

# Emergency Menu

The Emergency Menu is accessed through the Dining Manager Program. Please note that Emergency Menu food items need to be stored in a cool, dry storage area and the items are to be rotated out into service at least every 6 months except bottled water (see below). The items on the Emergency Menu may be changed to better reflect what is offered on your current menu with approval from the facility Registered Dietitian. The Emergency Menu is designed for emergencies and not specifically for a planned kitchen shut down that might be necessary to complete a planned repair or renovation.

In the event of a planned kitchen shut down, the facility Dining Services Manager and Registered Dietitian should plan a menu to meet the needs of the residents such as catered meals and serve in an alternate location such as a temporary kitchen. Lighter meals, more flexible meal plans and less variety might be necessary for a short period of time in the event of an emergency or planned shut-down.

**Guideline:** In a disaster situation that results in a loss of electricity, water may be unavailable or contaminated and in need of purification. It is the responsibility of the Dining Services Department to have an adequate supply of water on hand at all times. The following guidelines regarding water storage and purification will be implemented.

**Procedure:**

1. A minimum three-day water supply will be available. A seven-day supply is recommended.
  - a. Recommended water requirements are as follows:
    - i. One gallon per person, per day all-purpose water
    - ii. Two quarts (1/2 gallon) per person, per day drinking water
  - b. Bottled water can be ordered from a variety of local vendors and should be stored in a cool, dry area away from heat.
  - c. Water from hot water tanks may be used as all-purpose water, however, not as drinking water.
  - d. Bottled and/or distilled water designated for emergency use only should be clearly labeled as such. Staff shall be instructed not to use emergency water for any other purposes.
  - e. Although unopened bottled water has a shelf life of greater than 2 years and does not require an expiration date (except in the state of New Jersey), it is suggested that bottled water be rotated out of the emergency supply before any expiration date listed on the bottle or every two years.
2. Check with local authorities to determine if and when water purification is necessary. Follow water purification guidelines below or as instructed:
  - a. First strain the water through cheesecloth or coffee filter to remove dirt and other particles.
  - b. Use one of three methods to purify: boiling, purification tablets, or bleach.
    - i. Boiling method: pour water into an appropriate container and bring to a rolling boil. Boil vigorously for one to three minutes or as specified by radio emergency announcements.
    - ii. Purification tablets: obtain tablets from local vendors or purchase at any local drug store. Ensure purification tablets have been ordered in advance so they are available in emergency situations. Follow manufacturer directions for use.
    - iii. Bleach method: ensure the bleach is liquid and contains hypochlorite (recommended 5.25%). Refer to the following table for bleach to water ratios. Add bleach accordingly and mix well. Wait 30 minutes after treatment. If water remains cloudy, do not drink. Use bleach purified water within 24 hours.

*Emergency Menu continued:*

Amount of Water	Amount of bleach if water is clear	Amount of bleach if water is cloudy
1 quart	2 drops	4 drops
1 gallon	8 drops	16 drops
5 gallons	½ teaspoon	1 teaspoon

***Salvaging Food After a Flood***

Floodwater can damage many foods in a food service operation, but some foods can be salvaged. Using proper salvaging methods will save money while maintaining the safety of the food served. Food service managers should inspect all food that was exposed to floodwater and discard food that may have been damaged. Here are some tips:

- Discard any food that is not in a waterproof container that may have had contact with floodwater.
- Discard cardboard juice and milk boxes because they cannot be effectively cleaned and sanitized.
- Discard any cans or retort packages that show signs of damage such as swelling, leakage, fractures, and extensive deep rusting.
- Discard cans with signs of crushing or denting severe enough to prevent normal stacking.

***How to Salvage Cans and Retort Pouches***

If cans or pouches are not damaged:

1. Remove labels because they can harbor dirt and bacteria. Brush or wipe away dirt or silt.
2. Wash the cans or retort pouches thoroughly with soap and water, using hot water if it is available.
3. Label cans with the product name and expiration date using a permanent marker.
4. Rinse the cans or retort pouches with potable water.
5. Sanitize the cans or pouches by immersing for 15 minutes in a freshly made solution consisting of 1 Tbsp of unscented, liquid chlorine bleach per gallon of potable water.
6. Air-dry cans or retort pouches for a minimum of one hour before opening or storing.
7. Use the food in the reconditioned cans or retort pouches as soon as possible.

Source:

[www.fns.usda.gov/fdd/news/SchoolNews\\_January2012final.pdf](http://www.fns.usda.gov/fdd/news/SchoolNews_January2012final.pdf)