Disaster Planning
Menu, Food Safety & Sanitation
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Menu
- You will need to determine how many people will you be feeding.
  - Patients/Residents
  - Staff
  - Visitors
  - Transfers in or out
- Meet with your administrator also.
- Anticipated length of the disaster.
- History of the facility and the area.
- What is projected to take place?
- Will you lose power, gas, or water?
- Is evacuation a possibility (will you send food)?

Menu
- Meet prior to any disaster and “Plan to Fail”.
- Meet with administrator, maintenance, etc.
- Keep things simple.
- Make a list of things that can go wrong with a correction plan.
  - Example – you can’t cook in your kitchen because gas is has been cut off.
  - What other methods do we have available?
    - Can Fuel (Sterno), Burners, Propane gas burners (outdoor use)
- Can you continue with your normal menu?
- Will you need to make changes.
- Do you have a disaster meal plan?
- Will you need to use only paper goods and disposable ware?
- Order food & supplies prior to the disaster (be ready).
Food Safety & Sanitation

- Food Safety & Sanitation is always important but especially when you are in a situation that is out of the normal everyday operation.
- Hand Washing
  - How will you wash your hands?
  - Important to have hand wipes and sanitizer gel.
  - Other ways to wash hand (if no water).
- Work surfaces clean, utensils & cooking equipment
  - How will you clean?
  - Need a cleaner that can clean, disinfect and sanitize.
- Make sure you document your food and equipment temperatures!

Have a great day!