

NFSMI Presents:

*Emergency Management*

Satellite Seminar  
November 16, 2007



**National Food Service Management Institute  
The University of Mississippi**

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## Objectives

As a school nutrition professional you must respond immediately when there is an emergency in your operation. Are you prepared? Do you have a written emergency management plan in place?

Emergencies come in many forms and degree of severity, so it's important to develop a flexible plan that can be easily adapted to any situation. By using the information presented in this program, you will be ready to develop a written plan that will help you and your staff manage emergencies in your foodservice operation.

### Four Phases of Emergency Management

1. Prevention - the action you and your staff take to decrease the likelihood that an event or crisis will occur.
2. Preparedness - the action you take to ensure that when an emergency does occur, you and your staff will be able to manage it appropriately.
3. Response - begins when you and your staff activate your written plan, following the procedures and policies established in that plan.
4. Recovery - the action you and your staff take to restore your foodservice operation so safe and healthy meals can be prepared and served to your customers.

### Types of Emergencies

- Natural Disasters
- Equipment Failure
- Food Recalls
- Intentional Contamination

### Preparedness Phase

- Identify each staff member's role
- Ensure standard operating procedures (SOPs)
- Establish communication
- Write the plan
- Train staff to use the plan
- Practice the plan



**Who might be included on contact list?**

- School administrators
- Local law enforcement
- Charities
- Food distributors
- Equipment repair
- Plumber and electrician
- Garbage removal

**Examples of Types of Emergencies and Likelihood of Occurrence**

Potential Emergency	Type of Emergency	Likelihood of Occurrence
Flooding	Natural Disaster	High, near river
Hurricane	Natural Disaster	Low
Power Outage	Equipment Failure	Moderate
Gas Leak	Equipment Failure	High
Snow Storm	Natural Disaster	High
Water Pipes	Equipment Failure	High, old pipes
Bacteria on Food	Food Recall	Moderate

## Types of Emergencies and Likelihood of Occurrence Worksheet

Make a list of potential emergencies that could occur in your operation. Identify the type of emergency and likelihood it would occur in your area.

Potential Emergency	Type of Emergency	Likelihood of Occurrence



## Data Links:

- There is an average of 1,000 tornadoes in the U.S. each year and 20 each year are classified as severe. Source: National Oceanic and Atmospheric Administration (NOAA)
- Wildfires hit roughly 40 states a year destroying around 8 million acres. Source: U.S. Geological Survey (USGS)
- The American Red Cross responds to over 70,000 disasters a year. Source: American Red Cross
- NOAA has increased the lead time on severe storm and tornado watches and warnings from 6 to 12 minutes since 1994. Source: NOAA
- United States Department of Agriculture (USDA) programs can provide canned foods such as juices, fruits, vegetables, and meats to shelters. Source: USDA
- In the last 50 years, hurricanes have made landfalls in 14 states stretching from Texas to Maine. Source: NOAA
- Federal Emergency Management Agency (FEMA) responds to an average of 52 major disasters and 16 emergencies a year. Source: FEMA
- FEMA budgeted \$150 million in 2007 for pre-disaster planning. Source: U.S. Office of Management and Budget (US OMB)
- The Salvation Army uses \$365 million in annual donations to provide disaster assistance to 1.7 million people. Source: Salvation Army
- Almost \$2 billion was budgeted for FEMA's 2007 Disaster Relief Fund. Source: US OMB

## **Web Resources:**

American Red Cross

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

Biosecurity Checklist for School Foodservice Programs – Interactive Web site

<http://foodbiosecurity.nfsmi.org/>

A Biosecurity Checklist for School Foodservice Programs - Manual

<http://healthymeals.nal.usda.gov/hsmrs/biosecurity.pdf>

Department of Education

<http://www.ed.gov/admins/lead/safety/emergencyplan>

Emergency Readiness Plan: A Guide to Forms for Emergency Readiness Plan:

<http://www.nfsmi.org/Information/e-readiness.html>

FDA's "Food Tampering: An Extra Ounce of Caution"

<http://www.cfsan.fda.gov/~dms/fstamper.html>

Federal Emergency Management Agency

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

Food Distribution Program Web page:

<http://www.fns.usda.gov/fdd/>

Healthy School Meals Resource web page:

<http://schoolmeals.nal.usda.gov/Safety/EmergencyReadiness.htm>

The Salvation Army – USA

[http://www.salvationarmyusa.org/usn/www\\_usn.nsf](http://www.salvationarmyusa.org/usn/www_usn.nsf)



# SNA Continuing Education Credit Form

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*Please complete form and hold until re-certification is due. Submit this form along with re-certification application and other documentation to your state School Nutrition Association processor or to the SNA Certification Department at the address below:*

**Certification Department  
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700 South Washington Street, Suite 300  
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This certifies that

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**Maximum Hours Continuing Education: 1**

*Charlotte B. Oakley*

Charlotte Oakley, PhD RD, FADA  
Executive Director, NFSMI



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