

HOW TO CREATE AN EMERGENCY PLAN

6 Tips for Food Establishments

According to the Ad Council, only 38% of businesses have an emergency plan for their establishment. Having a plan won't necessarily guarantee the safety of your business, but it will increase your safety and the chances of your business' survival.

ASSESS EMERGENCIES

First, assess possible emergencies. Focus on disasters that are most likely to occur in your area. If you need any ideas, contact your local health department.

KEEP IT SIMPLE

Keep your plan simple enough that it can be followed during a time of chaos. Keep a written copy in your establishment and share it with your employees often.

MANAGE CUSTOMERS

Emergency situations can be rattling for customers and staff members alike. Having a plan in place will help your employees stay calm, which will help your customers be more calm.

MANAGE FOOD

Make a plan for how to get food into cold storage if the power goes out. Consider securing access to a generator, refrigerated truck, or warehouse to use during an extended power outage.

MANAGE WATER

Consider preparing an "emergency menu" of recipes that require a minimal amount of water for preparation. It's also a good idea to keep a stock of bottled water.

PLAN COMMUNICATION

Make sure your employees understand who to contact and how to report an emergency. Keep a list of emergency contact numbers by the phone.

