Emergency Food, Water, and Supplies

**POLICY/APPROACH:**

Every Center will have food, water, and supplies on hand to prepare an emergency menu for one day.

**OREGON DIVISION OF CHILD CARE**

| B Water Supply |

**PROCEDURE:**

1. An approved emergency menu that meets CACFP requirements will be posted in the kitchen near the emergency food supply to be used when planned food service is prevented.

2. Use milk on hand if it has been stored below 41°F, otherwise use water; see below for instructions if water source has been contaminated.

3. Do not use any foods out of the freezer or refrigerator if the electricity has been off over 48 hours or frozen food is too warm to contain ice crystals.

4. If not needed for an emergency purpose during the year, emergency food supply foods and water will be used at the end of one program year and restocked at the beginning of the next program year.

**Emergency Menu**

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Lunch</th>
<th>Snack</th>
</tr>
</thead>
<tbody>
<tr>
<td>General Mills Cheerios</td>
<td>Whole Wheat Crackers</td>
<td>Canned Fruit</td>
</tr>
<tr>
<td>Whole Wheat Crackers</td>
<td>Canned Fruit</td>
<td>Tuna</td>
</tr>
<tr>
<td>Canned Fruit</td>
<td>Tuna</td>
<td>Milk (if available)</td>
</tr>
<tr>
<td>Tuna</td>
<td>Milk (if available)</td>
<td>Milk (if available)</td>
</tr>
</tbody>
</table>
In addition, EHS Centers will also maintain the following items on hand:
Iron Fortified Formula
Iron Fortified Cereal
Jarred Fruit
Jarred Meat/Meat Alternate
Jarred Vegetable

Emergency Supplies:
Non-electric can opener
Disposable table settings
2 gallons of non-distilled bottled water per classroom for drinking

In the event of water contamination:

1. For drinking: use bottled water that has been obtained from a source that complies with all laws and has been handled and stored in a way that protects it from contamination. Bottled water is to be dispensed from the original container.
2. If water is needed for hand washing, it should be boiled for 5 minutes and then allowed to cool to avoid burns prior to using.
3. Food Service staff may wash dishes as usual, taking care that the dishes are thoroughly air dried before using again.
4. Any persons in the center complaining of, or having signs or symptoms of, intestinal illness should be sent home. (Nausea, vomiting, diarrhea, abdominal cramping).
5. If the menu calls for water to be used in food preparation, including the washing of fresh produce and/or fruit that will be served raw, it is preferable to use the emergency food menu items. Contaminated water that has been boiled for 5 minutes can be used in food preparation and for washing fresh produce and fruit that is to be served raw; but this is not preferable.

If you have any questions, please call the Health Director or Food Service Manager.