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| **Subsistence Policy During Pandemic/Emergency** | **Subject: Pandemic Plan** |
|  |  |
| **Effective:** | **Revised:** |

**POLICY**: To ensure adequate supplies and subsistence for all persons in the facility during an emergency event. Provisions include food, pharmaceuticals and medical supplies. Facility shall maintain for the duration of an emergency or until all its patients have been evacuated and its operations cease:  
Contracted service for the supply of medical, pharmacy, food and water for staff and residents. The facility shall provide an emergency power system maintained in accordance with NFPA 110. This system shall provide power to areas that are critical to resident care such as HVAC, refrigeration and life safety items. Each department will its additional policy.

**PROCEDURE:**

1. The central supply of medical provisions such as but are not limited to, dressings, stock medications, and wound care will have par levels to provide for 72 hours of care.
2. There shall be an arrangement with the pharmacy for the provision of resident and those staff sheltering in place required medications from a backup source if the provider cannot deliver during the emergency.
3. The dietary department shall have in a separate location sufficient supply of emergency food and water for 72 hours and maintain an agreement with suppliers for emergency delivery of potable water. The dietary department shall order additional supplies ahead of any predicted emergency to ensure adequate supplies for any incoming persons who may need shelter in an emergency.
4. If there is a chance of flooding to the central supply areas these emergency supplies shall be relocated to the storage rooms available on the nursing units.
5. The facility shall maintain an emergency generator connected via an automatic transfer switch to supply pawer to mission critical systems such as heat, fire systems, and lighting. This generator will be tested and inspected in accordance with NFPA 110 and manufacturers recommendation.
6. The facility shall have a service contract for the generator which can also supply a backup in the event of generator failure.
7. The fuel supply for the generator shall not fall below 72 hours and a contract for fuel delivery shall be in place.
8. Maintaining necessary services include the delivery and access to medical gases.
9. The facility shall maintain a supply of clean linen and contracted services for the removal and treatment of soiled linens; disposal of bio-hazard materials for different infectious diseases; for safe and appropriate disposal in accordance with nationally accepted industry guidelines.

All posted Policies and Procedures are current as of September 15, 2020 and are based on the current knowledge of COVID-19, CDC and NYS DOH guidelines, regulations, and NY Executive Orders as they exist.  The Policies and Procedures are subject to amendment in accordance with any change to regulations, guidance, and/or executive orders.

**SAMPLE INVENTORY FOR 400 PEOPLE ON REGULAR CONSISTENCY DIET**

|  |  |  |
| --- | --- | --- |
| QUANTITY | MEASURE OF UNIT | ITEM |
|  |  |  |
| 3 | CASES | ORANGE JUICE |
| 3 | CASES | APPLE JUICE |
| 3 | CASES | CRANBERRY JUICE |
| 6 | CASES | RICE KRISPIES |
| 5 | CASES | CORN FLAKES |
| 5 | CASES | RAISIN BRAN |
| 4 | CASES | DRY MILK |
| 3 | CASES | FRUIT COCKTAIL IN LIGHT SYRUP |
| 5 | CASES | PEANUT BUTTER |
| 3 | CASES | JELLY |
| 3 | CASES | GREEN BEANS |
| 16 | CASES | CRACKERS |
| 3 | CASES | BUTTER SCOTCH |
| 1 | CASE | BUTTER SCOTCH DIABETIC |
| 3 | CASES | CHOCOLATE PUDDING |
| 1 | CASE | CHOCOLATE PUDDING DIABETIC |
| 3 | CASES | VANILLA PUDDING |
| 1 | CASE | VANILLA PUDDING DIABETIC |
| 3 | CASES | CAN PEACHES IN LIGHT SYRUP |
| 3 | CASES | BEAN SALAD |
| 3 | CASES | CHICK PEA SALAD |
| 3 | CASES | V-8 JUICE |
| 1 | CASE | SANKA |
| 1 | CASE | TEA |
| 1 | CASE | SUGAR |
| 1 | CASE | SWEET & LOW |
| 3 | CASES | MAYONNAISE |
| 3 | CASES | TUNA |
| 2 | CASES | SALMON |
| 4 | CASES | CHICKEN |
| 4 | CASES | RICE PUDDING |

**SAMPLE PUREE ITEMS**

|  |  |  |
| --- | --- | --- |
| QUANTITY | MEASURE OF UNIT | ITEM |
|  |  |  |
| 3 | CASES | PUREE CHICKEN |
| 3 | CASES | PUREE BEEF |
| 3 | CASES | PUREE VEAL |
| 3 | CASES | PUREE LAMB |
| 3 | CASES | PUREE GREEN BEANS |
| 3 | CASES | PUREE SQUASH |
| 3 | CASES | PUREE CARROTS |
| 3 | CASES | PUREE PEAS |
| 3 | CASES | PUREE BEETS |
| 4 | CASES | PUREE FRUITS |
| 2 | CASEs | APPLE SAUCE |
| 1 | CASE | CREAM OF RICE |
| 1 | CASE | MASH POTATO |
| 1 | CASE | CREAM OF WHEAT |
| 1 | CASE | STERNO CANS |
| 1 | CASE | STERNO SHAFING DISH HOLDER |
| 1 | CASE | SHAPING PANS |
| 1 | CASE | HONEY THICK WATER |
| 1 | CASE | HONEY THICK JC. (NOTE TYPE) |
| 1 | CASE | NECTAR THICK WATER |
| 1 | CASE | NECTAR THICK JC (NOTE TYPE) |

**SAMPLE THREE DAY EMERGENCY MENU REGULAR CONSISTENCY**

**BREAKFAST**

|  |  |  |
| --- | --- | --- |
| **DAY I** | **DAY II** | **DAY III** |
| Orange juice 4 oz. | Apple juice 4 oz. | Cranberry juice 4 oz. |
| Cold cereal/Rice Krispies 1 box | Cold cereal/Corn Flakes 1 box | Hot or cold cereal 1 box |
| Milk 8 oz. | Milk 8 oz. | Milk 8 oz. |
| Sanka/tea 6 oz. | Sanka/tea 6 oz. | Sanka/tea 6 oz. |
| Sugar 3 pkgs. | Sugar 3 pkgs. | Sugar 3 pkgs. |

**LUNCH**

|  |  |  |
| --- | --- | --- |
| Chicken Salad 3 oz. | Tuna fish 3 oz. | Salmon steak 3 oz. |
| Fruit cocktail 4 oz. | Three bean salad 4 oz. | Chick pea salad 4 oz. |
| Crackers 3 pkgs. | Crackers 3 pkgs. | Crackers 3 pkgs. |
| Rice Pudding 4 oz. | Chocolate pudding 4 oz. | Vanilla pudding 4 oz. |
| Sanka/tea 6 oz. | Sanka/tea 6 oz. | Sanka/tea 6 oz. |
| Sugar 2 pkgs. | Sugar 2 pkgs. | Sugar 2 pkgs. |
| Milk 4 oz. | Milk 4 oz. | Milk 4 oz. |

**DINNER**

|  |  |  |
| --- | --- | --- |
| Peanut butter 3 oz. and jelly 1 pkg. | Chicken salad 3 oz. | Peanut butter 3 oz. and jelly 1 pkg. |
| Green beans 4 oz. | Bean salad 4 oz. | V-8 juice 4 oz. |
| Crackers 3 pkgs. | Crackers 3 pkgs. | Crackers 3 pkgs. |
| Butterscotch pudding 4 oz. | Can fruit (peaches) 4 oz. | Fruit cocktail 4 oz. |
| Sanka/tea 6 oz. | Sanka/tea 6 oz. | Sanka/tea 6 oz. |
| Sugar 2 pkgs. | Sugar 2 pkgs. | Sugar 2 pkgs. |
| Milk 4 oz. | Milk 4 oz. | Milk 4 oz. |

**SAMPLE THREE DAY EMERGENCY MENU PUREE CONSISTENCY**

**BREAKFAST**

|  |  |  |
| --- | --- | --- |
| **DAY I** | **DAY II** | **DAY III** |
| Orange juice 4 oz. | Apple juice 4 oz. | Cranberry juice 4 oz. |
| Cold cereal/Cream of Wheat 1 pkg. | Cold cereal/Cream of Wheat 1 pkg. | Cold cereal/Cream of Wheat 1 pkg. |
| Apple Sauce 4 oz. | Puree Fruit 4 oz. | Apple Sauce 4 oz. |
| Milk 8 oz. | Milk 8 oz. | Milk 8 oz. |
| Sanka/tea 6 oz. | Sanka/tea 6 oz. | Sanka/tea 6 oz. |
| Sugar 3 pkgs. | Sugar 3 pkgs. | Sugar 3 pkgs. |

**LUNCH**

|  |  |  |
| --- | --- | --- |
| Puree chicken 3 oz. | Puree veal 3 oz. | Puree beef 3 oz. |
| Puree green beans 4 oz. | Puree carrots 4 oz. | Puree beets 4 oz. |
| Cream of rice 4 oz. | Cream of rice 4 oz. | Cream of rice 4 oz. |
| Vanilla pudding 4 oz. | Chocolate pudding 4 oz. | Vanilla pudding 4 oz. |
| Sanka/tea 6 oz. | Sanka/tea 6 oz. | Sanka/tea 6 oz. |
| Sugar 2 pkgs. | Sugar 2 pkgs. | Sugar 2 pkgs. |
| Milk 4 oz. | Milk 4 oz. | Milk 4 oz. |

**DINNER**

|  |  |  |
| --- | --- | --- |
| Puree beef 3 oz. | Puree lamb 3 oz. | Puree chicken 3 oz. |
| Puree squash 4 oz. | Puree peas 4 oz. | Puree spinach 4 oz. |
| Mashed potato 4 oz. | Mashed potato 4 oz. | Mashed potato 4 oz. |
| Rice pudding 4 oz. | Puree fruit 4 oz./applesauce | Puree fruit 4 oz. |
| Sanka/tea 6 oz. | Sanka/tea 6 oz. | Sanka/tea 6 oz. |
| Sugar 2 pkgs. | Sugar 2 pkgs. | Sugar 2 pkgs. |
| Milk 4 oz. | Milk 4 oz. | Milk 4 oz. |

***All puree foods will be heated in sternos to a temperature of 165°F and maintained at 135°F or above.***

***\*Residents requiring thicken liquids will be given the appropriate thicken liquids in place of the noted liquids above.***