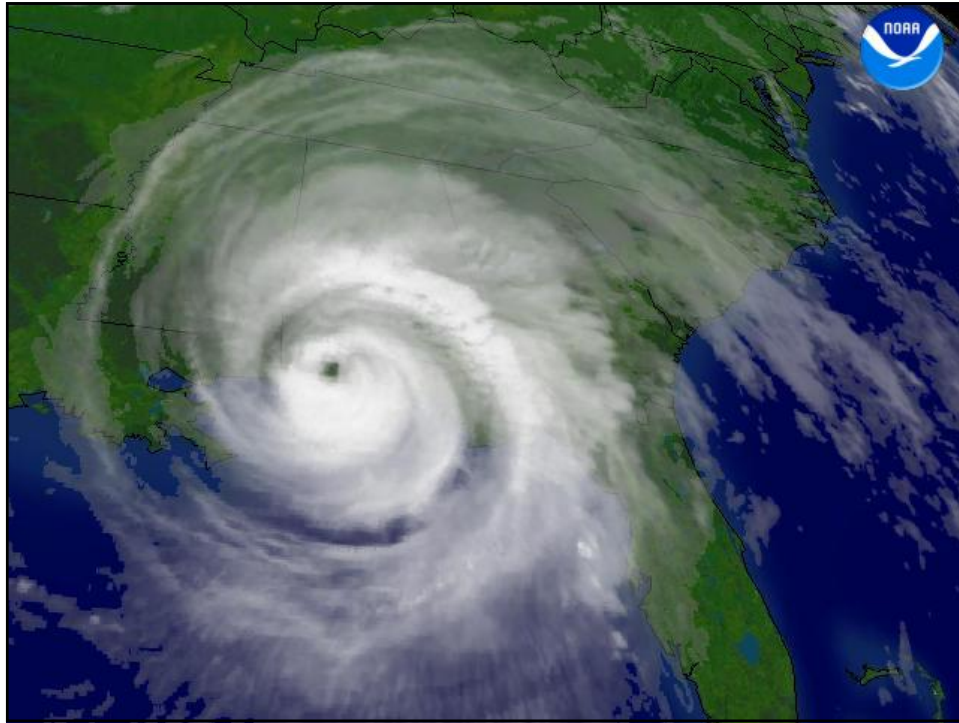


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FOOD SAFETY IN DIASTERS

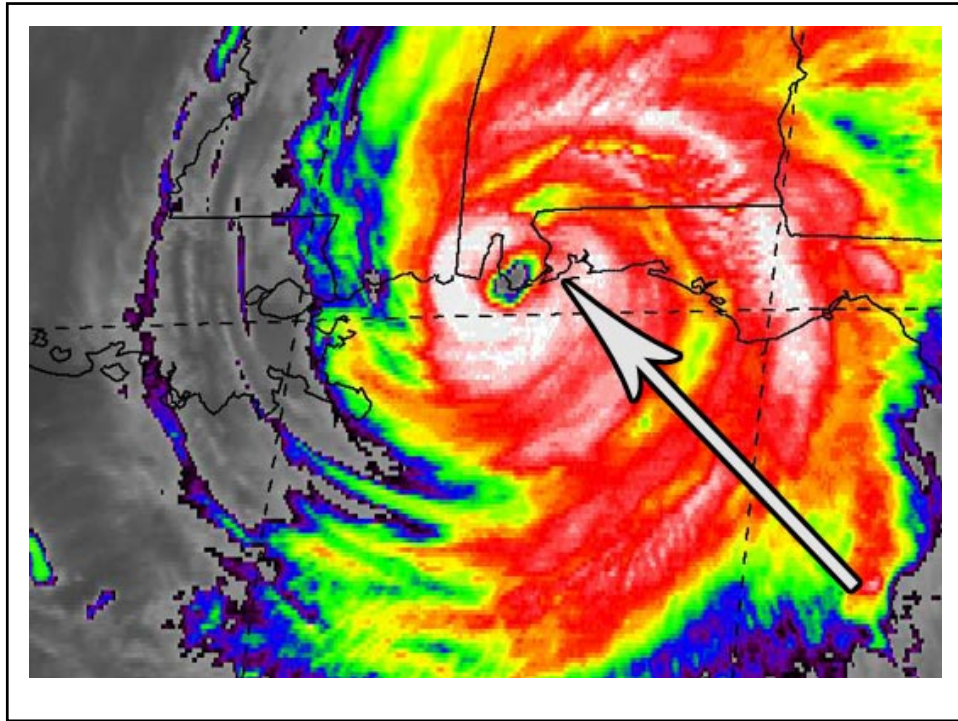
HURRICANE IVAN- BALWIN COUNTY





Hurricane Ivan Makes Landfall

- ◆ Thursday Morning – Sept. 16, 2004
- ◆ 2-3 AM – CDT
- ◆ Fort Morgan Peninsula
- ◆ 135 MPH Winds
- ◆ Expected Storm Surge of 10-16 ft above normal



PRE – EVENT CONCERNS

- Power Outages
- Public Water Supplies
- Sewage Over-flows
- Refrigeration Problems
- Communication Difficulties
- Mobility

PUBLIC HEALTH COMMUNICATIONS
IN WEATHER EMERGENCIES:

*A NOTEBOOK FOR COUNTY HEALTH
DEPARTMENT PERSONNEL*

Prepared by the Alabama Department of Public Health
Bureaus of Environmental Services and
Health Promotion and Information
Rev. May 1997

TABLE OF CONTENTS

3 INTRODUCTION

NEWS RELEASES

- 4 Longer release - Test private well water
- 6 Shorter release - How to remove contaminants from your well
- 7 Take precautions to prevent the spread of mosquitoes

FACT SHEETS

- 9 Shelter preparation
- 10 Hurricane survival kit
- 11 What to do about frozen and refrigerated foods
- 12 What to do about tetanus immunizations
- 13 What to do about rat safety
- 16 What to do about snakes
- 17 What to do about testing and disinfecting your well water
- 19 What to do about your drinking water
- 20 Consumer tips for dealing with power outages
- 21 Sample County Boil Water Notice

CDC BROCHURES

- Flood: A Prevention Guide to Promote Your Personal Health and Safety (English and Spanish versions)
- Hurricane: A Prevention Guide to Promote Your Personal Health and Safety

Emergency Kit Contents

- ✓ 10 Emergency Health Orders
- ✓ 2 Emergency Health Orders- Hotels
- ✓ 15 Notice of Violations
- ✓ 5 Hotel Inspection Sheets
- ✓ 25 Food Inspection Sheets
- ✓ 10 Door Hangers
- ✓ 10 Seize & Hold-Condemnation Forms
- ✓ 2 File Folders
- ✓ 2 Manilla Folders
- ✓ Pens/Rubberbands/Paperclips
- ✓ 1 Public Health Communication Packet
- ✓ Contact List of PHE's
- ✓ Thermometer
- ✓ Flashlight
- ✓ Notepad
- ✓ Alcohol Swabs

**additional handouts can be made for Flooded Well,
Water Quality & Public Health Precautions....they
are inside the Public Health Communication Packet.

POST EVENT CONCERNS

- Water Supplies
- **Food Safety**
- Accidents
- Mosquitoes
- Solid Waste
- Mold
- Animal Bites
- Sewage Overflows







FOOD EMERGENCY POCKET GUIDE

- **SAFETY OF REFRIGERATED FOODS AFTER A POWER OUTAGE**
 - Keep refrigerator door closed.
 - * PHF has exceeded 40 degrees F for more than two hours, throw it out.
 - If packaged PHF in walk-in cooler w/o power for more than 12 hours discard it. Do not trust your sense of smell.
- **SAFETY OF FROZEN FOOD AFTER A POWER OUTAGE**
 - Food will usually stay frozen in a well insulated freezer two days if door is not opened.
 - Depends on type of food and temperature of the freezer before outage.

Hurricane Assessment Of Food and Lodging Establishments

Fill out a inspection sheet if establishment (food, limited food, school, retail, Daycare kitchen, hotel, etc) is:

1. open and operating
2. activity is present –cleaning or preparing to open

- a. Check for safe water supply
- b. Hot and cold water under pressure for hand washing and utensil washing
- c. Proper mechanical refrigeration/freezer and proper hot holding devices if holding foods hot.
- d. All unsafe potentially hazardous food has been discarded. (Fill out condemnation form if requested-make a carbon copy for our records.)
- e. sanitizing method (chemical or hot water)
- f. unsafe disposed of food placed in dumpsters or garbage cans must be denatured. (note name of garbage service if container is full and may cause a nuisance)
- g. note any physical damaged to the establishment.

Have inspection sheet signed and leave with the person-this is a no score inspection.

*Immediate closures would be for establishments w/ no water pressure, no hot water, outside prep or cooking, or serious breach to the building in the kitchen area.

If the establishment is closed time of inspection made note on your assignment sheet.
There will be three notations for a closed place: 1. No one present
2. Physical damaged to the bldg. preventing opening. 3. Building is destroyed.
Please indicate which one.

FOOD ESTABLISHMENTS CAUSALITIES-

77



HOTEL CAUSALITIES- 5





POST HURRICANE ACTION

- **September 17-18 local assessment by inspectors in their areas**
- **September 19 met with administrator and area office to determine needs-equipment and man power.**
- **September 20-24 performed 862 inspections-food establishments and hotels**





DAILY CONFERENCE CALLS

- *UPDATED NUMBER OF INSPECTIONS PERFORMED**
- *UPDATED PUBLIC WATER SUPPLIES APPROVED
AND BOIL WATER NOTICES ISSUED**
- *REVIEWED ANY REPORTED ACTIVITY FROM
HOSPITALS ER'S REGARDING GASTROINTESTINAL
REPORTS FROM OUR SURVEILLANCE NURSE**
- *REVIEWED SOLID WASTE ISSUES INCLUDING PICK
UP PROBLEMS**

Partners

- AL Dept of Agriculture
- ADPH Labs
- Volunteers
- Forestry Service
- State Health Dept.
- Area Health Dept.
- Local Health Dept.
- FEMA
- EMA
- USPHS
- CDC
- Etc.





FOOD SANITATION at MASS FEEDING CENTERS

- FOOD SOURCE AND HANDLING PRECAUTIONS
- RECEIVING AND STORING FOODS
- PREPARING AND SERVING FOOD
- FOOD SANITATION REQUIREMENTS-CLEANING AND SANITIZING, FACILITY REQUIREMENTS





FOOD SAFETY ASSESSMENT

09/08/05

Name of establishment/shelter:
Address:

Census:

Date:

Time in: Time out:

Circle IN or OUT on each item.

IN = In compliance

OUT = Out of compliance, followup required.

If Not Applicable, write in NA on item line.

MANAGEMENT and PERSONNEL	STATUS
Assignment of person in charge of food operations.	IN OUT
Personnel with infections restricted (hands, coughing, sneezing).	IN OUT
Hands clean, no bare hand contact or approved alternative.	IN OUT
Other hygienic practices.	IN OUT

FOOD	STATUS
*Source, safe, not adulterated.	IN OUT
Temperature control: Cold holding, Hot holding, Cooking, Transportation, Time.	IN OUT
Thermometers available.	IN OUT
Food storage to prevent contamination, prevention of cross contamination from raw meats.	IN OUT

EQUIPMENT, UTENSILS, LINENS	STATUS
Food contact surfaces clean.	IN OUT
Sanitization method available, used, for food contact surfaces (utensils).	IN OUT
Single use / service articles properly stored.	IN OUT

* For NON-PERMITTED mass care shelters:
WATER UNDER PRESSURE: may be gravity flow if minimal needs for utensil washing.

Remarks/Instructions for establishment person in charge:

WATER, SEWAGE, TOILETS	STATUS
*Water, source, hot, cold, under pressure to all fixtures.	IN OUT
System protected (backflow, siphonage).	IN OUT
Sewage, grease, disposal approved.	IN OUT
*Handwashing; Toilet facilities: available, supplied.	IN OUT

PHYSICAL FACILITIES	STATUS
Physical structure adequate for safe food preparation, service.	IN OUT
Garbage/refuse disposal adequate.	IN OUT
Ventilation, lighting adequate for safe food preparation, service.	IN OUT

OTHER	STATUS
Toxic and other items stored to prevent contamination.	IN OUT
Other food safety concerns noted (details under remarks).	IN OUT

Number OUT: _____
(Provided as guidance for mass care shelter operators on meeting commercial standards)

Environmentalist:

Person in charge:

SOURCE: DONATED FOOD GUIDELINES issued.
HANDWASHING: may use temporary facilities.

FOR THE SHELTER MANAGER: During the last 24 hours, have you had any clusters of diseases (such as 2 people with vomiting, or three with diarrhea)? YES () NO ()