

Emergency Preparedness Guidelines For Food Retailers

PREPARING FOR AN EMERGENCY

General Preparedness Guidelines

- Develop staffing and supplier plans to ensure operations can continue in the event of an emergency
- Post a list of emergency numbers (fire, police, electrician, plumber, utilities, insurance, etc.)
- Keep copies of important records in a waterproof, fireproof, portable container
- Explore back-up power options to support continued operation of basic systems such as registers, lights, etc.

Preparing for Flooding

- Move food to higher areas, out of the way of possible flood waters
- Elevate equipment off floor to avoid damage or the risk of electrical hazard

Preparing for Power Outage

- Place meat and poultry on freezer's lower shelves so juices won't contaminate foods if they thaw
- Pre-freeze containers of water that can be used to maintain refrigeration
- Group foods together in freezer to help food stay colder longer
- Know local suppliers of block/dry ice
- Keep cash and change on hand and accessible to continue operations without electricity

RECOVERING FROM AN EMERGENCY

Recovering From Flooding

- The following items must be discarded if they come in contact with floodwater:
 - * Food not in waterproof containers (including when outer packaging has been damaged)
 - * Food in plastic bags (even if contents inside bag seem dry)
 - * Food in damaged cans (including damage to label)
 - * Food in screw- or crimp-topped jars or bottles (even when jars/bottles have not been opened)
 - * Porous non-food items and items made of hard rubber, plastic, or other flexible materials that are used with food or put into the mouth

Disinfecting After a Flood

- Once power has returned and potable water is available, wash equipment, dishes, cookware, and utensils with hot soapy water to remove dirt
- After removing dirt, disinfect items by submerging them in a bleach solution (1 tablespoon of bleach per gallon of potable water) for 15 minutes
- You may also boil appropriate items for 10 minutes as an alternative to disinfecting with a bleach solution
- Allow surfaces to air dry after disinfecting

Recovering From Power Outage

- Keep refrigerator/freezer door closed
- Discard perishable food that has been above 40°F for 2+ hours
 - * If temperature of food in freezer reads 40°F or below, food is safe and may be refrozen
- Authorize Supplemental Nutrition Assistance Program purchases by calling their NYC hotline: (888) 248-4627

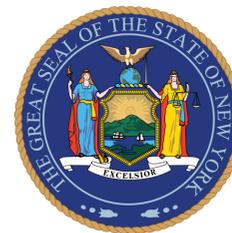
Note: Though the NYS Department of Agriculture and Markets does not require an inspection before reopening in the case of climate events, the City's Restoration Business Acceleration Team (RBAT) can facilitate consultations on behalf of City agencies to assist with the reopening process.

These suggested strategies were jointly prepared by the Mayor's Office of Long-Term Planning and Sustainability and the NYS Department of Agriculture and Markets. Food retailers must still comply with all applicable laws.

For additional information, please see below:

- Call 311 – keyword "business recovery"
- NYC Office of Emergency Management – NYC.gov/oem
- NYC Department of Health – NYC.gov/health
- NYC Department of Consumer Affairs – NYC.gov/consumers
- NYC Small Business Services – NYC.gov/sbs
- NYC Restoration Business Acceleration Team – NYC.gov/rbat
- NYS Department of Agriculture and Markets – agmkt.state.ny.us

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