

Environmental Health Role in Emergencies

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Possible roles of EHS during disaster

- Food Safety
- Potable Water
- Wastewater
- Shelters
- Vector Control
- Responder Safety
- Disaster Management
- Solid Waste and Hazardous Materials
- Building Assessments
- Population Monitoring



Source: DisasterAssistance.gov

Assessing facilities after storm

- Handout for EHS provided in preparedness manual
- EHS safety is key during a disaster
- Rely on partners: fire inspector, building inspector, etc.

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services

Food Safety After a Storm:

A Guide for Environmental Health Specialists

Assessing Facilities

- **DO NOT ENTER** a building that has severe damage, contact local building authorities if there is a question about structure safety
- Avoid walking through flood waters or into areas without adequate lighting
- Check refrigerators and freezers for proper temperature, get voluntary disposal of TCS foods that have been out of temperature
- Check for signs of defrosting and refreezing in freezers (excess ice build-up, moisture on boxes)
- Ensure adequate hot and cold water is available for cleaning and handwashing
- Discuss cleaning/sanitizing procedures and make sure all food contact surfaces and utensils are sanitized if there is flooding or damage
- Make sure all ice machines and automatic beverage dispensers are emptied and sanitized if water interruption or contamination occurred
- Assess storage rooms for damaged packaged foods or single service

Questions?

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Assessing facilities after storm

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Storm Assessment of Restaurants




Reopening Establishments


- Must be able to meet water, power, refrigeration requirements
- Voluntarily closed vs. permit suspension
- Emergency water plans
- Prioritize use of resources
- Product disposition or embargo?

Shelter Assessments

- EHS provide assessments of shelters
- Pre-opening, initial, and routine
- Modeled after CDC shelter assessment program



North Carolina Shelter Assessment Form
For Environmental Health Assessment in Shelters and Evacuation Centers
Complete one form for each facility



Assessing Agency:	Assessing Agency: <input type="text"/>	Emergency contact # () -
Shelter Information:	Shelter Type: <input type="checkbox"/> Community/Recovery <input type="checkbox"/> Special Needs <input type="checkbox"/> Other: _____	
	American Red Cross Facility? <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unk/NA ARC Code: <input type="text"/>	
Current Census # <input type="text"/>	<input type="text"/>	
	<input type="text"/>	
	Street Address: <input type="text"/> City/County: <input type="text"/> Zip Code: <input type="text"/> GPS: <input type="text"/>	
Staff # <input type="text"/>	Date Shelter Opened: MM / DD / YYYY	Date Assessed: MM / DD / YYYY Time: <input type="text"/> am <input type="checkbox"/>
	Reason for Assessment: <input type="checkbox"/> Preoperational <input type="checkbox"/> Initial <input type="checkbox"/> Routine <input type="checkbox"/> Other: _____	

I. FACILITY				V. FOOD and WATER					
1	Structural damage	Y	N	U	28	Preparation on site	Y	N	U
2	Security/law enforcement available	Y	N	U	29	Served on site	Y	N	U
3	Water system operational	Y	N	U	30	Safe food source	Y	N	U
4	Hot water available	Y	N	U	31	Adequate supply	Y	N	U
5	HVAC system operational	Y	N	U	32	Proper storage	Y	N	U
6	Adequate ventilation	Y	N	U	33	Appropriate food temperatures	Y	N	U
7	Adequate space per person	Y	N	U	34	Hand-washing facilities available	Y	N	U
8	Free of injury/ occupational hazards	Y	N	U	35	Safe food handling	Y	N	U
9	Free of pest or vector issues	Y	N	U	36	Dish washing facilities available	Y	N	U
10	Acceptable level of cleanliness	Y	N	U	37	Clean kitchen area	Y	N	U
11	Electrical grid system operational	Y	N	U	38	Adequate water supply	Y	N	U
12	Generator in use (type:)	Y	N	U	39	Adequate ice supply	Y	N	U
13	Indoor air temperature adequate	Y	N	U	40	Safe water source	Y	N	U
					41	Safe ice source	Y	N	U

II. SANITATION				VI. SOLID WASTE					
14	Adequate laundry services	Y	N	U	42	Adequate number of collection receptacles	Y	N	U
15	Adequate number of toilets	Y	N	U	43	Appropriate separation	Y	N	U
16	Adequate number of showers	Y	N	U	44	Appropriate disposal	Y	N	U
17	Adequate number of hand-washing stations	Y	N	U	45	Appropriate storage	Y	N	U
18	Hand-washing supplies available	Y	N	U	46	Timely removal	Y	N	U
19	Toilet supplies available	Y	N	U	47	Hazardous waste generated	Y	N	U
20	Acceptable level of cleanliness	Y	N	U	48	Medical waste generated	Y	N	U

III. HEALTH and MEDICAL				VII. SLEEPING and CHILDCARE								
21	Sewage system type:							49	Adequate number of beds/cots/mats	Y	N	U
22	Medical care services on site	Y	N	U	50	Adequate supply of bedding	Y	N	U			
23	Mental health care services on site	Y	N	U	51	Bedding changed regularly	Y	N	U			
					52	Adequate spacing	Y	N	U			
					53	Clean diaper-changing facilities	Y	N	U			
					54	Adequate toy hygiene	Y	N	U			
					55	Safe toys	Y	N	U			
					56	Clean food and bottle preparation area	Y	N	U			
					57	Adequate child care supervision	Y	N	U			

IV. COMPANION ANIMALS				
24	Companion animals present	Y	N	U
25	Animal care available	Y	N	U
26	Designated animal area	Y	N	U
27	Acceptable level of cleanliness	Y	N	U

VIII. CRITICAL NEEDS or COMMENTS (write on back if necessary)

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Water Emergencies

- Loss of Water/Low Water Pressure: no water or insufficient water for handwashing or cleaning
- System Pressure Advisory: loss of pressure, awaiting testing
- Boil Water Advisory: positive fecal coliform or e. coli test results in water
- Do Not Use Advisory: chemical or other contaminants

Water Emergencies

- Facility cannot operate without water, or if water pressure cannot support handwashing, utensil washing
- System Pressure: can give recommendations, no requirement to close
- Boil Water Advisory: do not allow facilities to operate
- Do Not Use: do not allow facilities to operate

Emergency Take-Away Messages

- Every situation will be unique
- Be flexible and personally prepared
- Understand emotions of the situation
- Safety of EHS is priority, do not enter a situation that feels unsafe
- Follow incident command and protocols for each incident

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