2015 MCAFDO Annual Conference



Oklahoma City, OK March 2015

Preparing For & Responding to Natural Disasters

Joseph Corby

AFDO Executive Director











Photo: Corbis



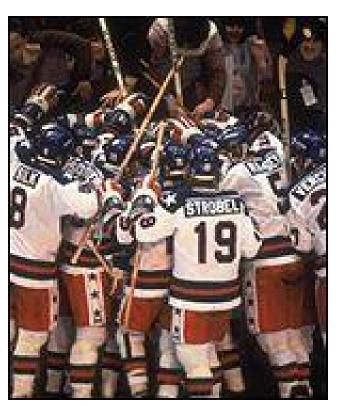






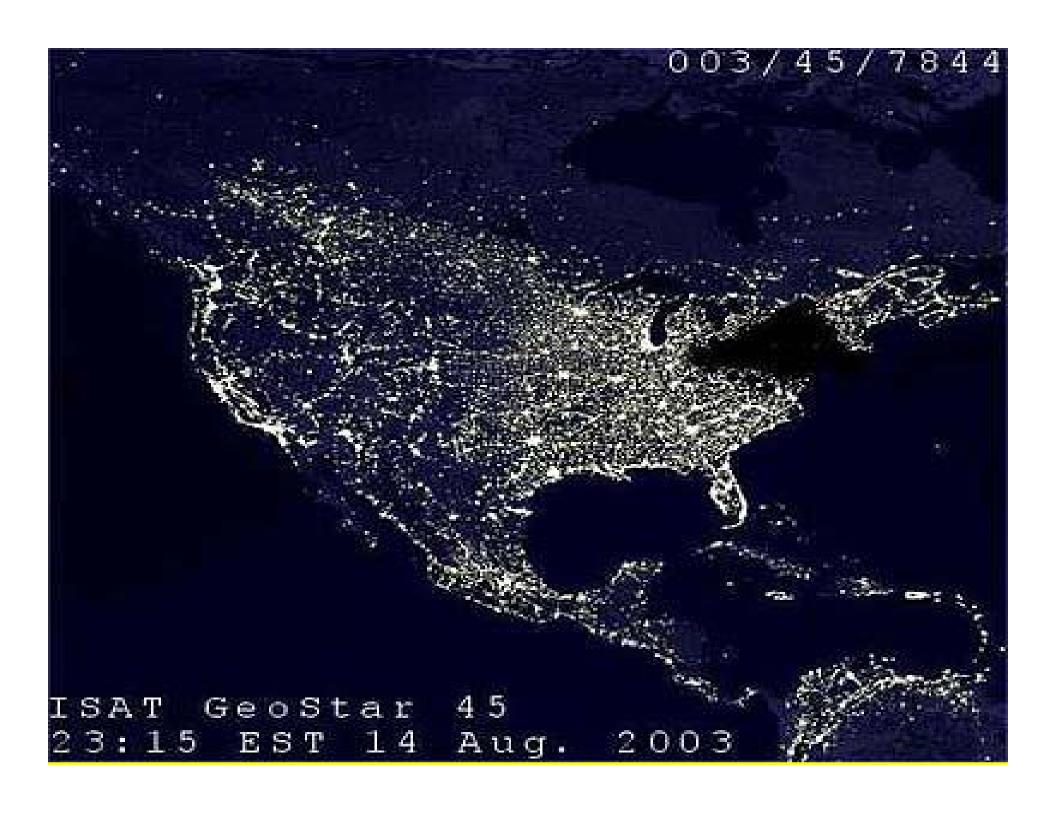








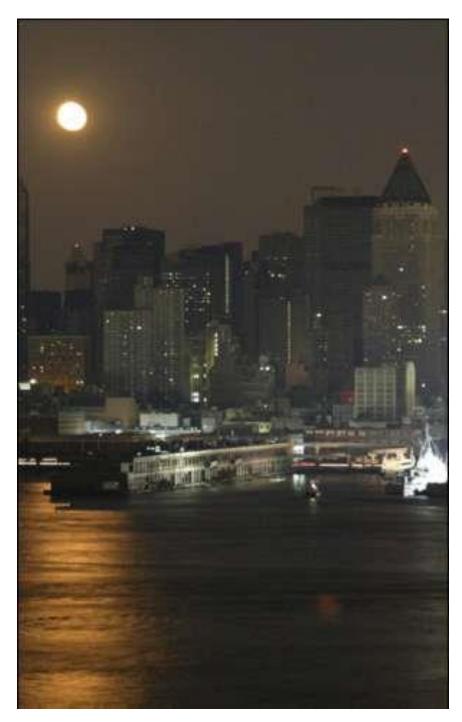






AUGUST 14, 2003







Spoiled food liurts poor the most

Loss of groceries big blow for those on tight budgets

Power outage leaves food banks short of supplies

NECO COCKBURN

Losing \$50 worth of food is bad

But when the meat and vegetables are almost half of your monthly food budget, and you have no real savings and no solid hope of income until next month's government cheque, the situation becomes even

City food banks were a bit busier than normal yesterday, as some people faced the grim reality of trying to eat on a tight budget after throwing food away because of the blackout.

At North York Harvest Food Bank near Lawrence Ave. W. and Allen Rd., about twice as many families as usual were receiving food through a combination of emergency services and regular appointments, said executive director Loren Freid. He expected 30 to 40 families to be helped throughout the day.

About seven emergency hampers — for people who needed food immediately — were given out within the first few hours of the food bank's opening, Freid

And a large number of callers were directed to the food bank's member agencies across north Toronto, he added.

Delroy Watt was among those looking for an emergency hamper at the food bank's community action resource centre.

The 50-year-old, unable to work for medical reasons, said he lives on a \$120 food budget after paying his rent each month. He lost up to \$50 worth of chicken, vegetables and condiments, he said.

"Whatever was in the fridge, I





Warehouse assistant Wasim Miz a loads spoiled milk on a skid to take it out of the refrigerator at the North York Harvest Food Bank yesterday afternoon. The food b. nk had to throw out almost 770 kilograms of milk and about 180 kilograms of bread.

lost it," he said, "Everything milk that had spoiled.

Watt said it didn't matter what he got at the food bank, "as long as it will carry me," adding that he hoped to borrow some monev from family to help tide him

Freid said the food bank had to throw out a skid and a half of milk - almost 770 kilograms and about 180 kilograms of bread. Workers had started handing out powdered milk, but had run out of that as well.

running out of powdered milk. which was used in place of real

Milk was the biggest part of the \$23,000 worth of food lost during the blackout by the Daily Bread Food Bank, said executive director Sue Cox, adding that the warehouse and handout centre were a "little busier than normal" yesterday but still managing.

"I've seen a slight increase in need, but we haven't been inundated yet," she said, adding that some member agencies reported they were busier as well, es-Other food banks also reported pecially since they had also lost

An order had been placed for

powdered milk, but it could take a few weeks, she said.

Kathryn Sim, who works for the North York Harvest Food Bank, expressed another longterm concern for food bank staff: "All our donors lost their stuff. Where do we get it from?"

Donations to either centre can be made through telephone calls or by visiting their Web sites, www.dailybread.ca and www.northyorkharvestfoodbank.com.

At St. Peter's Food Bank, at Carlton and Bleecker Sts., 105 people were given food, almost on par with a normal Monday,

said Garry Hoffman, the depot's director. Most milk that could have gone sour was handed out on Friday.

The rest had already been stored in a freezer, to help with space constraints, Hoffman

"The problem is we're just short of food," he said, adding that food shortages are normal occurrences in summer

But some people at his food bank said they were lucky, iron ically because they didn't har much food in their refrigerat to begin with.



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Spoiled food may be behind NYC illnesses

Monday, August 18, 2003 Posted: 5:14 AM EDT (0914 GMT)

NEW YORK (CNN) -- There may be a new casualty of last week's blackout that left much of the Northeastern United States without power -- the digestive tracts of the people of New York.

The New York Department of Health on Sunday reported a "higher-thanusual" number of visits to emergency rooms for diarrheal illnesses.

"While we do not know the specific cause of this snike in diarrheal



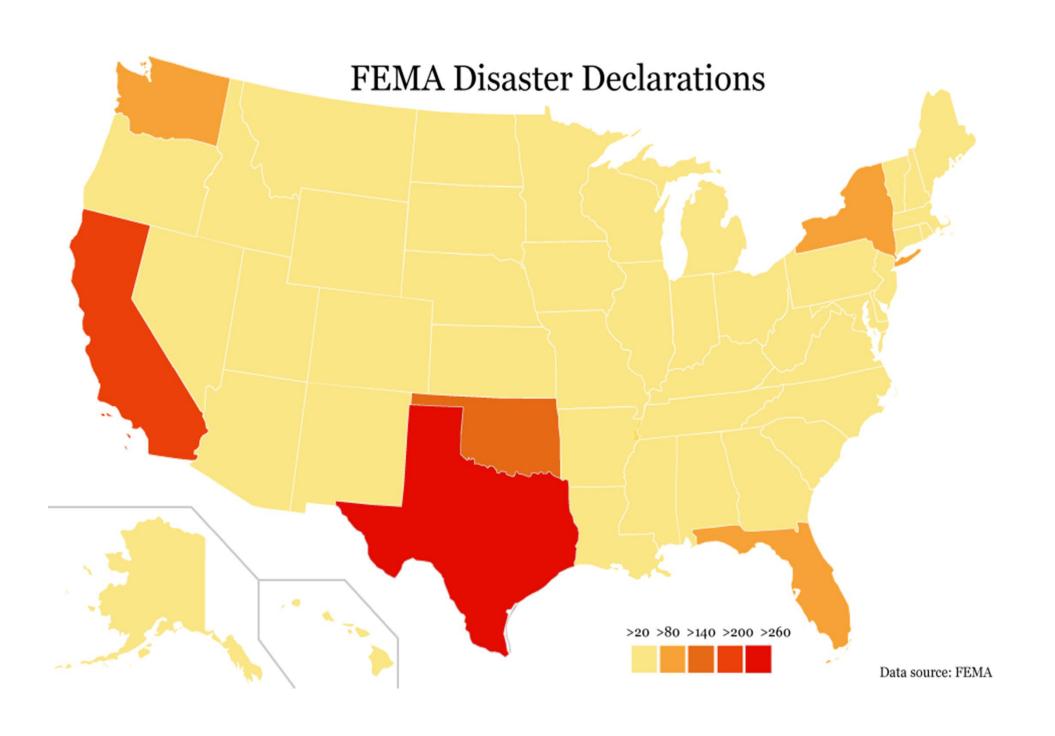
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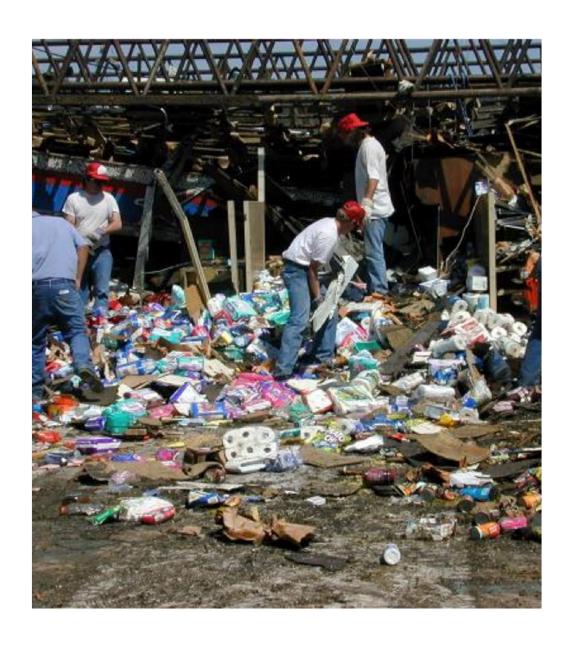
Find a New Career



Responding to Disasters

- " Individuals may be called upon to provide a service that is not in their general area of expertise
- "Operating independently is damaging to the effectiveness of the overall mission





Stress Factor

- " Loss of home, business, and income
- " Loss of life
- Cost and enormity of destruction
- " Danger of looting
- " Safety issues
- " Health issues

Response Considerations

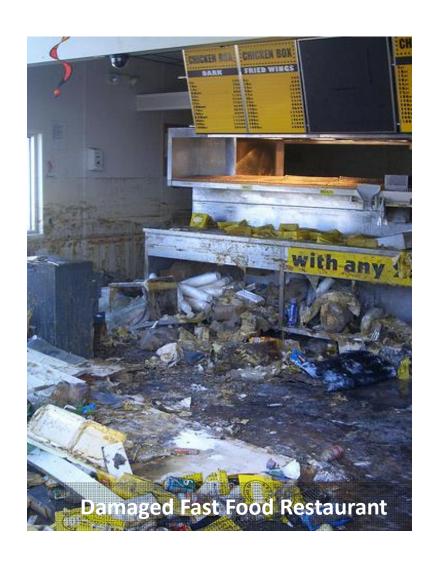


EstablishmentOperators

" Regulators

Considerations for Establishment Operators

- Assess operations including structural damage and disruption of facilities
- Cease operations if necessary
- " Evaluate food products
- " Destroy food products where necessary



Considerations for Establishment Operators

- Employ emergency procedures
- Limit food processing and food service operations when necessary
- " Notify regulatory agency
- Resume full service operations only when appropriate



Considerations for Regulators

5 Step Approach

- " Assess the overall effects on establishment
- " Evaluate product abuse
- " Identify corrective actions to be taken
- " Provide educational assistance and guidance
- Take enforcement action where necessary



Removing Rotten Meat after Katrina

Considerations for Regulators

- " Salvaging of food
- Working with NGO's
- Working with industry
- " Mass feeding



Total of the control of the control

ROAD to RECOVERY

Power Outage

- GeneralAssessment of the Situation
- " TCS Foods
- Cooking/Reheating
- MitigationStrategies



Measures to Delay Temperature Abuse = Mitigation

- " Backup generators
- " Use of blankets, quilts, or newspaper
- " Alternate refrigeration
- " Use of dry ice or packaged ice
- " Placing perishable foods in freezer



Recovery – Power Outage



- " All refrigerators and freezers functioning properly
- All perishable and frozen foods are maintained at proper temperatures
- " All equipment used for cooking or processing are functioning properly
- Dishwashing equipment functioning properly
- " Hot water available as required
- Facility operations functioning properly [lighting, garbage disposal]
- Food equipment and utensils clean and operational

Floods



Flooding Assessment

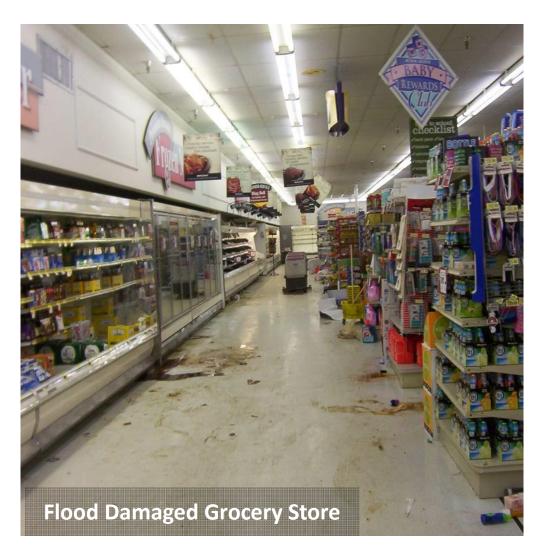
Identify signs of flood damage

- . High water line
- . Accumulation of mud, flood debris, mold
- . Structural damage
- Rusted metal surfaces, equipment
- Sewage backup (debris, wetness or odor as evidence)
- . Oil and hazardous substance contamination
- . Food, single-service, other items in contact with water or splash

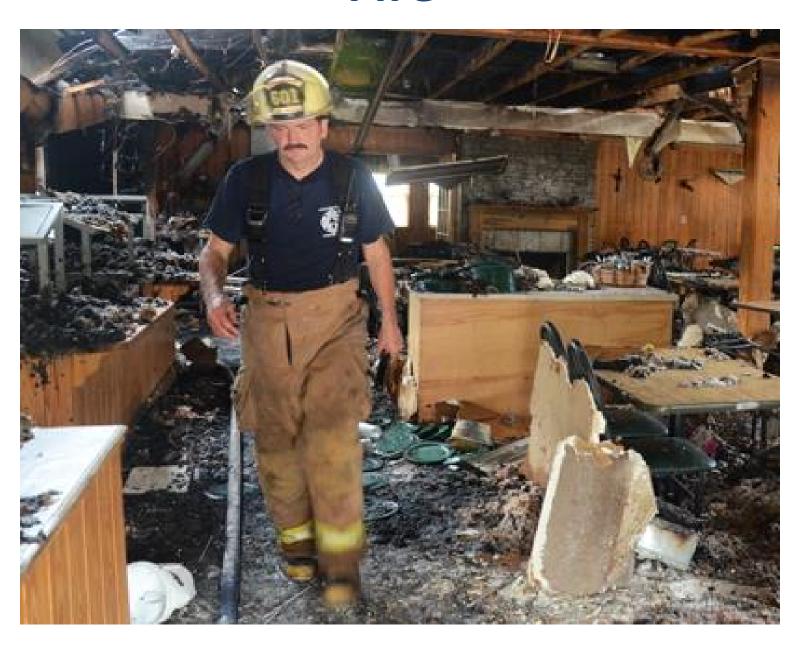


Food Exposed to Flooding

- Food covered by water contaminated with industrial or sanitary waste should be destroyed
- Canned food that has no rust, no dents and has not been exposed to industrial and sanitary waste can be sanitized by immersion in lukewarm (75°F 120°F) water with 200ppm chlorine
- " Equipment must be cleaned and disinfected [May need to be discarded]



Fire



Fire Assessment

- Determine type of water and/or type of chemicals used to extinguish fire
- Food and related contents of building placed under seizure/embargo pending evaluation
- Record an inventory of contents, condition and evaluate if items can be salvaged
- Inform owner/custodian of their responsibilities for disposal or salvaging of items
- " If it is determined fire resulted in total loss
 - Determine approximate weight/value of food contents
 - Advise owner/custodian of proper disposal (e.g. buried at approved landfill)
- If it is determined fire resulted in partial loss of building contents
 - . Advise owner/custodian of need to remove salvageable items as quickly as possible
 - . Weather conditions such as freezing or hot temperatures may impact salvage of items



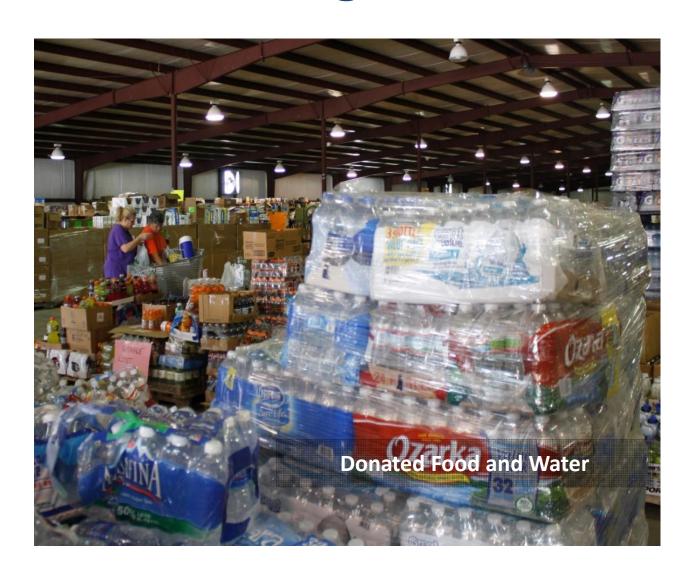
Winter Storms

- " Stress to building
- " Power Outages
- GeneratorUsage
- FrozenContainers



Mass Feeding

- Donations
- Food, Water and IceAvailability
- Temporary food service



Large Non-Government Organizations (NGOs)

- " Fully equipped mobile units
- Meet food safety regulations
- May Require little monitoring



Small Non-Government Organizations (NGOs)

" May need training and education on safe food handling practices



Response and Recovery Activities Overlap

- "Short-term recovery activities return vital systems to minimum operating standards
 - " Cleanup
 - Disposition of contaminated foods



Response and Recovery Activities Overlap

"Long-term recovery activities may continue for a number of years after a disaster (e.g. Surveillance sampling following radiological event)





Salvaging – Floods and Fires

- Canned foods
- " Packaged foods
- Raw unpackaged fruits& vegetables
- Deli meats in refrigerated case
- " Products stored in bulk bins





Employee Health & Hygiene

- " Hand washing
- " Employee health issues
- Norovirusconcernsfollowing a flood



Affected Food and Non-food Contact Surfaces Dishwashers and Ice Machines

- Dishwashers submerged in flood waters must go through the wash-rinsesanitize cycle three times before using again
- " Ice machines affected by flood waters:
 - . Flush water lines for 10-15 min
 - . Clean and sanitized before using Replace filters
 - . Run three times, discarding any ice produced



Affected Food and Non-food Contact Surfaces Refrigeration Equipment, Display and Storage Cases

- Thoroughly cleaned and sanitized before use.
- " Pay special attention to:
 - . Lighting
 - . Drainage areas
 - . Ventilation vents
 - . Corners, cracks, crevices
 - . Door handles
 - . Filters, door gaskets, hoses, insulation. (These items should be replaced if damaged).



Summary of Key Points

- Emergency action plan
- "Training of field staff [ER 310 University of TN]
- Communication issues
- " Incident command
- " Mitigation strategies
- " Use of alternative measures
- " Education & guidance
- " Working with those impacted

Thank You

