

Emergency Preparedness in NC

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What is Emergency Preparedness?

- * State of readiness to cope with the aftermath of a natural disaster
- * Federal government recommends all citizens be prepared for 3 days without federal assistance
- * Basic preparation is the same for all disasters
- * Be informed and prepared for disasters in your community

Disasters



PLAN FOR DISASTER RECOVERY



Disasters in NC



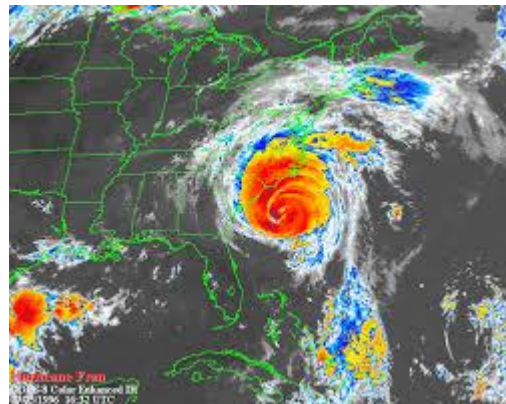
Hurricane Floyd



Hurricane Hazel



Hurricane Isabel



Hurricane Fran



Hurricane Irene

Hurricanes in NC

- * Ranked fourth (after Florida, Texas, and Louisiana) for most hurricane force winds affecting the state
- * Hurricanes responsible for over \$11B in damages and almost 1,000 fatalities
- * A hurricane on average makes landfall in NC once every four years
 - * 17.5% of all North Atlantic hurricanes have impacted NC
- * Storms have hit in every month from May-December

Hurricanes in NC 1980-Present

- * 120 hurricanes and tropical storms during that period
- * \$10B in damaged (primarily from Fran and Floyd)
- * 77 fatalities and 44 indirect casualties
- * Fran in 1996 was the strongest to hit the state at category 3
- * Hurricane Emily in 1993 brushed the Outer Banks as category 3
- * Deadliest was Hurricane Floyd in 1999 which caused 35 fatalities and record flooding

Prepared

- * You as an EH specialist are a first responder
- * In order to be effective you need to advocate for readiness for yourself and your community
- * Plan
- * Make a kit
- * Prepare your family
- * Plan to respond (if needed)

A Kit

- * Water (a gallon per person per day)
- * Food (at least 3 days of non-perishable food)
 - * Manual can opener if required
- * First aid kit
- * Flashlight and batteries
- * Moist towlettes and garbage bags
- * Prescription medication
- * Important papers
- * Money
- * Sleeping bags or blankets
- * Other items (pet food, infant formula, other supplies)





Kit Cont.

- * Prepare a travel kit in your car in case of emergency
- * Prepare to be stranded
 - * Water/food
 - * Blankets
 - * Backup phone battery
 - * Flashlight
 - * Jumper cables, cat litter
 - * Work items
- * Specialty items (for others in your household) as needed

Prepare

- * Responders will be needed
- * Register in SERVNC
 - * <https://www.servnc.org/>
- * Volunteer if interested for special events
- * Take classes
 - * ICS (100, 200, 300, 400)
 - * Disaster response

Emergency Preparedness Manual

- * Now new and improved for 2015!
 - * Coming to a website near you!
 - * Only \$29.95 plus shipping and handling*!
-
- * *We're not charging for the manual.

Preparation

- * Disaster planning should take place before a disaster
- * Make sure agency plans are in place
 - * Continuity of Operations (COOP)
 - * Internal emergency preparedness plans
- * Training
 - * ICS
 - * Roles and responsibilities
- * Agency Disaster Supplies

Preparation – Not just for the HD

- * Businesses should be prepared
- * Continuous information sharing
- * Training
- * Local agency response protocols

Food Establishments

- * Four basic things must be in place for a food establishment to reopen
 - * Physical safety
 - * Safe water
 - * Approved wastewater disposal
 - * Safe food supply

Physical Safety

- * Electricity

- * Building inspectors should determine if hazard exists
- * If water levels did not reach the level of outlets then no electrical hazard may exist
- * If a hazard exists, power should be shut off

- * Generators

- * No generator should ever be connected to the panel box without the approval of local building code inspector
- * Portable generators can be used for equipment that can be directly plugged into them
- * Generators should never be run inside a building due to CO risk

Safe Water

- * Public Water Supply
 - * Will issue guidance
 - * Notice – facility should suspend operations until water is safe
 - * Empty, clean, and sanitize (or dispose) containers that have come into contact with water
 - * Advisory – remain open with precautions in place
 - * Bagged ice
 - * Bottled water and drinks
 - * Serve food that has been made with bottled or boiled water

Safe Water Continued

- * Individual establishment wells
 - * If flooded or damaged should be tested prior to use
- * Lack of water
 - * If no water present establishment should not open and permit should be suspended until water service restored
- * Lack of hot water
 - * Establishment should be evaluated to see if proper procedures and protocols are in place to allow opening

Water Supplies

- * Establishments should plan ahead to obtain water in case of an emergency
- * Be aware that planning to purchase water may not mean that water will be available

Wastewater Disposal

- * Municipal or public connections
 - * If there is nowhere for wastewater to go, permit should be suspended
- * On site wastewater
 - * Many require electricity to operate
 - * May not operate if saturated with water
 - * Should not be used until working properly
 - * If sewage is backing up into establishment immediate permit suspension required

Food Safety

- * Contamination and Adulteration
 - * Any food that cannot be verified as safe must be discarded
 - * When in doubt throw it out
- * Physical contaminants
 - * Flood waters, debris, broken containers, fire extinguishers
 - * Cans that show no evidence of damage can be cleaned and sanitized and used provided food will be cooked to 165
- * Biological contaminants
 - * If the power has been off less than 4 hours food likely not in danger zone (given refrigeration operating properly and food safety practices in place)
 - * If power has been off more than 4 hours food needs to be evaluated
 - * Frozen foods that have not exceeded 41 can be refrozen or kept refrigerated
 - * Frozen foods that have in whole or in part exceeded 41 for more than 4 hours must be discarded

Plan to Minimize Loss

- * A blanket set of guidelines cannot be put in place prior to a disaster to guarantee opening
- * Food protection
 - * Put as many perishables in freezer as possible
 - * Packed freezer will retain temperature longer
- * Water Supply
 - * Buy bottled water or fill jugs with water
 - * Frozen bottles can also be used in refrigerator/freezer to maintain temperature

Plan to Minimize Loss Cont.

- * Ice
 - * Leak proof containers in freezer
 - * Ice in sandwich/prep units too close to temp sensor can trigger automatic defrost cycle
 - * Shut off water to ice machine until water supply can be assessed
- * Wastewater
 - * If power failure anticipated and facility has a wastewater pump tank – set tank to manual to reduce amount of water in tank
 - * Contact LHD or system operator for guidance
- * Portable Generators
 - * Will prevent loss and assist with recovery efforts
 - * Are not intended to replace approved supplies for facility operation

Emergency Shelters

- * Assessments of shelters should be performed periodically to ensure readiness in the event of a disaster
- * Respiratory hygiene
- * Sleeping cots separated at least 18 inches
- * Food and hand hygiene
 - * No one with GI symptoms should handle or prepare food
 - * Handwashing
 - * Sanitizing
 - * No bare hand contact
 - * Temperature control
 - * Foods prepared in domestic kitchens should not be served

Daycare Facilities

- * Should closed until cleared by the building inspector
- * Those that need to remain open should be evaluated on a case by case basis

Want More?

- * Food Safety and Defense Task Force meets bi-monthly (every other month) in Raleigh
- * Presentations from interesting speakers
- * Networking with industry, federal and state regulatory agencies, academia

For additional help you can always email me at
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Questions?