

Disaster Preparedness,
Vulnerability Analysis, Training
and Exercise Program
(DVATEX)



CDR Sue Hite, MS, RD

Head, Nutrition Management Dept

Naval Medical Center, San Diego

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DVATEX PROGRAM

- Navy Medical Department Program to enhance command emergency preparedness and reduce vulnerabilities
- A 4-Stage Program
 - Self assessment
 - Site visit (vulnerability analysis, training and table top exercise)
 - After action report
 - On-going support

VULNERABILITY ANALYSIS

- HEAT (Hospital Emergency Analysis Tool)
 - 4 Food Service Items
 1. *Facility has adequate food on hand for staff and patients for 3-4 days*
 2. *Facility has plan for food service surge*
 3. *Surge plan has been exercised in past 12 months*
 4. *Security of food is maintained at all times (delivery, storage, and preparation)*

FOOD SERVICE CONSIDERATIONS

- Command's Disaster Plan
 - Is food service included (plan and drills)?
 - Reps on disaster teams, committees?
- Mission Statement

Do you have one for disasters?
Is it written? Staff role(s)?

Food Service continued...

- Personnel
 - Determine minimum manning requirements
 - Establish needs with utilities disrupted
 - Update recall roster
 - Consider contract personnel
 - Plan for staff substitutions
 - Practice evacuation plans
 - Plan assignments for manpower pool

Food Service continued...

- Materials

- A. Utilities

- What is available? Utilities drive the menu
 - Equipment requirements (steam, gas, electric)?
 - Who do you call for updates?
 - How will you deliver trays without elevators?
 - What if the dishmachine is not available?
 - How many days of disposables?

Food Service continued...

B. Food Supply

- Sources and response time requirements
- Disaster menus (3 day minimum)
- Plan for the worst case scenario
 - * alternate driving routes, ex. w/ and w/o interstate
 - * driving directions – copy for driver & SOP
 - * consider alternate delivery (helo, boat etc)

Food Service Continued...

C. Tube Feeding

- Resupply plans?
- Vendor inventory?
- Alternate driving routes, ex. w/ and w/o interstate
- House “diet” if shortages? Elemental formula?
- Sterile water for dilutions?

Food Service Continued...



D. Water

- How much on hand?
- How will it be resupplied?
- Does prime vendor have bottled water?
- A water conservation plan?

ADDITIONAL CONSIDERATIONS

Food and Water Rationing

- If implemented, what are minimum Kcal and water needs for various ages/disease states?
- Consider personnel doing heavy labor (firefighters, security, litter bearers etc)

Considerations continued...

Food Replenishment

- Specify needs for food service surge

Example: How many/kind of meat, meat substitute, veg, starch, fruit, milk for 4000?

Specify # cases and pounds

Considerations continued...

Alternate Food Options

- * MREs
- * Frozen sandwich meals, ready to eat after thawing. Stable for the following:
 - 35 days under refrigeration
 - 12 hours after thawing
 - 12 months if left frozen

MISC. ISSUES



- Night meals for staff?
- Nourishment staging areas identified? What items?
- Extended cafeteria hours for staff?
- Additional trash pick-up? Secure location?
- Can prime vendor supply ready to eat items?
- Is hand sanitizer available?
- Food security checklist (provide to vendors too)

Food Security Checklist

Vendor Assurance:

Can food distributors provide the following:

- Documentation of manufacturing plant security
- Documentation of traceable product codes for all stock
- Plan to inspect inbound shipments for tampering or counterfeiting
- Plan to prevent tampering or counterfeiting of on site products
- Secure delivery trucks during transportation
- Policy requiring proper ID and background checks for delivery personnel
- Rapid communication and recall notification plan that involves key facility staff in the event of a local, regional or national food recall.

Standard Operating Procedures:

Does your facility have a procedure to address the following?

Employees

- Background screening for all paid and volunteer staff
- Proper ID of staff at all times
- Employee training plan
 - * prevention, identification, reporting and response to product tampering
 - * monitoring/reporting suspicious behavior
- Collection of ID, keys, uniforms, and deletion of computer passwords and access codes of staff who leave your hire
- Daily posted work assignments to identify scheduled staff

SOP continued...

Facility Access

- Restricted or escorted entry of all non-scheduled food service personnel, vendors, visitors, maintenance or contract personnel etc. and requirement for proper ID
- Limited or restricted access to food storage and holding areas

SOP continued...

HACCP Planning

- Crisis management and recall plan for responding to food related emergencies
 - * Batch labeling for rapid ID and recall
 - * Securing & isolating suspicious items
- Pre-operation cleaning/sanitizing equipment and food contact surfaces
- HACCP-based procedures to identify risks, prevent or control and monitor for deliberate contamination throughout the flow of food

SOP continued...

Routine and Random Monitoring

Does your facility routinely as well as randomly check the following:

- Building security and access to ventilation and water supply
- Hazardous material inventory (cleaning and sanitizing chemicals, pesticides, food allergens)
- Loading dock security, stock inventory, invoice reconciling and inspection for tampered or counterfeited stock
- Vigilant monitoring of customer self-service and public food display areas

REFERENCES

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