Food Safety During Emergencies

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Food Safety Guidelines During Emergencies

• [https://www.fda.gov/Food/RecallsOutbreaksEmergencies/Emergencies/ucm112713.htm](https://www.fda.gov/Food/RecallsOutbreaksEmergencies/Emergencies/ucm112713.htm)

• [https://www.fda.gov/Food/RecallsOutbreaksEmergencies/Emergencies/ucm077023.htm](https://www.fda.gov/Food/RecallsOutbreaksEmergencies/Emergencies/ucm077023.htm)

• [https://www.foodsafety.gov/keep/emergency/index.html](https://www.foodsafety.gov/keep/emergency/index.html)
FDA Food Safety Video

https://www.youtube.com/watch?v=GkFqAbqO38Q
Emergencies

• Natural Disasters- Hurricane, Tornado, Flood, Fire, Earthquake, Land Slide, Power Outages

• Man-Made Emergencies- Poisoning, Contamination, Terrorism, Power Outages

• Medical Emergencies- Pandemics, Illnesses, Outbreaks, Poisonings

• Food Emergencies- Recalls, Contamination, Outbreaks
• 43% of companies struck by disaster never resume operations

• 29% of companies that resume operation will fail within two years

**According to the National Archives and Records Administration**
Personal Preparedness

• Ensuring your own personal safety through:
  • Contingency Planning
  • Food Safety Awareness
  • Alternate Power Supplies
  • Alternate Water Supplies
  • Shelf-Stable Food Supplies
Disasters

• Disasters Have Many Consequences:
  • Structural Damage
  • Power Outage
  • Pests/Nuisance (discarded food)
  • Famine
  • Injury and illness
  • Contamination- Surface and food
  • Psychological
  • Employee/Management Shortages
  • Contaminated Water
  • Damaged/Contaminated Food
Partners During Disasters

- Food Suppliers
- Health Department
- Emergency Management
- Refuse Haulers
- Septage Haulers
- Generator Suppliers
- Water Suppliers
- Ice/Dry Ice Suppliers
- Alternate Refrigeration Providers (refrigerated trucks)
Power Outages

• Average power outage is usually four hours, but could last for days to weeks
• No Refrigeration, no ventilation, no hot water, no running water, septage issues, compactor issues, no lighting
• Consider alternatives: Generator, refrigerated trucks, water tankers, standard dumpster, ice/dry ice
• Emergency Menus
• Suppliers/Partners
• Employee Training
Power Outages- Refrigeration

• Record food temperatures every 2 hours
• Keep refrigerator doors closed
• Use of dry ice and ice
• Do not put hot food in refrigerator
• Refrigerated foods greater than 41F for greater than 4 hours (or if time out of temperature is unknown), must be discarded
• Refrigerated foods greater than 41F for less than 4 hours must be immediately cooled to 41F or less

• **MAXIMUM CUMULATIVE TIME OF OUT TEMPERATURE FOR PRODUCTS IS 4 HOURS** (i.e. products exceeding temperature for 3 hours, must be cooled to 41F or less within 1 hour)
Power Outages- Equipment

• Do not cook if adequate ventilation is not provided (air quality, CO)
• Do not prepare food if adequate lighting is not provided (safety)
• Do not use hot holding equipment that is not functional
• Alternate heating of water
• Discontinue use of equipment that requires ware washing- consider single use articles
• Do not overfill/fill compactors that are not functional
Recovery

• Discard of food items
  • Consider nuisance and pest issues (food must be denatured)
  • Special haulers/disposal for alcohol and chemicals
  • Check product temperatures immediately when power is restored and determine which products must be discarded

• Clean and sanitize all surfaces, including refrigeration, prior to use
• Check refrigeration temperatures prior to stocking the unit with new food
• Reset any circuit breakers
• Clean and sanitize refrigerators
Water Supply Interruptions

• Single Use Article Inventory
• Bottled Water
• Water Tanker (alternate water source)
• Disposable Gloves
• Hand Sanitizer Use (secondary to hand washing)
Water Supply Interruptions

• Note date and time of water loss
• Assess operations impacted
• Notify regulatory authority
• Close or implement interim actions recommended by the regulatory authority
• If regulatory authority cannot be contacted, discontinue operations immediately
Impacted Operations

- Hand washing
- Food preparation
- Warewashing/Surface Sanitizing
- Restrooms
- Drinking water/soda fountains
- Ice
Recovery

• Flush pipes/fixtures for at least 5 minutes
• Clean and sanitize equipment lines
• Run water softeners through regeneration cycle
• Change filters
• Flush beverage units and drinking fountains
• Clean and sanitize ice machines and discard first run of ice production
• Ensure hot water heaters and functional and are flushed
Water Supply Contamination

• Note date and time of water contamination
• Assess the operations impacted
• Do not use the water for food preparation, warewashing, hand washing, and ice production
• Contact the regulatory authority for further actions
• Remain closed until regulatory authority approves operation
• Use of bottled water and alternate water sources
Recovery

• Flush all water lines (chlorinate if required)
• Clean and sanitize all beverage and ice production units
• Clean and sanitize all surfaces and dishware cleansed by the contaminated water
• Drain hot water heater
• Discard contaminated ice and the first run of the new ice
• Flush drinking fountains
• Drain water reservoirs (if applicable)
Sewage Back Ups

- Develop a list of equipment requiring drainage
- Establish an action plan when drainage can no longer occur to prevent overflow
- Consider restroom facilities
- Consider contract with septage hauler and plumber
- Develop a clean-up plan
- Notify regulatory authority of sewage back up and remain closed until the regulatory authority approves operation
- Removed impacted equipment from service immediately
- Barricade impacted areas
Recovery

• Do not re-open without approval of the regulatory authority
• Contact service company to remove obstruction or pump tanks
• Replace any damaged plumbing
• Clean and sanitize all surfaces
• Implement PPE (goggles, gloves, rubber boots, protective clothing) for clean up
• Do not cross contaminate areas (do not permit employees to walk from impacted area to a “clean” area)
• Follow OSHA rules
• Adequately wash hands
• Discard impacted utensils, food, single use articles
• Launder or discard mop heads and linens
Fires

• Develop a plan for what to do in case of a fire
• Maintain ANSUL systems, fire extinguishers, and ventilation hood cleanliness
• Keep a list of essential telephone numbers: emergency response, Health Department (during and after hours), Fire Marshal’s Office, Utility Companies (gas, electric)
• Notify regulatory authority (Health Department and Building Office)
• Which products can I keep?
• What needs to be discarded?
Consider the Type of Fire

• Major Fire: Evacuate guests/employees and call fire department, close facility, notify Health Department

• Minor Fire:
  • Even minor fire events require Health Department approval prior resuming operations at a facility
  • Follow proper emergency actions
  • Follow recovery procedures for damaged products
  • Conduct necessary repairs
Recovery- Food

• Food, utensils, single use articles that are damaged by chemicals or heat can generally not be salvaged
• Alcoholic beverage discard requires special disposal
• Plastic and paper wrappers are permeable, so the product will be damaged by smoke, fire, and chemicals
• Dairy products cannot be salvaged
• Glass containers with metal screw tops can generally not be reconditioned
• May be able to salvage food in completely enclosed refrigerators with no interior intakes
• Products in cans that are not damaged by heat may be reconditioned with oversight and approval from the regulatory authority
Recovery- Facility

- Clean and sanitize all surfaces
- Repair structural damage
- Clean hood systems
- Service Ansul system/fire extinguishers
- Occupancy not permitted unless approved by the regulatory authority having jurisdiction
Floods

- Flood water may contain human waste, dead animals, and other contaminants
- Determine what has been water damaged (food, equipment, structure)
- Keep food products and food equipment elevated
- Determine partners and resources
- Has the drinking water supply been impacted?
  - What can I keep?
  - What must I discard?
Recovery- Food

- Items contaminated by flood water that cannot be salvaged:
  - Alcoholic beverages
  - Exposed fresh meat, poultry, eggs, bulk foods, other exposed foods
  - Cardboard boxes and items in paper wrappers
  - Food in glass jars
  - Foods in crown-capped bottles/containers, pull top tabs, corks, screw caps
  - Open containers of food
  - Dented, leaking, rusted, bulging cans
  - Cans that have physically been relocated by flood water
  - Cans without original labels
Recovery

- Notify regulatory authorities
- Consider if you will attempt to recondition any products (must have regulatory approval)
- Consider PPE for employees
- Sort items to be salvage from those to be discarded
- Clean and sanitize all surfaces
- Removed damaged surfaces and equipment
- Service equipment
- Disinfect floors and surfaces using at least 500ppm of chlorine
- Address structural deficiencies
- Discard single use articles that were damaged by flood water
- Launder mop heads and linens
Contingent Operations

• Contact Health Department First
• Consider Situation
  • Structural Issues
  • Environmental Issues
  • Safety Issues
• Mobile Food Service Facilities
• May be able to operate under temporary event guidelines
Recovery and Mitigation

• After the event, how will you resume operations?
• What are the priorities to be addressed?
• Discarding food
• Receiving food
• Testing operation of equipment
• Insurance and recording losses
Food Tampering

• Credible threats of food tampering must be taken seriously
  • Notify law enforcement officials
  • Notify Health Department
• Record the name of the person, date/time, what was observed, the content of the threat, and the products impacted
• If unsure if tampering is occurred, consider closing the facility
• Food sampling
• Site investigation
• If you see something, say something
Outbreaks

• Prevention
  • Employee Illness Policies (12% of food service workers come to work sick twice per year with diarrhea/vomiting)
  • Hand washing and Glove Use
  • Proper Cooking, Cooling, Cold Holding, Preparation, Hot Holding, Thawing, and Reheating Practices
  • Know what to do if an employee reports ill and what illness/symptoms require no contact with food/food related products
    • Send Employee Home
    • Discard Food Prepared by Employee
    • Record name of employee, date and time of occurrence, symptoms, any food served to customers
Outbreaks

• Partners During Investigations
  • Health Department: Nursing, Environmental Health
  • Maryland State DHMH- Food Division
  • Maryland State DHMH- Epidemiology
  • Federal Partners (if across jurisdictional boundaries)

• Health Department Investigates
• Food Sampling and Emesis/Stool Sampling (DHMH and/or CDC testing)
• Employee and Management Questionnaires
• Site Inspection
• Summary Suspensions of Licenses (if necessary)
• Final Report/Recommendations
Remember

• Know Your Emergency Contacts
  • Emergency Management
  • Emergency Operations Center
  • Health Department
• If You See Something, Say Something!
• You Are Not Alone. Knowledge and Resources Are Available.
• Your Success at Recovering from Emergency Events is Dependent Upon Your Preparedness!
Disasters Can Happen, Don’t Be Unprepared

• The victims of the tornado in Joplin: https://www.youtube.com/watch?v=o943IG_fehc

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Helpful Links Again

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