

Feeding Sites and shelters.

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DURING OR FOLLOWING A DISASTER, HOMES AND BUSINESSES MAY BE INACCESSIBLE, DESTROYED, OR UNINHABITABLE. PEOPLE DISPLACED FROM THEIR HOMES NEED TEMPORARY LIVING QUARTERS WHERE THEY MAY REST, EAT, SLEEP, ATTEND TO PERSONAL HYGIENE, AND RECEIVE SECURITY. IT WILL BE NECESSARY TO PROVIDE FOOD WHILE DISPLACED PERSONS AND VOLUNTEER WORKERS ARE WORKING TO PROTECT AND RECLAIM HOMES AND BUSINESSES. THESE FEEDING SITES ALLOW THE RESCUE WORK TO CONTINUE AT AN UNINTERRUPTED PACE AND FOR THE WORKERS TO MAINTAIN PHYSICAL HEALTH.

- I. Foods should be from commercial sources, e.g., food plants, processors, retail outlets or markets. Prepared foods should be from inspected and approved sources, such as restaurants, schools, churches or institutions.**
 - A.** All foods used should be evaluated for soundness and condition. The types of foods to consider will be:
 1. Commercially canned and processed foods. Any containers exhibiting swelling, leaking, severe dents, and or pitting should not be used. Other types of packages, boxes, and soft-sided containers of plastic or cardboard should be examined for physical damage such as cuts or punctures, exposure to moisture or other physical contamination. Packages exhibiting damage which may have caused the contents to be exposed to contamination should be discarded.
 2. Fresh foods should be observed as to their appearance, smell, and possible temperature abuse and contamination. Fresh meats, dairy, and poultry products stored at temperatures higher than 50°F should be discarded. Fresh fruits and vegetables will remain fresh longer when stored below 50°F.
 3. Frozen foods should be stored at or below 0°F. If a product has partially thawed (e.g., meat with ice crystals still in the product), it should be cooked and served as soon as possible. If a product is fully thawed, at or below 45°F, appears to be in good condition without odors, it may be saved by cooking immediately; otherwise, discard. Home-canned foods should not be used.

- II. Food preparation facilities to be considered under emergency situations:**
- A. Possible preparation locations that should be considered for a central feeding kitchen include: schools, institutions, churches, restaurants and field kitchens. Possible sources for mobile feeding units are Disaster Relief Units (already organized), Red Cross, and emergency response vehicles. Motor homes and campers should be restricted in use because of limited refrigeration and storage space.
- B. The following facilities are needed at a central food preparation kitchen:
- safe water supply with three-compartment sink to wash, rinse, and sanitize dishes, silverware, and cooking utensils; and
 - handwashing sink equipped with water, soap, towels and a waste container.
 - Adequate equipment for holding hot and cold foods at safe temperatures (135 °F or more for hot foods and 45°F or less for cold foods). A thermometer should be placed in each unit to monitor temperatures of the unit.
- III. Food Preparation**
- A. Cooking procedures should include the following: Cook foods to the proper temperature (Pork-145°F; Poultry-165°F; Ground Beef-155°F; all others-140°F). A dial-stem thermometer with a temperature range of 0°F to 220°F should be used for checking cooking and holding temperatures.
- B. Prevent cross contamination during storage preparation and service. Handling of the food products should follow a pattern where raw products are handled in one area and cooked products in another to prevent the cooked products from being exposed to the raw products. Once cooked, the food must be covered to prevent further contamination.
- C. Proper storage procedures should be used. Dry products should be stored at least six inches (6") off the ground and must be protected from vermin. Refrigerated foods must be stored at 45°F or less and should be covered while in storage. When refrigeration is necessary, the amount needed is determined by the type and amount of foods stored and the number of persons being served.
- D. Personnel should be experienced in food handling and must be in good general health with no open lesions, fever, vomiting, diarrhea, coughing, sneezing, etc. Also, they must wear clean clothing and follow good hygienic practices. The practice of eating, drinking and smoking while preparing or serving food can cause contamination of the foods.
- E. Hands must be washed after using the toilet, smoking, eating, drinking, or immediately after they become soiled.**
- F. There should be no bare hand contact with ready-to-eat foods, such as during sandwich assembly, salad preparation, slicing of meats, cheeses, fruits and vegetables. Use of utensils, deli tissues, or single-use gloves is recommended.

- G. Food serving plates, bowls, cups, glasses, and tableware should be of the disposable, single-service type whenever possible. If not single-service, check the material to see if constructed of a durable, cleanable surface with no open seams. Reusable service items must be washed, rinsed and sanitized after each use.

IV. Water Supply

- A. Water used must be from a safe supply. If any doubt exists about the safety of the water supply, it should be disinfected according to Department of Health and Senior Services' guidelines for safe drinking water.

V. Toilet and Handwashing Facilities

- A. Handwashing and flush-type toilet facilities should be close to the preparation area and should be equipped with hot and cold water, soap, towels and trash receptacles. (Pit privies and porta-potties need to be a safe distance from the food preparation area.)

VI. Sewage System and Disposal

- A. Sewage disposal should be adequate (no open standing water or solids) and must not contaminate water or provide insect-breeding areas.

VII. Food distribution and service

- A. Containers used in food delivery to a remote feeding site must be cleanable, durable, tight-closing and able to maintain temperatures of cold food at 45°F or less and hot food at 135°F or above. If the containers are not durable or cleanable, they must be discarded when soiled or in disrepair. Food at the preparation kitchen should never be held between the temperatures of 45°F and 135°F for more than four hours.
- B. Delivery to the remote feeding site must be coordinated so the food can be served without being contaminated by exposure to flies and the elements. Also, refrigerated and hot food items must be maintained at the proper temperature for as long as possible. At a remote site, they must not be served if they have been stored or held for more than four hours at temperatures above 45°F and below 135°F. After feeding at a remote site, the debris should be removed and the equipment returned to the food preparation location for cleaning.
- C. The feeding site must have some type of handwashing facilities for those being fed. These facilities should have safe water, soap, towels and waste containers for towels and water.

VIII. Other Concerns

- A. Pest control should be adequate for the control of insects and rodents. The food service area should be protected with 1/16" mesh screens and self-closing doors.
- B. Waste disposal should not create a nuisance.
- C. Buildings should be of sound condition, cleanable and provide adequate light on working surfaces and sufficient ventilation.
- D. Chemicals and other toxic items should be used according to label directions and stored below and separated from food items.

If you have questions or need assistance, please contact your local health department or:
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