

Manual:	Emergency Preparedness	Reference No.:	008060.00
Section:	Code Orange – Disaster Contingency Plans		
Subject:	Interruption of Dietary Service		

POLICY:

It is the policy of APANS Health Services the Home is prepared in the event a disruption occurs in the food service operation.

Regulation 79/10 s. 230(4)(3) - Resources, supplies and equipment vital for the emergency response being set aside and readily available at the home.

PROCEDURE:

In the event a food disruption occurs:

- Notify the Executive Director; if outside of business hours or unavailable, notify the Manager on-Call and Director of Culinary Services.
- Record the start time (Critical Incident must be filed with the MoHLTC for loss of service disruptions lasting longer than 6 hours)

The Director of Culinary Services will instruct the dietary staff to:

- Use the serveries or dining rooms for the preparation of cold foods and the organization of meal delivery
- Use applicable operating equipment
- The generator will provide power for the site (refer to: Items Fed from the Generator, if applicable)
- Use the barbeque as required
- Use the Emergency Menus

In the event of non-delivery of food supplies, the Director of Culinary Services will direct the dietary staff to:

- Use non-fat powdered milk if milk delivery is a problem
- Make alternate bread products as directed if bread is not delivered or available

In the event the Kitchen is out of order due to disaster, the Emergency Menu would be used.

Emergency Items (for 50 people)

Enough paper products for one day:

Paper cups	500 each for Milk, Juice, water
Bowls	300 each for Cereal, Soup
Serviettes	100 each for fruit, pudding
Dinner Plates	100 each for Lunch and Supper entree
Bread & Butter	50 each for toast at breakfast