break in a water line, etc. that affects food, utensils, equipment, clean linens, or single service/use items.

Alternative Procedure

- Discontinue operation. Resume operations only after recovery steps have been completed.

### **III. Recovery**

Recovery involves the necessary steps for re-opening and returning to a normal operation.

**A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.**

### **The Permit Holder will:**

- Sort the salvageable from the non-salvageable foods, equipment, utensils, linens, and single service items as quickly as possible.
- Properly dispose of the non-salvageable items.
- Contact the local building department and other appropriate agencies to determine if the building structure is safe and approved for occupancy.
- Provide general clean-up while ensuring worker health and safety. Clean and sanitize equipment and utensils.

For information on air quality after a flood, see the U.S. EPA publication “Fact Sheet: Flood Cleanup - Avoiding Indoor Air Quality Problems” at: [www.epa.gov/iaq/pubs/flood.html](http://www.epa.gov/iaq/pubs/flood.html)

### **Personal Health and Safety Considerations for Employees Involved in Clean-up**

- Wear eye protection
- Wear rubber boots that can be washed and sanitized after the event
- Wear protective clothing such as coveralls
- Do not allow employees to walk between the affected area and other areas of the establishment without removing footwear and protective clothing
- Follow OSHA rules for handling detergents, sanitizers, and other chemicals used in the cleaning process
- Handwashing – Immediately after working with contaminated materials and before engaging in food preparation activities (working with exposed food, clean equipment and utensils, unwrapped single service / use articles)
  - Double hand washing: Clean hands and exposed portions of the arms using a cleaning compound in a lavatory that is properly equipped by vigorously rubbing together the surfaces of their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Repeat
  - Dry hands using disposable towels
  - Use a disposable towel to turn off the water to prevent re-contaminating the hands
  - Follow-up with a food code compliant hand sanitizer
  - Have janitorial staff clean the lavatory faucets and other portions of the lavatory after use to prevent transferring any contamination to food handlers

### **Clean-up**

- All damaged food equipment, utensils, linens, and single service items must be destroyed and properly disposed
- Floors, walls, furnishings, carpets, utensils, and equipment damaged beyond salvage must be removed and replaced as necessary.
- Affected walls, floors, and equipment surfaces must be cleaned with soap and water, rinsed, and sanitized. Carpets should be either removed or effectively cleaned.
- Remove wet materials. Dispose of any materials that cannot be effectively cleaned and sanitized.
- Remove any standing water
- Clean and sanitize any utensils and equipment in the affected area
- Use a detergent solution to clean floors, equipment, and other affected areas followed by a clean water rinse

- Sanitize the floor and any other affected areas by using an approved chlorine sanitizer/disinfectant to equal 500 parts per million chlorine solution or equivalent. Recommend calculating prior to an emergency. Follow manufacturer's instructions.
- Air-dry the affected area
- Launder or discard mop heads and other cleaning aids that contacted flood water
- Alternative measure: Hire a janitorial service having expertise in cleaning food establishments exposed to floods
- Contaminated Food, Linens, Single Service / Use Items
  - Discard any food items (packaged or unpackaged) in contact with flood water
  - Launder any linens or uniforms in contact with flood water
  - Launder separately from other linens
    - Use bleach
    - Use a mechanical dryer
  - Discard any single service / use items in contact with flood water

### General Flood Salvage Assessment

Flood waters may carry silt, raw sewage, oil or chemical waste that can make storm-damaged foods unsafe to eat if packaging is contaminated. Discard any food or food packaging materials that have come into contact with flood water. Very few food or beverage items can be saved after being exposed to flood water. Food items in soft packaging or with screw-top lids must be destroyed. In some cases canned goods in metal cans or rigid plastic containers can be saved. Even so, the condition of the can is another limiting factor. The presence of rust, soil, or destroyed labeling precludes salvage.

Flood water can make foods unsafe to eat especially if packaging is contaminated. **Discard** the following foods if water has covered, splashed, dripped on or seeped into the package:

- Alcoholic beverages: Refer to your local regulatory authority for salvage or destruction.
- Exposed foods, bulk foods, fresh produce, meat, poultry, fish and eggs;
- Any foods packaged in paper, plastic, cloth, or fiber;
- Cardboard boxes, even if the contents seem dry, including cereals, pasta products, rice, salt;
- Foods with cardboard seals, such as mayonnaise and salad dressing, or foil or cellophane packages;
- Food in glass jars, including unopened jars with waxed paper, foil, cellophane or cloth covers;
- Foods, liquids or beverages in crown-capped bottles or containers with pull-tab tops, corks or screw caps;
- All opened containers and packages; foods in bags or canisters;
- Cans that are dented, leaking, bulging or rusted; and
- Cans that have been tossed about and are far from their normal storage spot (possibility of pinholes or seam fractures).
- Cans may not be sold without all required labeling information. Therefore, cans with damaged labels should be discarded.

### Salvaged Goods – Reconditioning

If the quantities of food involved are large (e.g. a large supermarket or a food warehouse), it may be feasible to attempt salvage for either human or animal consumption. The items must

either be destroyed or moved to approved firms that have reconditioning capability. Such movement is coordinated with the U.S. Food and Drug Administration and the other states' officials. The move must be supervised at all times with the products under seizure until under the control of the FDA or officials at state of destination.

### **Disposal of food**

- Remove to a designated condemned food storage area away from food preparation and equipment storage and secured in covered refuse containers or other isolated areas to prevent either service to the public or accidental contamination of the facility and other food.
- If the food must be retained until the distributor can credit the facility, it must be clearly labeled as "not for sale" and kept in a refrigerated location separate from other food and held for credit.
- Discarded refrigerated food may be recorded by food supplier/distributor.
- The facility should document the type and amount of food, costs and the reason for disposal for insurance and regulatory purposes.
- Small volumes of food to be discarded can be denatured with a cleaning product (such as bleach) and placed in a covered refuse bin outside the facility.
- Large volumes of food should be stored in covered refuse containers in a secure location and disposed of by a refuse disposal company as soon as possible.
- All food waste is to be disposed of in accordance with state and local waste disposal regulations in a licensed landfill.
- Local landfills should be contacted prior to delivery of food from a private individual or carrier to insure acceptance of the waste.

## **FDA Food Code**

Here is language from the 2005 FDA Food Code that addresses actions to be taken by the regulatory authority and the food establishment operators when an imminent health hazard occurs:

### ***Imminent Health Hazard***

#### **8-404.11 Ceasing Operations and Reporting.**

(A) Except as specified in ¶ (B) of this section, a PERMIT HOLDER shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross unsanitary occurrence or condition, or other circumstance that may endanger public health.

(B) *A PERMIT HOLDER need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD.*

#### **8-404.12 Resumption of Operations.**

If operations are discontinued as specified under § 8-404.11 or otherwise according to LAW, the PERMIT HOLDER shall obtain approval from the REGULATORY AUTHORITY before resuming operations.

## Emergency Contact Information

<b>Name</b>	<b>Phone #</b>	<b>Emergency # Cell / Page</b>
<b>Organization:</b>		
Manager		
Regional Office		
Home Office		
Insurance Carrier		
Distribution		
Food Supplier		
Lawyer		
Water		
Sewer		
Electricity		
Gas		
Phone		
Cable		
Emergency Broadcast		
Police (911)		
Fire (911)		
Radio/TV station		

Plumber
Electrician
Well Driller
Water Utility Company
Licensed Water Hauler
Bottled Water
Commercial Ice
Dry Ice
Refrigerated Truck
Refrigerated
Warehouse
Portable Generator
Waste Hauler
Local Landfill
Septic Tank Pumper
Drain Cleaner
Cleaning Equipment Supplier
Janitorial Service
Fire Extinguisher Service
Bldg. Restoration Specialist

Security / Safety
Local Poison
Control Center
National Poison Control Center 1 800 441-8080
State Restaurant Association
FBI
State Health Department
State Department of Agriculture
Local Health Department
Centers for Disease Control 1 800 311-3435
USDA FSIS (298) 968-0230 Oak Park (630) 768-8418
FDA Information Hotline 1 888 723-3366
EPA Safe Drinking Water Hotline 1 800 426-4791

## REFERENCES

### ON-LINE RESOURCES

There are many excellent on-line resources available for both regulatory and industry to utilize. Most of the state websites have emergency guidance as well as some of the state restaurant associations. Check your respective state for emergency guidance\* that may be applicable to your needs.

**\*It is important to note that the resources listed on this document are just a small sample of those that are available for both regulatory and industry. You may find other guidance that is more suitable for your organizational needs.**

### US GOVERNMENT RESOURCES

Consult <http://www.fsis.usda.gov/>

US Department of Agriculture's Food Safety and Inspection Service for guidance on disaster response in regards to meat, poultry, and egg products.

Consult <http://www.fda.gov/>

US Food and Drug Administration for guidance on disaster response in regards to all other food products and for science-based information on food safety for retail and food service industries.

Consult <http://www.epa.gov>

US Environmental Protection Agency for guidance on disaster response in regards to potable water supply, wastewater and soil erosion and contamination.

<http://www.cfsan.fda.gov/>

<http://www.fsis.usda.gov/>

<http://www.foodsafety.gov/~dms/retdisa2.html>

<http://www.neha.org/>

<http://www.fema.gov/>

<http://redcross.org/>

<http://www.cdc.gov/flu/pandemic/>

[www.usda.gov/birdflu](http://www.usda.gov/birdflu)

CDC's Business Pandemic Influenza Planning Checklist  
(<http://www.cdc.gov/flu/pandemic/pdf/businessChecklist.pdf>)

## **STATE HEALTH DEPARTMENT RESOURCES**

[http://www.michigan.gov/documents/MDA\\_EmergencyActionPlan\\_19428\\_7.pdf](http://www.michigan.gov/documents/MDA_EmergencyActionPlan_19428_7.pdf)

**Emergency Handbook For Food Managers** from NACCHO:

For a hardcopy notebook, at Publications:

[http://66.153.70.186/NACCHO\\_eBiz/Default.aspx?tabid=44&action=ShowProductDetails&args=241](http://66.153.70.186/NACCHO_eBiz/Default.aspx?tabid=44&action=ShowProductDetails&args=241)

For downloadable PDFs, at EQUIPh: <http://www.naccho.org/EQUIPh/index.cfm>

<http://foodprotection@dhhs.state.nh>

Bottled Water <<http://www.mass.gov/dph/fpp/bottledwater>>

Dairy <<http://www.mass.gov/dph/fpp/dairy>>

Foodborne Illness <<http://www.mass.gov/dph/fpp/foodborneillness>>

Food Processing <<http://www.mass.gov/dph/fpp/foodprocessing>>

Retail Food <<http://www.mass.gov/dph/fpp/retail>>

Seafood <<http://www.mass.gov/dph/fpp/seafood>>

<http://www.oph.dhh.louisiana.gov/sanitarianservices/retailfood/docs/ORLEANS%20BOIL%20ADVISORY.pdf>

## **Food and Water Safety**

<b>FEMA</b>	
Food and Water in an Emergency	<a href="http://www.fema.gov/pdf/library/f&amp;web.pdf">http://www.fema.gov/pdf/library/f&amp;web.pdf</a>
Emergency Food and Water Supplies	<a href="http://www.fema.gov/library/emfdwtr.shtm">http://www.fema.gov/library/emfdwtr.shtm</a>
Where Can I Get Water?	<a href="http://www.fema.gov/library/food.shtm">http://www.fema.gov/library/food.shtm</a>
Helping Children Cope With Disaster	<a href="http://www.fema.gov/rrr/children.shtm">http://www.fema.gov/rrr/children.shtm</a>
Food and Water in an Emergency	<a href="http://www.redcross.org/static/file_cont39_lang0_24.pdf">http://www.redcross.org/static/file_cont39_lang0_24.pdf</a>
<b>CDC</b>	
What You Need To Know When The Power Goes Out	<a href="http://www.bt.cdc.gov/poweroutage/pdf/poweroutage.pdf">http://www.bt.cdc.gov/poweroutage/pdf/poweroutage.pdf</a>
Public Health Issues Related to Summertime Blackouts	<a href="http://www.bt.cdc.gov/poweroutage/pdf/blackout.pdf">http://www.bt.cdc.gov/poweroutage/pdf/blackout.pdf</a>
CDC Safe Water Program	<a href="http://www.cdc.gov/safewater/who_is.htm">http://www.cdc.gov/safewater/who_is.htm</a>
Microbes in Sickness and in Health Brochure CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.niaid.nih.gov/publications/microbes.htm">http://www.niaid.nih.gov/publications/microbes.htm</a>

CDC Stopping Germs at Home, Work and School	<a href="http://www.cdc.gov/germstopper/home_work_school.htm">http://www.cdc.gov/germstopper/home_work_school.htm</a>
Hand Hygiene for Consumers Association for Professionals in Infection Control and Epidemiology	<a href="http://www.apic.org/AM/AMTemplate.cfm?Section=Brochures&amp;Template=/CM/ContentDisplay.cfm&amp;ContentFileID=298">http://www.apic.org/AM/AMTemplate.cfm?Section=Brochures&amp;Template=/CM/ContentDisplay.cfm&amp;ContentFileID=298</a>
Evaluating Your Risks How likely are you to catching an infectious disease? Mayo Clinic	<a href="http://www.mayoclinic.com/invoke.cfm?id=ID00003">http://www.mayoclinic.com/invoke.cfm?id=ID00003</a>
CDC An Ounce of Prevention Keeps the Germs Away	<a href="http://www.cdc.gov/ncidod/op/index.htm">http://www.cdc.gov/ncidod/op/index.htm</a>
Hand Hygiene Guidelines CDC Media Relations	<a href="http://www.cdc.gov/od/oc/media/pressrel/fs021025.htm">http://www.cdc.gov/od/oc/media/pressrel/fs021025.htm</a>
For Healthcare Workers: Avoiding Infections at Work American Academy of Family Physician's	<a href="http://familydoctor.org/246.xml">http://familydoctor.org/246.xml</a>
<b>DEQ Michigan Department of Environmental Quality</b>	
Protecting Your Private Water Supply	<a href="http://www.deq.state.mi.us/documents/deq-wd-gws-wcu-protectprivatewatersupplyemergency.pdf">http://www.deq.state.mi.us/documents/deq-wd-gws-wcu-protectprivatewatersupplyemergency.pdf</a>
<b>Michigan State University</b>	
Testing of Private Wells	<a href="http://www.gem.msu.edu/pubs/msue/wq02p1.html">http://www.gem.msu.edu/pubs/msue/wq02p1.html</a>
How to Conserve Water in Your Home and Yard	<a href="http://www.gem.msu.edu/pubs/msue/wq16p1.html">http://www.gem.msu.edu/pubs/msue/wq16p1.html</a>
<b>Canada – Ontario Ministry of Health</b>	
Boil Water: Drinking Water Advisory	<a href="http://www.health.gov.on.ca/english/public/pub/watersafe/watersafe_boiled.html">http://www.health.gov.on.ca/english/public/pub/watersafe/watersafe_boiled.html</a>
Water Safety: If there is an Electrical Power Blackout	<a href="http://www.health.gov.on.ca/english/public/pub/watersafe/watersafe_power.html">http://www.health.gov.on.ca/english/public/pub/watersafe/watersafe_power.html</a>
Keeping Your Well Water Safe to Drink	<a href="http://www.health.gov.on.ca/english/public/pub/watersafe/watersafe_wellknow.html">http://www.health.gov.on.ca/english/public/pub/watersafe/watersafe_wellknow.html</a>
<b>EPA Environmental Protection Agency</b>	
Sample Public Notices on Drinking Water	<a href="http://www.epa.gov/safewater/pws/pn/review.pdf">http://www.epa.gov/safewater/pws/pn/review.pdf</a>
Frequent Questions: How Can I Test the Quality of My Private Drinking Water Supply?	<a href="http://www.epa.gov/safewater/privatewells/faq.html#q1">http://www.epa.gov/safewater/privatewells/faq.html#q1</a>
Protect Your Drinking Water For Life	<a href="http://www.epa.gov/safewater/publicoutreach/index.html">http://www.epa.gov/safewater/publicoutreach/index.html</a>
Local Drinking Water Information	<a href="http://www.epa.gov/safewater/dwinfo/index.html">http://www.epa.gov/safewater/dwinfo/index.html</a>
Consider the Source: A pocket Guide to Protecting Your Drinking Water (52 pages)	<a href="http://www.epa.gov/safewater/protect/pdfs/swppocket.pdf">http://www.epa.gov/safewater/protect/pdfs/swppocket.pdf</a>
Drinking Water From Household Wells (24 pages)	<a href="http://www.epa.gov/safewater/privatewells/pdfs/household_wells.pdf">http://www.epa.gov/safewater/privatewells/pdfs/household_wells.pdf</a>
Water On Tap What You Need To	<a href="http://www.epa.gov/safewater/wot/pdfs/book_waterontap_">http://www.epa.gov/safewater/wot/pdfs/book_waterontap_</a>

Know (36 pages) English	<a href="#">full.pdf</a>
A Homeowners Guide to Septic Systems (19 pages)	<a href="http://www.epa.gov/npdes/pubs/homeowner_guide_long.pdf">http://www.epa.gov/npdes/pubs/homeowner_guide_long.pdf</a>
Human Health: What Are Some Naturally Occurring Sources of Pollution in Drinking Water?	<a href="http://www.epa.gov/safewater/privatewells/health.html">http://www.epa.gov/safewater/privatewells/health.html</a>
<b>EPA Drinking Water Kids' Stuff Series</b>	
Water Q & A	<a href="http://www.epa.gov/safewater/kids/qanda.pdf">http://www.epa.gov/safewater/kids/qanda.pdf</a>
Water Facts of Life	<a href="http://www.epa.gov/safewater/kids/facts.pdf">http://www.epa.gov/safewater/kids/facts.pdf</a>
Water Myths and Realities	<a href="http://www.epa.gov/safewater/kids/myths.pdf">http://www.epa.gov/safewater/kids/myths.pdf</a>
Water Treatment Cycle	<a href="http://www.epa.gov/safewater/kids/treat.html">http://www.epa.gov/safewater/kids/treat.html</a>
Children and Drinking Water Standards (15 pages)	<a href="http://www.epa.gov/safewater/kids/child.pdf">http://www.epa.gov/safewater/kids/child.pdf</a>
Welcome to the Water Sourcebooks (Four Grade level books: k-2, 3-5, 6-8, 9-12)	<a href="http://www.epa.gov/safewater/kids/wsb/index.html">http://www.epa.gov/safewater/kids/wsb/index.html</a>
Food Safety Education for Children USDA	<a href="http://www.fsis.usda.gov/food_safety_education/for_kids_&amp;_teens/index.asp">http://www.fsis.usda.gov/food_safety_education/for_kids_&amp;_teens/index.asp</a>
<b>Background</b>	
Physician Preparedness for Acts of Water Terrorism (Water Health Connection)	<a href="http://www.waterhealthconnection.org/bt/index.asp">http://www.waterhealthconnection.org/bt/index.asp</a>
Talking About Disaster: A Guide For Standard Messages	<a href="http://www.disastereducation.org/guide.html">http://www.disastereducation.org/guide.html</a>
<b>WHO World Health Organization</b>	
Food Safety and Foodborne Illness Fact Sheet WHO	<a href="http://www.who.int/mediacentre/factsheets/fs237/en/">http://www.who.int/mediacentre/factsheets/fs237/en/</a>
Foodborne Diseases, Emerging WHO	<a href="http://www.who.int/mediacentre/factsheets/fs124/en/">http://www.who.int/mediacentre/factsheets/fs124/en/</a>
<b>U.S. Department of Agriculture</b>	
Keeping Food Safe During an Emergency	<a href="http://www.fsis.usda.gov/Fact_Sheets/keeping_food_Safe_during_an_emergency/index.asp">http://www.fsis.usda.gov/Fact_Sheets/keeping_food_Safe_during_an_emergency/index.asp</a>
Foodborne Illness: What Consumers Need to Know	<a href="http://www.fsis.usda.gov/OA/pubs/FoodIllness.pdf">http://www.fsis.usda.gov/OA/pubs/FoodIllness.pdf</a>
Food Safety and Security What Consumers Need to Know	<a href="http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/topics/foodsec_cons.htm">http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/topics/foodsec_cons.htm</a>
Floodwaters and Food and Drinking Water Q&A	<a href="http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#1">http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#1</a>
Fire in Our Home and Food Safety	<a href="http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#3">http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#3</a>
Fire in Home and Food Safety	<a href="http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#4">http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#4</a>
Food Started to Thaw During Power Outage	<a href="http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#5">http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#5</a>

Should I Refreeze Food?	<a href="http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#6">http://www.fsis.usda.gov/Help/FAQs_Power_Out/index.asp#6</a>
Food Safety FAQ	<a href="http://www.fsis.usda.gov/Help/FAQs_Food_Safety/index.asp">http://www.fsis.usda.gov/Help/FAQs_Food_Safety/index.asp</a>
Food Safety Facts	<a href="http://www.fsis.usda.gov/oa/pubs/facts_basics.pdf">http://www.fsis.usda.gov/oa/pubs/facts_basics.pdf</a>
Foodborne Illness: Peaks in Summer Why?	<a href="http://www.fsis.usda.gov/Fact_Sheets/Foodborne_Illness_Peaks_in_Summer/index.asp">http://www.fsis.usda.gov/Fact_Sheets/Foodborne_Illness_Peaks_in_Summer/index.asp</a>
<b>Botulism</b>	
CDC Facts About Botulism	<a href="http://www.bt.cdc.gov/agent/botulism/factsheet.asp">http://www.bt.cdc.gov/agent/botulism/factsheet.asp</a>
CDC Botulism Frequently Asked Questions Division of Bacterial and Mycotic Diseases	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/botulism_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/botulism_g.htm</a>
CDC Botulism Frequently Asked Questions Division of Bacterial and Mycotic Diseases <b>Spanish</b>	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/botulism_g_sp.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/botulism_g_sp.htm</a>
Botulism NIAID Overview	<a href="http://www.niaid.nih.gov/publications/botulism.htm">http://www.niaid.nih.gov/publications/botulism.htm</a>
Botulism Mayo Clinic Q & A	<a href="http://www.mayoclinic.com/invoke.cfm?id=AN00788">http://www.mayoclinic.com/invoke.cfm?id=AN00788</a>
<b>Bovine Spongiform Encephalopathy and Creutzfeldt – Jacob Disease</b>	
CDC Fact Sheet New Variant Creutzfeldt – Jacob Disease	<a href="http://www.cdc.gov/ncidod/diseases/cjd/cjd_fact_sheet.htm">http://www.cdc.gov/ncidod/diseases/cjd/cjd_fact_sheet.htm</a>
CDC Questions and Answers Bovine Spongiform Encephalopathy and Creutzfeldt – Jacob Disease	<a href="http://www.cdc.gov/ncidod/diseases/cjd/bse_cjd_qa.htm">http://www.cdc.gov/ncidod/diseases/cjd/bse_cjd_qa.htm</a>
Questions and Answers Regarding Creutzfeldt – Jacob Disease Infection-Control Practices	<a href="http://www.cdc.gov/ncidod/diseases/cjd/cjd_inf_ctrl_qa.htm">http://www.cdc.gov/ncidod/diseases/cjd/cjd_inf_ctrl_qa.htm</a>
‘Mad Cow Disease’ Bovine Spongiform Encephalopathy	<a href="http://www.fsis.usda.gov/Fact_Sheets/Bovine_Spongiform_Encephalopathy_Mad_Cow_Disease/index.asp">http://www.fsis.usda.gov/Fact_Sheets/Bovine_Spongiform_Encephalopathy_Mad_Cow_Disease/index.asp</a>
Protection Against Mad Cow Disease	<a href="http://www.fsis.usda.gov/Fact_Sheets/FSIS_Further_Strengthens_Protections_Against_BSE/index.asp">http://www.fsis.usda.gov/Fact_Sheets/FSIS_Further_Strengthens_Protections_Against_BSE/index.asp</a>
Bovine Spongiform Encephalopathy WHO Fact Sheet	<a href="http://www.who.int/mediacentre/factsheets/fs113/en/">http://www.who.int/mediacentre/factsheets/fs113/en/</a>
<b>Brucellosis</b>	
Brucellosis Fact Sheet St. Louis University	<a href="http://www.bioterrorism.slu.edu/bt/quick/brucellae01.PDF">http://www.bioterrorism.slu.edu/bt/quick/brucellae01.PDF</a>
Brucellosis Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/brucellosis_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/brucellosis_g.htm</a>
<b>Cholera</b>	
Cholera Fact Sheet WHO	<a href="http://www.who.int/mediacentre/factsheets/fs107/en/">http://www.who.int/mediacentre/factsheets/fs107/en/</a>
Cholera Fact Sheet St. Louis University	<a href="http://www.bioterrorism.slu.edu/bt/quick/cholera01.PDF">http://www.bioterrorism.slu.edu/bt/quick/cholera01.PDF</a>
Cholera Frequently Asked Questions	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/cholera_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/cholera_g.htm</a>

CDC Division of Bacterial and Mycotic Diseases	<a href="#">m</a>
Cholera Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases <b>Spanish</b>	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/cholera_g_span.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/cholera_g_span.htm</a>
Cholera Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases <b>Portugese</b>	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/cholera_g_port.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/cholera_g_port.htm</a>
<b>Campylobacteriosis</b>	
Campylobacteriosis Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/campylobacter_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/campylobacter_g.htm</a>
Campylobacteriosis Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases <b>Spanish</b>	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/campylobacter_g_sp.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/campylobacter_g_sp.htm</a>
Campylobacteriosis NIAID Overview	<a href="http://www.niaid.nih.gov/factsheets/foodbornedis.htm#d">http://www.niaid.nih.gov/factsheets/foodbornedis.htm#d</a>
Campylobacter Questions and Answers	<a href="http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OA/background/campy_ga.htm">http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OA/background/campy_ga.htm</a>
Campylobacter Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/campylobacter_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/campylobacter_g.htm</a>
<b>E. coli</b>	
E coli CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/escherichiacoli_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/escherichiacoli_g.htm</a>
E. coli NIAID Fact Sheet	<a href="http://www.niaid.nih.gov/factsheets/foodbornedis.htm#e">http://www.niaid.nih.gov/factsheets/foodbornedis.htm#e</a>
<b>Glanders</b>	
Glanders Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/glanders_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/glanders_g.htm</a>
Glanders Fact Sheet St. Louis University	<a href="http://www.bioterrorism.slu.edu/bt/quick/brucellae01.PDF">http://www.bioterrorism.slu.edu/bt/quick/brucellae01.PDF</a>
<b>Listeriosis</b>	
Listeriosis and Food Safety Tips	<a href="http://www.fsis.usda.gov/OA/pubs/lmtips.pdf">http://www.fsis.usda.gov/OA/pubs/lmtips.pdf</a>
Listeriosis and Pregnancy: What is Your Risk?	<a href="http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/pubs/lm_tearsheet.htm">http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/pubs/lm_tearsheet.htm</a>
Protect our Baby and Yourself From Listeriosis	<a href="http://www.fsis.usda.gov/Fact_Sheets/Protect_Your_Baby/index.asp">http://www.fsis.usda.gov/Fact_Sheets/Protect_Your_Baby/index.asp</a>
Parasites and Foodborne Illness	<a href="http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/pubs/parasite.htm">http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/pubs/parasite.htm</a>
Listeriosis CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/listeriosis_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/listeriosis_g.htm</a>

<b>Salmonella</b>	
USDA Salmonella Questions and Answers	<a href="http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OA/background/bksalmon.htm">http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OA/background/bksalmon.htm</a>
CDC Salmonella Questions and Answers <b>English</b>	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/salmonellosis_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/salmonellosis_g.htm</a>
CDC Salmonella Questions and Answers <b>Spanish</b>	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/salment_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/salment_g.htm</a>
CDC Salmonella Infection and Animals	<a href="http://www.cdc.gov/healthypets/diseases/salmonellosis.htm">http://www.cdc.gov/healthypets/diseases/salmonellosis.htm</a>
Salmonella CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/pubs/parasite.htm">http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/pubs/parasite.htm</a>
Salmonella NIAID Fact Sheet	<a href="http://www.niaid.nih.gov/factsheets/foodbornedis.htm#f">http://www.niaid.nih.gov/factsheets/foodbornedis.htm#f</a>
<b>Shigellosis</b>	
Shigellosis Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/shigellosis_g.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/shigellosis_g.htm</a>
Shigellosis Frequently Asked Questions CDC Division of Bacterial and Mycotic Diseases <b>Spanish</b>	<a href="http://www.cdc.gov/ncidod/dbmd/diseaseinfo/shigellosis_g_sp.htm">http://www.cdc.gov/ncidod/dbmd/diseaseinfo/shigellosis_g_sp.htm</a>
Shigellosis NIAID Overview	<a href="http://www.niaid.nih.gov/factsheets/foodbornedis.htm#g">http://www.niaid.nih.gov/factsheets/foodbornedis.htm#g</a>

## SAMPLE CHECKLISTS

### Product Punch list for product safety:

Steps and signs to look for during a power outage and flood.

- 1) Verify how long the power was down.
- 2) How long was power off before the generators came on?
- 3) Were the coolers and freezers opened during the power outage? Was the temperature recorded (recommended every 2 hours)?
- 4) Look for signs of water damage/ flooding.
- 5) Check for visible signs of product and packaging integrity issues. Leaking cans, rust damage, bloating off smell or odor etc.
- 6) Determine current temperatures and any prior abuse to the product.

Recommendations by product type:

- 1) Refrigerated product on the sales floor: Check the temperature of the cases and the internal temperature of various product types (meat, dairy etc.). If the product has been above 40 degrees for more than 4 hours or reaches 50 degrees **IT MUST BE DISCARDED, NO EXCEPTIONS**. Make sure you keep in mind the length of time it was out or off refrigeration, the fact the temperature rises and then once the power comes back on and the temperature goes down.
  - 2) Frozen product on the sales floor. After a thorough inspection of all product; if it is somewhat thawed or soft it can be refrozen. If the product has thawed completely **IT MUST BE DISCARDED, NO EXCEPTIONS**.
  - 3) Canned or packaged product: If the product or packaging has been damaged/ absorbed by water/moisture **IT MUST BE DISCARDED, NO EXCEPTIONS**. If the cans leak or the labeling has been damaged or if they swell or bulge **IT MUST BE DISCARDED, NO EXCEPTIONS**. Cans we keep must be cleaned and sanitized prior to be being sold.
  - 4) Refrigerated product in a department cooler. If the internal temperature of the product is above 40 degrees for more than 4 hours or once it reaches 50 degrees **IT MUST BE DISCARDED, NO EXCEPTIONS**.
  - 5) Frozen Product in a department freezer. Product that is kept in an insulated freezer and not disturbed should be ok for about 2 days. The key element to determine is the stage in the thawing process the power came back on. If the product has been thawed completely it can be transferred to a refrigerated case (if applicable) or it can be further processed provided it meets criteria # 4. If it is beginning to get soft or minimally thawed it can be refrozen. Otherwise **IT MUST BE DISCARDED**.
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**-- COMMONLY ASKED QUESTIONS REGARDING BOIL WATER ADVISORIES --**

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**1. What is the proper way to disinfect my water so that it is safe to drink?**

The preferred method of treatment is boiling. Boiling water kills harmful bacteria and parasites (freezing will not disinfect water). Bring water to a full rolling boil for at least 1 minute to kill most infectious organisms. For areas without power add 8 drops, about ¼ teaspoon, of unscented household bleach per gallon of water.

**2. How should I wash my hands during a boil water advisory?**

Based on the current conditions of the affected public water supplies, vigorous hand washing with soap and your tap water is safe for basic personal hygiene. If you are washing your hands to prepare food, if at all possible, you should use boiled (then cooled) water or bottled water with hand washing soap.

**3. Is potentially contaminated water (where *Cryptosporidium* is not the significant contaminant) safe for washing dishes or clothes?**

Yes, if you rinse hand-washed dishes for a minute in a bleach solution (1 tablespoon bleach per gallon of water). Allow dishes to completely air dry. Most household dishwashers do not reach the proper temperature to sanitize dishes.

It is safe to wash clothes in tap water.

**4. Is potentially contaminated water safe for bathing and shaving?**

The water may be used for showering, baths, shaving and washing, so long as care is taken not to swallow or allow water in eyes or nose or mouth. Children and disabled individuals should have their bath supervised to ensure water is not ingested. The time spent bathing should be minimized. Though the risk of illness is minimal, individuals who have recent surgical wounds, are immunosuppressed, or have a chronic illness may want to consider using bottled or boiled water for cleansing until the advisory is lifted.

**5. How should I wash fruit and vegetables and make ice?**

Fruits and vegetables should be washed with boiled (then cooled water) or bottled water or water sanitized with 8 drops (about ¼ teaspoon) of unscented household bleach per gallon of water. Ice should be made with boiled water, bottled water or sanitized water.

**6. What if I have already consumed potentially contaminated water?**

Even if someone has consumed potentially contaminated water from either a public water system or a private well before they were aware of the boil water advisory, the likelihood of becoming ill is low. Anyone experiencing symptoms such as diarrhea, nausea, vomiting, abdominal cramps, with or without fever, should seek medical attention.

**7. What infectious organisms might be present in contaminated water?**

Disease transmission from contaminated water occurs principally by ingesting water. The major organisms of concern are protozoa such as *Giardia* and *Cryptosporidium*, and bacteria, such as *Shigella*, *E. coli* and viruses. These organisms primarily affect the gastrointestinal system, causing diarrhea, abdominal cramps, nausea, and vomiting with or without fever. Most of these illnesses are not usually serious or life threatening except in the elderly, the very young or those who are immunocompromised.

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## PREGUNTAS FRECUENTES ACERCA DE LAS RECOMENDACIONES DE USO DE AGUA HERVIDA --

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1. **¿Cuál es la forma de desinfección adecuada del agua para que se pueda beber?**

Se recomienda hervir el agua como método de tratamiento preferido. Al hervir el agua se matan las bacterias y parásitos nocivos. Mantenga el agua a temperatura de ebullición durante por lo menos 1 minuto para matar la mayoría de los organismos infecciosos. En las áreas sin electricidad agregue 8 gotas, aproximadamente  $\frac{1}{4}$  cucharadita de lejía (cloro) para uso doméstico sin perfume por galón de agua.

2. **¿Cómo debo lavarme las manos cuando se recomiende el uso de agua hervida?**

Considerando las condiciones actuales de los suministros de agua pública afectados, es seguro lavarse las manos vigorosamente con jabón y agua corriente para su higiene personal básica. Si se está lavando las manos para preparar alimentos, en la medida de lo posible, debe lavarse las manos con agua hervida (enfriada) o agua de botella y jabón.

3. **¿El agua potencialmente contaminada (donde el *Cryptosporidium* no sea el contaminante significativo) es segura para lavar la vajilla o la ropa?**

Sí, si enjuaga **la vajilla lavada a mano** durante un minuto en una solución de lejía (cloro) (1 cucharada por galón de agua). Deje secar la vajilla completamente al aire. La mayoría de los lavaplatos domésticos no alcanzan la temperatura adecuada para higienizar la vajilla.

Es seguro lavar la ropa con agua corriente.

4. **¿Es el agua potencialmente contaminada segura para bañarse y afeitarse?**

El agua se puede usar para darse una ducha, bañarse, afeitarse y lavarse, siempre que se tenga cuidado de no tragar o permitir que el agua entre en los ojos, la nariz o la boca. Se debe supervisar el baño de los niños y las personas discapacitadas para asegurar que no ingieran agua. Se debe minimizar el tiempo de baño. Aunque el riesgo de enfermedad es mínimo, las personas que tengan heridas quirúrgicas recientes, el sistema inmunológico comprometido o una enfermedad crónica pueden considerar usar agua de botella o agua hervida para lavarse hasta que se levante la recomendación.

5. **¿Cómo debo lavar la fruta y las verduras y hacer hielo?**

Las frutas y las verduras se deben lavar con agua hervida (enfriada) o de botella o agua higienizada con 8 gotas (aproximadamente  $\frac{1}{4}$  cucharadita) de lejía de uso doméstico (cloro) sin perfume por galón de agua. Se debe hacer hielo con agua hervida, agua de botella o agua higienizada.

6. **¿Qué puede suceder si ya he consumido agua potencialmente contaminada?**

Aun cuando alguien haya consumido el agua potencialmente contaminada de un sistema de agua público o un pozo privado antes de conocer la recomendación de uso de agua hervida, la probabilidad de enfermarse es baja. Toda persona que experimente síntomas como diarrea, náuseas, vómitos, calambres abdominales, con o sin fiebre, debe buscar atención médica.

7. **¿Qué organismos infecciosos podrían estar presentes en el agua contaminada?**

La transmisión de la enfermedad por agua contaminada se produce principalmente al ingerir agua. Los organismos que preocupan principalmente son los protozoos como *Giardia* y *Cryptosporidium*, las bacterias, como *Shigella*, *E. coli* y virus. Estos organismos afectan principalmente el sistema gastrointestinal, produciendo diarrea, calambres abdominales, náuseas y vómitos, con o sin fiebre. Por lo general, estas enfermedades, en su mayoría, no son graves ni ponen en riesgo la vida excepto en las personas mayores, las muy jóvenes y aquellas con el sistema inmunológico comprometido.

## MAKING A DISASTER SUPPLY KIT

A Disaster Supply Kit for your home, and for use during an evacuation, should include items in six basic areas: (1) water, (2) food, (3) first aid supplies and medications, (4) clothing and bedding, (5) tools and emergency supplies, and (6) important family documents.

You will need the kit's supplies if you are confined to your home. They also are valuable if you evacuate to a place other than a well-stocked shelter, or if you're unsure of the shelter's supplies.

### TIPS FOR MAKING YOUR KIT

- Keep loose items in airtight plastic bags.
- Gather the kit's items in easy-to-carry containers or duffle bags. Put them within reach, near the exit you use most often.
- Check and update your kit and family needs at least once a year.

### TIPS FOR WATER & FOOD

1. A normally active person needs to drink at least two quarts of water daily. Heat and intense activity can double this amount. Children, nursing mothers, and those with special needs may require more.
2. Food preparation and sanitation require another two quarts (minimum) per person daily.
3. Purchased bottled water that has been sealed is best for storage. It meets FDA guidelines for food, is not as vulnerable to temperature changes as unsealed water, and has no shelf life. (Some bottles do have expiration dates, but this is mainly for inventory control.) If for any reason you must disinfect water, use unscented bleach in the ratio of 8 drops per gallon, and let the mixture sit 30 minutes before use.
4. Choose compact, lightweight foods that do not require refrigeration, cooking or preparation, and foods that use little or no water.
5. If you must heat food or water, use small propane bottles, with a screw-on cook top and stable base. In addition, keep gas tanks on gas B-B-Q grills, camping stoves and propane cookers full. As a last resort, you can use cans of chafing fuel such as Sterno. Since refrigeration may not be available or very limited, only cook enough food to consume in one meal.
6. Hand washing with soap and water is extremely important. However, in the event water for hand washing is unavailable, use alcohol-based sanitizer.

### WATER & FOOD

- Pack a three-day supply.
- one gallon of water per person per day
- Ready-to-eat canned meats, fruits and vegetables
- Staples (salt, sugar, pepper, spices, etc.)
- Powdered milk
- Canned juices
- High-energy snacks
- Comfort/stress foods
- Food for infants
- Food for individuals with special needs
- Pedialyte (to restore hydration if needed)
- Mess kits or paper cups, plates and plastic utensils
- Non-electric can opener, utility knife

### TOOLS & EMERGENCY SUPPLIES

- Cash or traveler's checks, coins
- Map of the area for locating shelters
- Battery-operated radio, extra batteries
- Flashlight, extra batteries
- Fire extinguisher: small canister ABC type
- Pliers
- Compass
- Signal flare
- Whistle
- Shut-off wrench to turn off household
- Water and/or gas
- Tube tent
- Plastic sheeting
- Plastic storage containers
- Plastic bucket with tight lid
- Plastic garbage bags and ties for
- Sanitation
- Tape (duct, masking)
- Candles
- Matches in a waterproof container
- Paper, pencil
- Needles, thread
- Medicine dropper
- Aluminum foil
- Toilet paper, towelettes
- Towels
- Soap, liquid detergent
- Disinfectant
- Unscented household chlorine bleach
- Feminine supplies
- Personal hygiene items
- Infant supplies (diapers, bottles, pacifiers)

### CLOTHING & BEDDING

Include at least one complete change of clothing and footwear per person.

- Sturdy shoes, work boots, hats, gloves
- Blankets or sleeping bags
- Rain gear a
- Extra prescription glasses, sunglasses

### FIRST AID KIT

Assemble a first aid kit containing these items for your home and one for each car. Keep ready a three-day supply of each person's vital medications to include in the kit.

- Prescription drugs
- Sterile adhesive bandages in assorted
- Sizes
- 2-inch sterile gauze pads (4–6)
- 4-inch sterile gauze pads (4–6)

**Conference for Food Protection - Emergency Guidance for Retail Food Establishments**

- 2-inch sterile roller bandages (3 rolls)
- 3-inch sterile roller bandages (3 rolls)
- Triangular bandages (3)
- Latex gloves (at least 2 pairs)
- Cleansing agent, soap and moistened
- Towelettes
- Antiseptic
- Petroleum jelly or other lubricant
- Assorted sizes of safety pins
- Scissors
- Tweezers
- Needle
- Thermometer
- Tongue depressors (2)
- Non-prescription drugs
- Aspirin or non-aspirin pain reliever
- Anti-diarrhea medication
- Antacid
- Laxative
- Antibiotic ointment
- Syrup of Ipecac (use to induce vomiting if advised by the Poison Control Center)
- Activated charcoal (use if advised by the Poison Control Center)
- Sunscreen
- Mosquito repellent

**IMPORTANT FAMILY DOCUMENTS**

Keep copies of records in a waterproof, portable container.

- Wills
- Insurance policies
- Contracts and deeds
- Stocks and bonds
- Social Security cards
- Passports
- Immunization records
- Bank account numbers
- Credit card account numbers and
- Company names and telephone numbers
- Inventory of valuable household goods
- Family records (birth, marriage, death certificates)
- Current photographs of family members

Some online sources of food and water safety information: Food Safety, [www.foodsafety.gov/~fsg/fsgadvic.html](http://www.foodsafety.gov/~fsg/fsgadvic.html); USDA Food Safety and Consumer Information, [www.fsis.usda.gov/OA/consedu.htm](http://www.fsis.usda.gov/OA/consedu.htm), FightBAC!®, [www.fightbac.org/main.cfm](http://www.fightbac.org/main.cfm); FDA Bad Bug Book, [vm.cfsan.fda.gov/~mow/intro.html](http://vm.cfsan.fda.gov/~mow/intro.html); CDC Health Topics, [www.cdc.gov](http://www.cdc.gov).

## **MAKING A DISASTER SUPPLY KIT - CREOLE** **\*\*FÈY ENFÒMASYON SOU SIKLÒN FRANCIS \*\***

### **FÈ YON TWOUS FOUNITI POU KATASTWÒF**

Yon twous founiti pou katastwòf pou lakay ou oswa pou yon evakyasyon dwen genyen atik nan sis domèn fondamantal: (1) dlo, (2) manje, (3) founiti premye sekou ak medikaman, (4) rad ak kabann, (5) zouti ak founiti pou kadijans, ak (6) dokiman enpòtan fanmi an.

Ou pral bezwen founiti pou twous la si w anfème lakay ou. Yo gen valè tou si w evakye nan yon kote ki pa yon refij ki byen estoke ak founiti oswa si w pa asire ki sa refij la genyen kòm founiti.

### TI KONSÈY POU FÈ TWOUS OU AN

- Kenbe atik ki lach yo nan yon sachè plastik kote lè paka rantre.
- Rasanble atik yo pou twous lan nan resipyan ki fasil pou pote oswa nan yon sak espò. Mete yo soulamen, akote pòt sòti ou itilize pi souvan an.
- Tyeke epi mete ajou twous ou an ak bezwen fanmi w omwen yon fwa pa ane.

### TI KONSÈY POU DLO AK MANJE

1. Yon moun ki nòmalman aktif bezwen bwè omwen de lit dlo chak jou. Chalè ak aktivite entans ka double kantite sa a. Timoun, manman k ap bay tete, ak moun ki gen bezwen espesyal ka bezwen itilize plis dlo.
2. Preparasyon manje ak sanitasyon mande yon lòt de lit dlo (minimòm) pou chak moun chak jou.
3. Lè w achte boutèy dlo ki tou kachte li pi fasil pou sere dlo a. Dlo sa a satisfè direktiv FDA a pou manje, li pa osi vilnerab a chanjman tanperati a tankou dlo ki pa kachte epi li pa gen yon dat ekspirasyon. (Gen kèk boutèy dlo ki gen dat ekspirasyon, men se pou kontwòl envantè yo mete dat yo.) Si pou nenpòt rezon ou ta gen pou dezenfekte dlo a, itilize dlo javèl (klowòks) 8 gout pou galon dlo dlo, apeprè ¼ kiyè te, epi kite melanj lan chita pou 30 minit anvan w sèvi avè l.
4. Chwazi manje ki pa pran anpil plas, ki pa lou ki pa mande pou mete l nan frijidè, ni kwit li ni prepare l ak manje ki itilize yon ti kras dlo oswa ki pa itilize dlo.
5. Lave men w ak savon ak dlo se bagay ki enpòtan anpil. Men, ankake dlo pou lave men w pa disponib, itilize dezenfektan ki fèt abaz alkòl.

### DLO AK MANJE

- Pake founiti pou twa jou.
- Yon galon dlo pou chak moun chak jou
- Vyann, fwi ak legim nan bwat konsèrv ki tou pare pou manje
- Atik premyè nesese (sèl, sik, pwav, epis, eksetera)
- Lèt anpoud
- Ji nan bwat
- Fridòdòy ki bay anpil enèji
- Manje ki bay rekonnfò/lè w gen estrès
- Manje pou tibebe
- Manje pou moun ki gen bezwen espesyal
- Pedialyte (pou restore idratasyon si sa nesese)
- Bagay pou manje oswa tas, asyèt, ak kouvè an plastik
- Ouv-bwat ki pa sèvi ak kouran, kouto

### ZOUTI AK FOUNITI POU KADIJANS

- Lajan kach oswa chèk vwayaj
- Kat jeyografik zòn lan pou repere refij yo
- Radyo ki mache ak pil, ekstra pil
- Flach, ekstra pil
- Ekstenktè dife: ti katouch tip ABC
- Pens
- Konpa
- Fize siyalizasyon
- Siflèt
- Kle wou pou fèmen dlo ak/oswa gaz ki rantre nan kay la
- Tant an tib
- Fèy plastik
- Resipyan estokaj an plastik
- Bokit plastik ak kouvèti ki byen sere
- Sachè poubèl plastik ak fil pou sanitasyon
- Tep (riban adezif an twal, riban kach)
- Bouji
- Alimèt nan yon resipyan ki enpèmeyab
- Papye, kreyon
- Zegwi, fil
- Konngout pou medikaman
- Papye aliminyòm
- Papye twalèt, lenjèt
- Sèvyèt
- Savon, detèjan likid
- Dezenfektan
- Dlo javèl (Klowòks) san pafen
- Founiti pou fi
- Atik pou ijyèn pèsònèl
- Founiti pou tibebe (kouchèt, boutèy ak sison)

#### RAD AK KABANN

Mete omwen yon derechanj rad konplè ak soulye pou chak moun.

- Soulye rezistan, bòt travay, chapo ak gan
- Dra oswa sak kouchaj
- Pads
- Ekstra linèt, linèt solèy

#### TWOUS POU PREMYE SEKOU

Asanble yon twous pou premye sekou ki gen atik sa yo pou lakay ou ak youn pou chak machin.

Kenbe soulamen yon apwovizyonman pou twa jou pou medikaman vital chak moun pou mete nan twous lan.

- Medikaman doktè preskri
- Pansman esteril nan plizyè gwosè
- Tanpon gaz esteril 2-pous (4–6)
- Tanpon gaz esteril 4-pous (4–6)
- Pansman woulo esteril 2-pous (3 woulo)
- Pansman woulo esteril 3-pous (3 woulo)
- Pansman triyangilè (3)

- Gan Latex (omwen 2 pè)
- Ajan pou netwayaj, savon ak lenjèt imid
- Antiseptik
- Jele petwoleyòm oswa lòt librifyan
- Plizyè kalite gwochè epeng
- Sizo
- Pens
- Zegwi
- Tèmomèt
- Abès lang (2)
- Medikaman ou achte san preskripsyon
- Medikaman pou doulè avèk oswa san aspirin
- Medikaman kont dyare
- Anti-asid
- Laksatif
- Pomad antibyotik
- Siwo Ipecac (itilize l pou fòse w vomi si Sant Antipwazon an ta konseye w pou fè sa)
- Chabon aktive (itilize l si Sant Antipwazon an ta konseye w pou fè sa)
- Pwodwi pou pwoteje w kont solèy
- Pwodwi pou repouse marengwen, avèk DEET lè sa apwopriye

#### DOKIMAN FANMI AN KI ENPÒTAN

Kenbe kopi dosye yo nan yon bagay ki enpèmeyab epi ki pòtab.

- Testaman
- Polis asirans
- Kontra avèk ak
- Aksyon ak obligasyon
- Kat Sekirite Sosyal
- Paspò
- Dosye vaksinasyon
- Nimewo kont an bank
- Nimewo kat kredi yo ak non konpayi yo ak nimewo telefòn yo
- Envantè bagay ki gen valè nan kay la
- Dosye fanmi an (sètifika nesans, maryaj, lanmò)
- Foto resan manm fanmi an
- Preskripsyon

Pou plis enfòmasyon sou preparasyon pou kadijans vizite sit entènèt DOH lan nan [www.doh.state.fl.us](http://www.doh.state.fl.us).

Pou plis sous sou entènèt la pou enfòmasyon sou sekirite manje ak dlo ikonpri Sekirite nan Manje (Food Safety), [www.foodsafety.gov/~fsg/fsgadvic.html](http://www.foodsafety.gov/~fsg/fsgadvic.html); USDA Sekirite nan Manje ak Enfòmasyon pou Konsomatè, [www.fsis.usda.gov/OA/consedu.htm](http://www.fsis.usda.gov/OA/consedu.htm), FightBAC!®, [www.fightbac.org/main.cfm](http://www.fightbac.org/main.cfm); FDA Bad Bug Book, [vm.cfsan.fda.gov/~mow/intro.html](http://vm.cfsan.fda.gov/~mow/intro.html); CDC Health Topics, [www.cdc.gov](http://www.cdc.gov).

Pou plis enfòmasyon, tanpri kontakte depatman lasante konte lokal ou an oswa vizite [www.doh.state.fl.us](http://www.doh.state.fl.us) oswa [www.FloridaDisaster.org](http://www.FloridaDisaster.org).

Liy Enfòmasyon pou Kadijans nan Florid: 1-800-342-3557.

Fonksyon Sipò pou Enfòmasyon Piblik la nan Kadijans: 850-921-0384.

## MAKING A DISASTER SUPPLY KIT - SPANISH

### **\*\*HOJA INFORMATIVA SOBRE EL HURACÁN FRANCÉS\*\***

#### **PREPARACIÓN DE UN "KIT" DE SUMINISTROS PARA CATÁSTROFES**

Un kit de suministros para catástrofes para su hogar o una evacuación debería incluir elementos de seis áreas básicas: (1) agua, (2) alimentos, (3) suministros de primeros auxilios y medicamentos, (4) ropa y artículos de cama, (5) herramientas y suministros de emergencia y (6) documentos importantes de la familia.

Necesitará los suministros del "kit" si se encuentra recluido en su hogar. Éstos también son valiosos si evacua su casa y va a un lugar distinto a un refugio bien abastecido o si no está seguro del estado de las provisiones en el refugio.

#### CONSEJOS PARA PREPARAR SU "KIT"

- Guarde los objetos sueltos en bolsas de plástico de cierre hermético.
- Reúna los elementos del "kit" en recipientes que sean fáciles de llevar o en mochilas (talegos, bolsas de tela, etc.). Colóquelos a la mano, cerca de la salida que utilice con mayor frecuencia.
- Revise y actualice el "kit" y las correspondientes necesidades de su familia, por lo menos una vez al año.

#### CONSEJOS RESPECTO AL AGUA Y LOS ALIMENTOS

1. Una persona normalmente activa necesita tomar por lo menos dos litros (dos cuartos de galón) de agua diariamente. El calor y la actividad intensa pueden requerir el doble de esta cantidad. Los niños, las madres en lactancia y aquellas personas con necesidades especiales podrían requerir mayores cantidades.
2. La preparación de alimentos y las prácticas de saneamiento requieren otros dos litros (dos cuartos de galón) como mínimo por persona diariamente.
3. El agua comprada en botellas cerradas es la mejor opción para almacenamiento. Ésta cumple con las directrices para alimentos establecidas por la Administración Estadounidense de Alimentos y Medicamentos (FDA, siglas en inglés). No es tan vulnerable a los cambios de temperatura como el agua que no se encuentra en recipientes sellados y su vida útil no tiene límite. (Algunas botellas sí tienen fechas de caducidad, pero éstas son principalmente para el control del inventario). Si por algún motivo usted tuviera que desinfectar agua, utilice lejía (cloro) sin perfume en la proporción de 8 gotas por galón de agua, aproximadamente ¼ de cucharadita, y deje que la mezcla repose por 30 minutos antes de usarla.
4. Escoja alimentos compactos y ligeros que no requieren refrigeración, cocimiento ni preparación, y alimentos que no requieren agua o que requieren poca agua.
5. Lavarse las manos con agua y con jabón es extremadamente importante. Sin embargo, en caso de que no hubiera agua disponible para lavarse las manos, utilice desinfectantes elaborados con alcohol.

#### AGUA Y ALIMENTOS

- Empaque un suministro para tres días
- Cuatro litros (un galón) de agua por persona por día
- Alimentos listos para el consumo como carnes, frutas y verduras en conserva (enlatadas)
- Alimentos básicos (sal, azúcar, pimienta, especias, etc.)
- Leche en polvo
- Jugos enlatados

- Refrigerios de alto contenido calórico
- Alimentos reconfortantes /contra el estrés
- Alimentos para lactantes
- Alimentos para personas con necesidades especiales
- “Pedialyte” (para restablecer la hidratación si fuera necesario)
- Utensilios de campaña o vasos y platos desechables, y utensilios de plástico
- Un abrelatas manual, un cuchillo o navaja multiusos

#### HERRAMIENTAS Y SUMINISTROS DE EMERGENCIA

- Dinero en efectivo o cheques de viajero, monedas
- Mapa de la zona para localizar refugios
- Radio portátil (de pilas), pilas (baterías) adicionales
- Linterna, pilas (baterías) adicionales
- Extintor de incendios: un bote pequeño del estilo ABC
- Alicates (pinzas)
- Brújula
- Luces de emergencia
- Silbato (pito)
- Llave de cierre para cerrar la salida del agua y/o gas de su hogar
- Tienda de campaña (*tube tent*)
- Plástico en planchas
- Recipientes de plástico para almacenamiento
- Cubeta de plástico con una tapa de cierre ajustado
- Bolsas para la basura y ataduras para saneamiento
- Cinta adhesiva (cinta adhesiva protectora, reforzada, ancha)
- Velas
- Cerillos en un recipiente a prueba de agua
- Papel, lápiz
- Agujas, hilo
- Gotero para medicinas
- Papel aluminio
- Papel higiénico (de baño), toallitas húmedas
- Toallas
- Jabón, detergente líquido
- Desinfectantes
- Lejía (blanqueador) doméstica con cloro sin perfume
- Artículos femeninos
- Artículos para el aseo personal
- Artículos para bebés (pañales, biberones y chupetes/chupones)

#### ROPA Y ARTÍCULOS DE CAMA

Incluya por lo menos una muda completa de ropa y zapatos por persona.

- Zapatos resistentes, botas de trabajo, sombreros y guantes
- Cobijas, mantas o bolsas de dormir
- Ropa impermeable (para lluvia)
- Un par adicional de lentes/anteojos graduados, lentes/anteojos de sol

### "KIT" DE PRIMEROS AUXILIOS

Prepare un "kit" de primeros auxilios que contenga los siguientes elementos para su casa y uno para cada automóvil. Tenga listo un suministro de tres días de los medicamentos vitales de cada persona para incluir en el "kit".

- Medicamentos con receta
- Vendajes adhesivos estériles de distintos tamaños
- De 4 a 6 gasas estériles en cuadros de 5 cm (2 pulgadas)
- De 4 a 6 gasas estériles en cuadros de 10 cm (4 pulgadas)
- Vendajes en rollo estériles (3 rollos) de 5 cm (2 pulgadas)
- Vendajes en rollo estériles (3 rollos) de 7.6 cm (3 pulgadas)
- Vendajes triangulares (3)
- Guantes desechables de látex (por lo menos 2 pares)
- Solución limpiadora, jabón y toallitas húmedas
- Antiséptico
- Vaselina u otro lubricante
- Alfileres de gancho/ganchos/seguros de distintos tamaños
- Tijeras
- Pinzas (estilo pinzas de cejas)
- Agujas
- Termómetro
- Depresores de lengua (2)
- Medicamentos sin receta
- Medicamentos contra el dolor elaborados con aspirina o sin aspirina
- Medicamentos contra la diarrea
- Antiácidos
- Laxantes
- Pomadas con antibiótico
- Jarabe de "Ipecac" (utilizado para inducir el vómito si lo aconseja el *Poison Control Center* [Centro de Toxicología])
- Carbón vegetal activado (utilizado si lo aconseja el *Poison Control Center* [Centro de Toxicología])
- Filtro solar
- Repelente de insectos, con DEET (N-dietil-metatoluamide) cuando sea apropiado

### DOCUMENTOS IMPORTANTES DE LA FAMILIA

Guarde copias de sus documentos en un recipiente portátil, a prueba de agua.

- Testamentos
- Pólizas de seguro
- Contratos y escrituras de propiedades
- Acciones y bonos
- Tarjetas del seguro social
- Pasaportes
- Tarjetas de vacunación
- Números de cuentas bancarias
- Números de cuenta de tarjetas de crédito, nombres de las compañías y números de teléfono
- Inventario de los bienes valiosos en casa
- Registros familiares (certificados/actas de nacimiento, de matrimonio, de defunción)
- Fotografías actuales de los miembros de la familia
- Prescripciones/recetas médicas

Para obtener más información sobre cómo prepararse para emergencias visite el sitio Web del Departamento de Salud (*Department of Health, DOH*) en [www.doh.state.fl.us](http://www.doh.state.fl.us).

Para consultar fuentes adicionales de información en línea sobre la seguridad e inocuidad de los alimentos y el agua, visite Food Safety, [www.foodsafety.gov/~fsg/fsgadvic.html](http://www.foodsafety.gov/~fsg/fsgadvic.html); USDA Food Safety and Consumer Information, [www.fsis.usda.gov/OA/consedu.htm](http://www.fsis.usda.gov/OA/consedu.htm), FightBAC!®, [www.fightbac.org/main.cfm](http://www.fightbac.org/main.cfm); FDA Bad Bug Book, [vm.cfsan.fda.gov/~mow/intro.html](http://vm.cfsan.fda.gov/~mow/intro.html); CDC Health Topics, [www.cdc.gov](http://www.cdc.gov).

Para mayor información, por favor contacte al departamento de salud local del condado o visite [www.doh.state.fl.us](http://www.doh.state.fl.us) o [www.FloridaDisaster.org](http://www.FloridaDisaster.org).

La línea telefónica de emergencia de Florida (*Florida Emergency Information Line*): 1-800-342-3557.

Función de apoyo de emergencia para información pública (*Public Information Emergency Support Function*): 850-921-0384.

###

## Guidelines for Cleaning Up Your Food Service Business After a Flood

Salvaging & Remodeling Information for:  
Bars    Restaurants    Convenience Stores    Meat Markets

Remember the golden rule of clean-up work  
**WASH YOUR HANDS THOROUGHLY,**  
and do it often.

### Cleaning up After a Flood

If your business has been involved in a flood, you'll need to observe a few simple precautions as you begin the clean up process. This handout explains how to get up and running again, without jeopardizing your own health - or the health of your customers.

Clean everything that got wet. Flood waters have picked up chemicals from roads, farms, and storage buildings, along with animal and human wastes from lagoons, treatment plants, and septic tanks.

To prevent mold and mildew growth, try to do this job within 24-48 hours after the flood waters recede.

### Wells

If you have your own well serving your food service business, and the well was covered by the flood, it must be chlorinated and tested prior to use. Please contact your local health department for complete instructions on chlorination. It will be important to know the diameter of the well casing and the depth of the well to complete chlorination.

### Sewage Systems

If your septic tank system was flooded, please call your local health department for an evaluation of the system before using it. Flooded systems may malfunction without proper attention.

### Mold

Organic material, bacteria and other microorganisms are deposited onto hard surfaces and into porous building materials and furnishings by flood waters. Many building materials and furnishings that remain wet for more than 48 hours will develop visible fungal colonies. These colonies are commonly referred to as mold or mildew.

Molds and mildews resulting from flooding can create significant health risks for occupants. Unintentional ingestion of flood water or sediment can cause gastrointestinal diseases. Inhalation exposure to molds may cause allergy symptoms. These symptoms can often be severe. Some fungi may cause infectious respiratory disease, while others generate toxins that may cause illness.

If a flooded building is to be reoccupied, water and the deposited material must be removed. All indoor fungal growth that occurred as a result of flooding must be removed. Clean surfaces first, then apply biocides such as bleach and water to kill molds.

You can disinfect floors or wood surfaces using a solution of 1/4 cup of bleach in a gallon of water. If mold has already begun to grow, use a stronger solution, for example, 1/2 cup of bleach in a five gallon pail.

For more complete information on mold clean-up see the following website: <http://www.dhhs.state.nc.us> Click on "New! Health and Human Services Information About Floyd!" and then click on "Guidelines for Reoccupancy of Flooded Buildings".

### Food and Beverages

All flooded food, including sealed and open packages, boxes, cans, produce and fresh meats must be discarded to avoid food-borne illness or injury. Foods that were not flooded and reached temperatures above 45 degrees Fahrenheit must be discarded. Frozen foods which thawed but did not reach a temperature above 45 degrees Fahrenheit may be refrozen.

### Equipment

Thoroughly clean and sanitize all salvageable equipment. Use a detergent and a sanitizing solution made with one tablespoon of bleach in a gallon of water. You can generally save equipment if :

It is made of stainless steel or other nonabsorbent materials.

It contains only non-absorbent, closed cell polyurethane insulation. (This material is used in newer refrigerators and freezers. It may require cleaning - check with the manufacturer.)

Refrigerators, freezers, and other equipment with fiberglass insulation must be evaluated to see if the insulation has been flooded. If so, the insulation must be removed and replaced. Styrofoam or closed cell polyurethane insulation may be able to be cleaned - check with the manufacturer. A thorough inspection of the electrical components (wiring, compressors, switches, etc.) must be performed by a professional to judge whether they need replacing. Use a reliable professional for these jobs. Often the cost in materials and time spent in refurbishing flood damaged electrical equipment may exceed the cost of replacement.

Check your water heater. It should be replaced if flood waters got into the gas burner, electrical parts, or insulation.

### Equipment with waterlines

Take the following precautions when salvaging post-mix and beverage machines, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections:

Flush waterlines, faucet screens and waterline strainers, and purge fixtures of any standing water.

Clean and sanitize all fixtures, sinks, and equipment, using detergent and a solution of one tablespoon of bleach in a gallon of water.

Discard any equipment that is damaged and can't be repaired to NSF standards. If it includes flood-damaged wood/particle board or plastic laminate components (counters, cabinets, bars, etc.)

#### Walk-In Cooler Restoration Guidelines

In general, the walk-in cooler in a flooded food service facility needs to be reviewed on a case by case basis.

If the inside of the cooler has a quarry tile floor with 6-inch sealed coving, and the water did not flood over the coving, the interior surface can be cleaned, scrubbed, and sanitized with a solution of 1 cup of bleach with 4 gallons of water.

If the inside of the cooler has walls that sit directly on the floor, and the caulking seal is intact, the cooler walls can be cleaned, scrubbed, and sanitized with 1 cup bleach/4 gallons water. The walls of the cooler should be made of wood frame with closed foam insulation for this process to be successful.

If the inside of the walk-in cooler was damaged by holes or cuts, and the flood water rose above those holes or cuts, the entire panel will need to be replaced.

On a free-standing walk-in, the panels can be disassembled, cleaned, and sanitized to remove the silt below the panel. This would apply when the cooler wall did not have a satisfactory seal at the wall and floor juncture.

Flooded walk-in coolers with a permeable wood floor need to have the floor replaced.

Walk-in coolers sitting directly on the floor with an aluminum interior floor should have the floor raised and power washed below the floor to remove the river silt.

Remediation techniques will not guarantee the absence of odors that may develop in the future.

\*\*\*\*WARNING\*\*\*\*

Always use extreme caution when restarting equipment with electrical components

#### Furnishings

Some furnishings and fixtures will need to be discarded if they have been in contact with flood water. Examples are:

All upholstered furniture, including chairs, bar stools, benches, booth seats, and bar arm rests.

Any tables or booths that cannot be effectively cleaned and sanitized.

Books, and paper products. These items cannot be thoroughly cleaned.

Clothes and drapes can be washed with potable water containing a sanitizing agent such as bleach or pine oil cleaners. Cloth items which say "dry clean" may be salvaged by dry cleaning.

### Walls and Ceilings

If flood water soaked the sheet rock, insulation, or ceiling tiles, remove these items 30 inches above the waterline.

Paneling may be removed and saved but you will still need to get air circulating in the wall cavities to dry the studs and sills. Wet studs and sills do not need to be replaced if allowed to dry properly. Flooded portions of studs and sills should be treated with biocides such as bleach and water.

For paneling, carefully pry the bottom off each panel away from the wall. Use something to hold the bottom away from the sill so the cavities can be drained, cleaned, checked for molds, and dried out. You can nail them back into shape after they and the studs dry out. Remove and discard flooded insulation.

Undamaged walls, hard surfaced floors, and other surfaces should be cleaned and disinfected with a solution of 1/4 cup of bleach to one gallon of water.

Vinyl wall covering should be removed and thrown out if soaked.

### Floors and Floor Coverings

Remove any linoleum or tile that been flooded, so you can clean and dry the wooden subflooring. When placed on a concrete base, only loose linoleum or tile need be removed. Linoleum or vinyl tile can be saved and reused if it can be cleaned and sanitized.

Wall-to-wall carpeting, padding and foam rubber should be thrown away if they were soaked with flood water.

Remove tile or vinyl flooring if it is warped, loose, or has a foam-rubber pad.

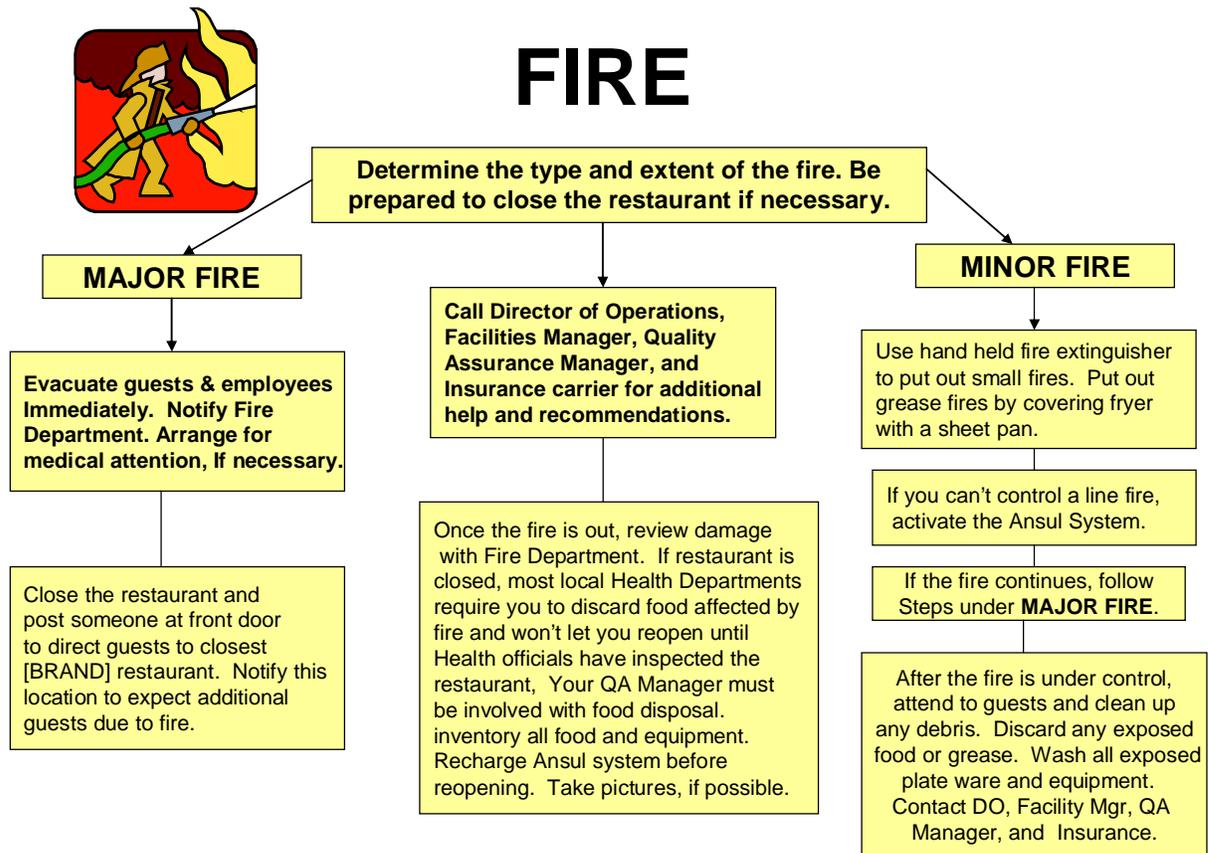
### Duct Work

Vents and duct work for air conditioning/heating units that were submerged in flood waters need thorough cleaning and sanitizing. If it is impossible to do this, it will be necessary to replace them. Insulation around ducts, or ducts made of compressed fiberglass will need to be replaced.

### Safety Guidelines for Building Entry and Occupancy

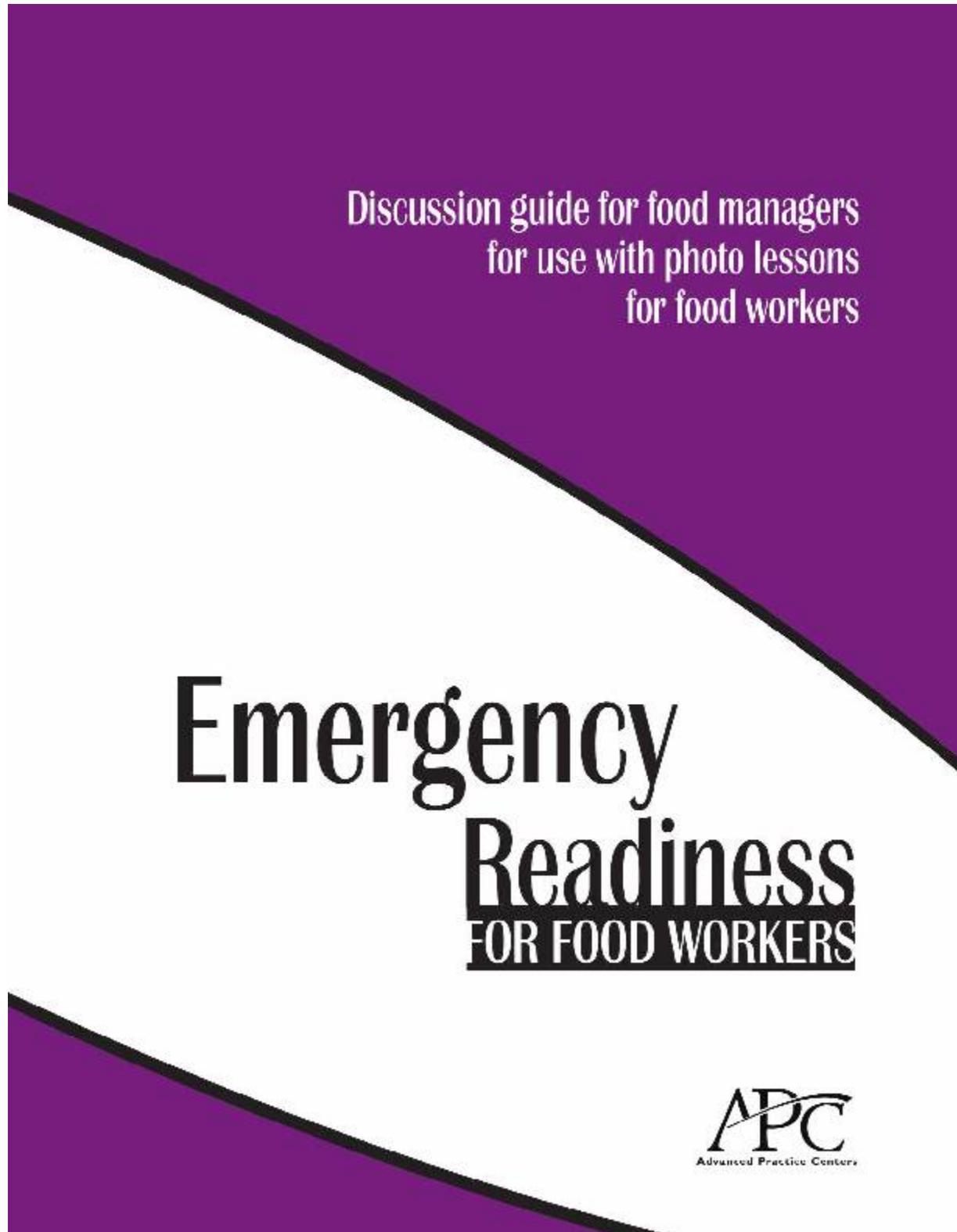
Can be found at the Department of Insurance and Building Inspectors Association websites: [www.ncdoi.com/](http://www.ncdoi.com/) and [www.ncbia.org](http://www.ncbia.org)

When in doubt, remember the golden rule of clean-up work:  
THROW IT OUT! WASH YOUR HANDS THOROUGHLY,  
and do it often.

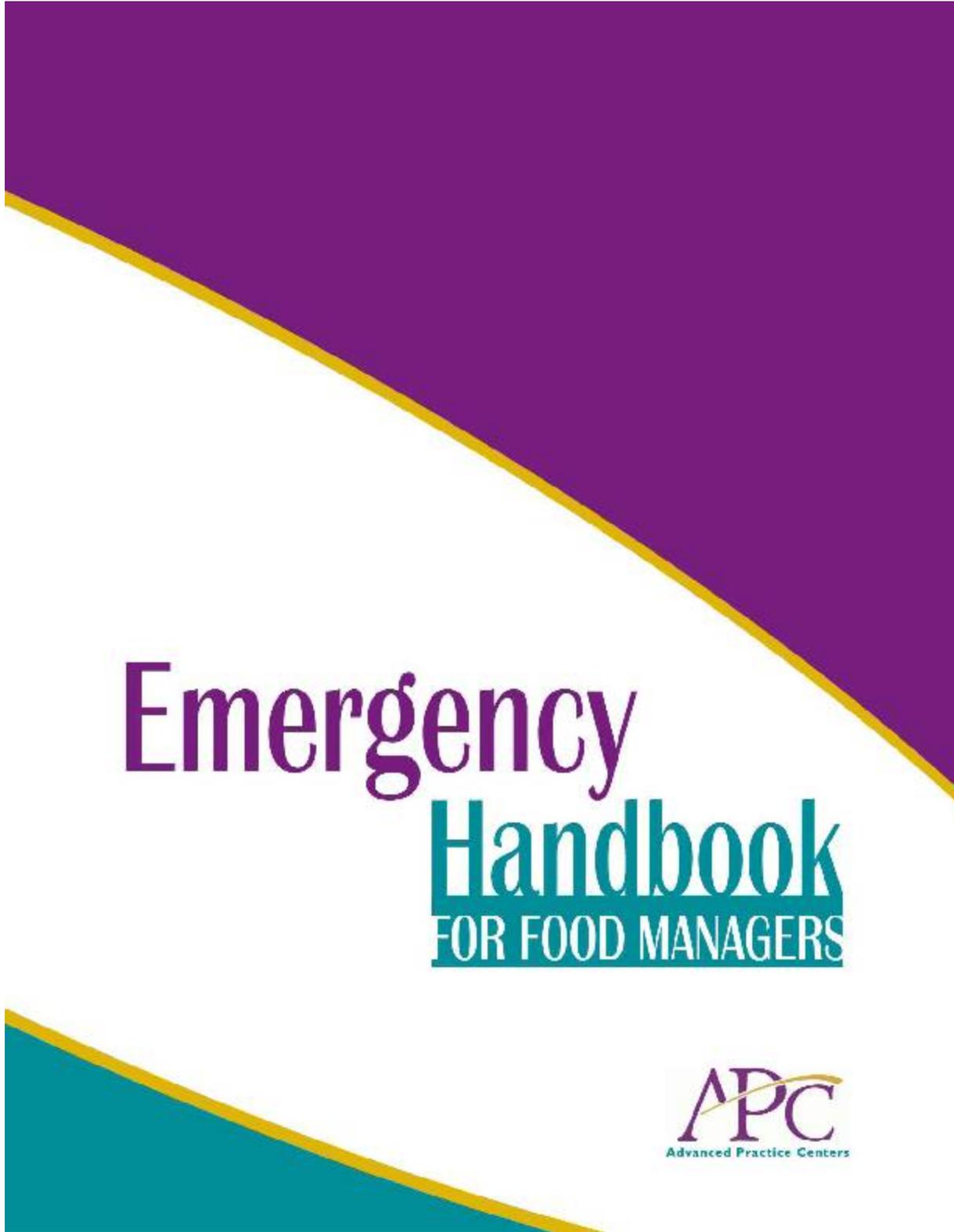


**OTHER AVAILABLE PROGRAMS**

Right click on the document below; select Acrobat Document Object; select Open.



Right click on the document below; select Acrobat Document Object; select Open.



Right click on the document below; select Acrobat Document Object; select Open.

## FLIP CHART OF EMERGENCY PROCEDURES



## CALL FOR HELP

Write in the following phone numbers (below & following pages) for your location. If your area uses the 911 emergency system, write 911 in the appropriate fire, police and rescue spaces.

LOCATION ADDRESS \_\_\_\_\_

LOCATION PHONE \_\_\_\_\_ ALARM COMPANY \_\_\_\_\_

LOCATION PAY PHONE \_\_\_\_\_ GAS COMPANY \_\_\_\_\_

FIRE DEPARTMENT \_\_\_\_\_ ELECTRIC COMPANY \_\_\_\_\_

POLICE DEPARTMENT \_\_\_\_\_ MANAGER \_\_\_\_\_

RESCUE/AMBULANCE \_\_\_\_\_ HOSPITAL \_\_\_\_\_

HR REPRESENTATIVE \_\_\_\_\_ MEDICAL CENTER \_\_\_\_\_

TELEPHONE COMPANY \_\_\_\_\_ F.B.I. \_\_\_\_\_

U.S.D.A. \_\_\_\_\_ D.E.A. \_\_\_\_\_

F.D.A. \_\_\_\_\_ M.D.A. \_\_\_\_\_