

FLOOD?



FIRE?



ELECTRICITY OUT?



ARE YOU READY?

Emergency Planning for Retail Food Establishments

Emergency Action Planning
Guidance
for
Retail Food Establishments

Practical guidance for retail grocery and food service establishments in planning for and responding to emergencies that have the potential to create an imminent health hazard.



PROTECT YOUR FOOD BUSINESS IN AN EMERGENCY*!

Get your NEW “Emergency Action Planning
Guide for Retail Food Establishments”

at:

http://www.state.nj.us/health/foodanddrugsafety/documents/emergency_actionplans.pdf

Contaminated Water Supply (Biological)

Drinking Water

Alternative Procedures

- Use commercially bottled water and/or water that has been boiled for at least 5 minutes
And/Or
- Haul water from an approved public water supply in a covered sanitized container
And/Or
- Arrange to use a licensed drinking water tanker truck.



**LOOK INSIDE FOR
GREAT EMERGENCY
TIPS AND IDEAS!**

PREPARE, ASSESS, RESPOND, and RECOVER

Learn how to :

- Be prepared for an emergency
- Assess an emergency
- Operate under limited conditions
- Recover quickly after an emergency

**YOUR LOCAL HEALTH
DEPARTMENT CONTACT:**

*Emergencies may include natural disasters, power outages, sewage buildup, fire, toxic spills, or other incidents that affect or have the potential to affect your establishment’s operations and the safety of your food.