



Section	Psychiatric Health Facility (PHF)	Effective:	8/24/16
Sub-section	Dietary Services		
Policy	Disaster and Emergency Supplies for Dietary Services	Last Revised:	9/13/16
Policy #			
Director's Approval	_____	Date	_____
	Alice Gleghorn, PhD		
PHF Medical Director's Approval	_____	Date	_____
	Leslie Lundt, MD		
Supersedes:	New policy	Audit Date:	9/13/19

1. PURPOSE/SCOPE

- 1.1. To ensure that adequate food and nutrition is provided to Psychiatric Health Facility (PHF) patients and staff during a disaster and/or emergency.

2. POLICY

- 2.1. In the event of a disaster and/or emergency, the PHF shall utilize stored food and water supplies that will provide up to seven (7) days of nutrition and hydration for **a minimum of fifty (50) patients and staff**. Supplies shall be provided by an emergency preparedness food vendor with menus created and approved by registered dietitians.
- 2.2. Emergency menus shall provide all the minimum daily requirements for all patients and staff.

3. DISASTER AND EMERGENCY DIETARY PROCEDURES

- 3.1. Emergency supplies will be utilized only if extreme conditions have been endured and the PHF is unable to safely access adequate and/or appropriate food, water or other necessary supplies.
- 3.2. The PHF Registered Dietician (RD) and/or food service staff will coordinate the function of dietary services and preparation and distribution of supplies.
- 3.3. Food service staff will use the PHF Diet Manual, "Meals for All" policies and procedures and/or guidance from the Registered Dietitian (RD) to ensure emergency food supplies are medically and nutritionally appropriate for individual patients. Food availability and specific individual preferences may be considered.

- 3.4. To ensure appropriate and efficient use of all available supplies, the PHF RD and/or food service staff will consider the following:
 - 1. All properly frozen and refrigerated perishable foods will be used first.
 - 2. Non-perishable house stock foods (i.e. peanut butter, crackers) will be used to supplement emergency supplies.
- 3.5. Food grinders and mashers will be maintained on premises to prepare foods for mechanical soft diets.
- 3.6. Utilize disposable plates and utensils whenever possible.

4. WATER SUPPLY PROCEDURES

4.1. For drinking purposes, at least one and half (1.5) gallons of water is required per person per day. The PHF will store a minimum of 525 gallons to ensure enough water is available for drinking, reconstitution of food and hand/equipment washing.

The total calculation is as follows:

$$1.5 \text{ gallons water/day} \times 50 \text{ individuals} \times 7 \text{ day supply} = 525 \text{ gallons}$$

4.2. Ninety (90) 5-gallon water jugs and three hundred sixty (360) 33-ounce water bottles will be stored with the emergency food supplies.

The total calculation is as follows:

$$\begin{aligned} \text{Ninety (90) 5-gallon water jugs} &= 450 \text{ gallons} + \\ \text{Three hundred sixty (360) 33-ounce bottles} &= 94 \text{ gallons} \\ \text{Total} &= 544 \text{ gallons} \end{aligned}$$

4.3. The following methods are approved to purify water for human consumption, including drinking, meal preparation, medication delivery and teeth brushing:

- 1. Heat: If necessary, strain water through a clean cloth to remove any sediment. Boil water vigorously for at least one minute. After cooling, if desired, add a pinch of salt to each quart of water to improve taste.
- 2. Chemicals: If boiling is not possible, strain the water and purify with any of the following:
 - a. Liquid Chlorine/Laundry Bleach (NOTE: After chlorine/bleach purification, let the water stand for 30 minutes):

	Clear water	Cloudy water
One Quart	¼ teaspoon	½ teaspoon
One Gallon	1 teaspoon	2 teaspoons
Five Gallons	5 teaspoons	7 teaspoons

b. Tincture of Iodine (2%)

	Clear water	Cloudy water
One Quart	5 drops	10 drops

REFERENCE

Food and Nutrition Board of the National Research Council, National Academy of Sciences
Recommended Dietary Allowances

California Code of Regulations – Social Security
Title 22, Section 77077

Code of Federal Regulations
Title 42, Section 482.28

REVISION RECORD

DATE	VERSION	REVISION DESCRIPTION
		<ul style="list-style-type: none"> Increased food and water supply minimum from 25 individuals to 50. Added minimum water supply calculations (1.5 gallons water/day x 50 individuals x 7 day supply = 525 gallons). Expanded details on exact water supply (Ninety (90) 5-gallon water jugs + three hundred sixty (360) 33-ounce bottles).

Culturally and Linguistically Competent Policies

The Department of Behavioral Wellness is committed to the tenets of cultural competency and understands that culturally and linguistically appropriate services are respectful of and responsive to the health beliefs, practices and needs of diverse individuals. All policies and procedures are intended to reflect the integration of diversity and cultural literacy throughout the Department. To the fullest extent possible, information, services and treatments will be provided (in verbal and/or written form) in the individual’s preferred language or mode of communication (i.e. assistive devices for blind/deaf).