

THE PLAN FOR PROVIDING HOSPITAL FOOD IN AN EMERGENCY

Emily Coker
&
Liz Rowan



DISASTERS

- Natural disasters
 - Earthquakes
 - Floods
 - Wildfires
 - Extreme Temperatures
 - Hurricanes
- Human disasters
 - Mass evacuations
 - Mass casualties
 - Pandemic
 - Terrorist activity



HOW ARE YOU PERSONALLY PREPARED?

- Food?
- Water?
- How much?
- How long will it last?

WHAT IS THE PLAN?

- If the needs in the hospital suddenly outweighed supplies what is the plan to replenish or provide emergency supplies?
- If warning, suppliers can be alerted to increase deliveries
 - Prior agreement with suppliers
- A stockpile of supplies can be created to last for a few days



GUIDELINES

- Joint Commission on the Accreditation of Healthcare Organization (JCAHO)
 - Hospitals should have enough supplies available to last three days without outside assistance
 - Should have a plan for providing alternate sources of water



HOW MUCH DO WE NEED?

- Determine number of people
 - Average "census" (number of patients)
 - Staff
 - Visitors or family members
- Amount of food
- Amount of water per person per day
 - 1 to 1.5 gallons of drinking water
 - 1 gallon of water for sanitary needs
 - Special needs, i.e. nursing mothers



WHAT WILL WE SERVE?

- Continue normal operations until fresh/frozen food run out
- Emergency supplies
 - Bottled water
 - Canned foods (meats, vegetables, and fruits, soups, etc.)
 - Dried/dehydrated foods
 - Pastas and noodles
 - Powdered beverage mixes



SAMPLE EMERGENCY MENU

| Day | Breakfast | Lunch | Dinner |
|-------|--|---|---|
| Day 1 | Juice Milk Cold cereal Yogurt | Meat and cheese platter Roll Fresh vegetables or salad with dressing Cookie Juice | Canned chili Fresh vegetables or salad with dressing Fresh fruit Cake Milk |
| Day 2 | Juice Cold cereal Muffin or bread Evaporated milk | Stew Fresh vegetables Canned fruit Roll Evaporated milk | Canned soup Canned fruit PB&J sandwich Fresh vegetables Bagged chips Evaporated milk |



| Day | Breakfast | Lunch | Dinner |
|-------|---|---|---|
| Day 3 | Juice Cold cereal Pudding Evaporated milk | Canned chili Canned vegetables Evaporated milk or Juice Bagged chips or pretzels | Canned soup Crackers Canned vegetables Canned fruit Cookies or candy bar Evaporated milk |
| Day 4 | Peanut butter Crackers Juice Evaporated milk | Tomato soup Tuna salad Crackers Trail mix Evaporated milk | Canned soup Canned beans Applesauce Bagged chips or pretzels Cookie Evaporated milk |



POWER OUTAGE

- Keep food at proper temperatures during power outage
 - Avoid opening refrigerator /freeze doors unnecessarily
 - Use ice and dry ice
 - Freezers should be kept at 0°F
 - Refrigerators should be kept at or below 40 °F
- Use perishable (fresh and frozen) goods first
 - Ensure they are at the proper temperature first!
 - Discard meats, high moisture cheeses, eggs, milk, leftover foods, and deli items that have been left out for more than four hours

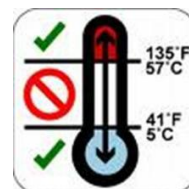


WHAT SHOULD YOU USE FIRST?



KEEPING FOOD SAFE

- Watch for cross contamination!
 - Raw meats and uncooked foods
- Cook foods to proper temperatures



WATER SHORTAGE

- Sanitation concern is the highest!

SANITATION

- Proper hand washing
 - Warm soapy water for 20 seconds
- Wash cookware and utensils and sanitize with solution
 - One gallon of water and one tablespoon of bleach for 15 minutes
 - Air dry
- Keep work area clean



PRIORITIES

- #1 Patients are cared for first
- #2 Staff and employees
- #3 Patient's family and visitors



FOOD DISTRIBUTION IN AN EMERGENCY

- Use paper goods (no washing dishes!)
- Special diets will be accommodated as long as possible
- Meals are delivered to patients as usual



HOW WE STORE IT

- Temperature control
- Rotate stock before expiration date

YOUR OWN PREPAREDNESS

- Employee preparedness at home is key
- Have a plan for your home and family



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