



CITY OF SAUSALITO

DISASTER PREPAREDNESS – EMERGENCY OPERATIONS PROGRAM

“Preparing and Protecting our Community”

GUIDELINES FOR THE MANAGEMENT OF FOOD SUPPLIES

During emergencies or disasters the key aspects for managing your food supplies are:

- **Safety and Sanitation**
- **Cooking**
- **Managing Without Power**

Safety and Sanitation

Do:

- Keep food in covered containers.
- Keep cooking and eating utensils clean.
- Keep garbage in closed containers and dispose outside, burying garbage if necessary.
- Keep your hands clean by washing them frequently with soap and water that has been boiled or disinfected.
- Use only pre-prepared canned baby formula for infants.
- Discard any food that has come into contact with contaminated floodwater.
- Discard any food that has been at room temperature for two hours or more.
- Discard any food that has an unusual odor, color, or texture.

Don't:

- Eat foods from cans that are swollen, dented, or corroded, even though the product may look safe to eat.
- Eat any food that looks or smells abnormal, even if the can looks normal.
- Use powdered formulas with treated water.
- Let garbage accumulate inside, both for fire and sanitation reasons.

Note: Thawed food usually can be eaten if it is still “refrigerator cold.” It can be re-frozen if it still contains ice crystals. To be safe, remember, “When in doubt, throw it out.”

Cooking

- Alternative cooking sources in times of emergency include candle warmers, chafing dishes, fondue pots, or a fireplace.
- Charcoal grills and camp stoves are for outdoor use only.



CITY OF SAUSALITO

DISASTER PREPAREDNESS – EMERGENCY OPERATIONS PROGRAM

“Preparing and Protecting our Community”

- Commercially canned food may be eaten out of the can without warming.
- To heat food in a can:
 1. Remove the label
 2. Thoroughly wash and disinfect the can. (Use a diluted solution of one part bleach to ten parts water.)
 3. Open the can before heating.

Managing Without Power

Here are two options for keeping food safe if you are without power for a long period:

- Look for alternate storage space for your perishable food.
- Use dry ice. Twenty-five pounds of dry ice will keep a 10-cubic-foot freezer below freezing for 3-4 days. Use care when handling dry ice, and wear dry, heavy gloves to avoid injury.