WHAT WE PUT IN OUR ENGERGENCY KIT



EMERGENCY KIT CHECKLIST

FIRST AID KIT

	Eni non (if nooded)	□ Handwarmara
Bandages:	Epi-pen (if needed)	Hand warmers
•	Pain medication (Ibuprofen or Acetaminophen)	Eating utensils
Strip Band-Aids	Aspirin	Can opener (if you have canned food)
Butterfly Band-Aids	Antihistamine (allergy relief)	Change of clothes
Gauze	Hydrocortisone cream	Sleeping bag
Elastic wrap bandage (Ace wrap)	Cough and cold medicine	<u> </u>
Self-adhering wrap	Petroleum jelly	
■ ☐ Medical tape	Calamine lotion	
Triangular bandage or a bandana (can be used as a sling)	Miscellaneous:	
Rubber tourniquet	Emergency contacts list	ш
— La nubber tourniquet	Notepad and pencil/pen	
Disinfectants and Sanitizers:	Medical consent forms	TOOLI/TT
Hand sanitizer	Medical history	TOOLKIT
		1001111
Hydrogen peroxide		Dust tone
Antibiotic ointment		Duct tape
Sterile wipes		☐ Flashlight
■☐ Sterile saline solution (for flushing/		
rinsing wounds)	Ш	
Personal Protection:		☐ Glow sticks
	70 HOUD I/TT	Multitool
Surgical or N95 mask(s)	72 - HOUR KIT	Towels
Exam gloves	IF HOOK WIL	Rope
Eye protection	Adults:	Two-way radio
Tools:		Fire extinguisher
	2.5 - 3 gallons of water	Camp stove
■ Tweezers	■ □ Non-perishable food (~2500 calories per day)	Backup power source
Thermometer	Children:	<u>L</u>
Cotton balls		
Cotton swabs	🔲 🗌 1.5 - 2 gallons of water	
□ Scissors	■ □ Non-perishable food (~2000 calories per day)	
Finger splints		
■ □ Superglue	General:	
Syringe	Emergency medication supply	
■ ☐ Turkey baster (for flushing/	■ □ Backpack	Must - have Advanced
rinsing wounds)	── □ Flashlight	Recommended Add your own

Medications:

■ □ Backup prescriptions

■ ☐ Moist towelettes

■ ☐ Emergency blanket

FOOD STORAGE

NON-PERISHABLES STORING FOOD

Canned Foods:

- Vegetables
- Fruit
- Beans
- Soups
- Chicken
- Fish
- Coconut Milk

Dried Foods:

- Vegetables
- Fruit
- Beans
- Nuts
- Rice
- Oats
- Dry mixes (pancake mix, cornbread, etc).
- Flour, sugar, salt, and other baking ingredients.

Miscellaneous:

- Peanut butter and other nut butters
- Honey
- Cooking oils
- Milk alternatives (soy, almond, or powdered)
- Jerky
- Nut mixes (like trail mix)
- Granola and protein bars
- Pet food (if applicable)
- Bottled water

- In a cool, dark, dry place that is free from pests (bugs or rodents)
- Food storage should be kept at a consistent temperature
- The recommended temperature for food storage is 75° F (23.8° C)
- Non-canned food should be stored in a plastic bin with a tight lid
- Catalog your food storage. Keep a list of what foods can be found where, and note when the food was intially put into storage
- Rotate your food storage regularly

STORING WATER

- Store one gallon per person per day. If you own pets, store additional water for them
- Store more water if you live in a hot climate or have someone pregnant or sick in your family
- Be conscious of the expiration date on storebought water
- Label your drinking water and note the date it was put into storage
- Cycle out your bottled water regularly
- Store in a cool, dark place, out of direct sunlight
- Store water away from toxic substances like gasoline or pesticides

NOTES: