

Recovery

Facilities:

- ◆ Determine the extent of the damage, if any, to the plant.
- ◆ Arrange for appropriate repairs as required.
- ◆ Assess the internal area of the plant, processing rooms, coolers, freezers, and slaughter areas.
- ◆ Institute the cleanup plan, including testing after cleanup and sanitizing to determine effectiveness.
- ◆ Use the information from the cleanup and sampling results to make determinations about the startup of the plant.
- ◆ Determine if the plant can produce product that is safe, wholesome, and properly labeled.
- ◆ Determine if the water supply is safe to produce wholesome product.

Employees:

- ◆ Use the call plan to determine how many employees are available and to notify them when it is safe to return to work.
- ◆ Notify employees of plant operational status as needed.
- ◆ Determine if you have enough personnel available to resume operation.

Product:

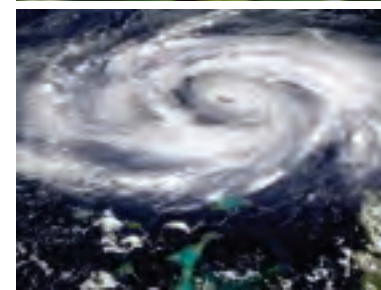
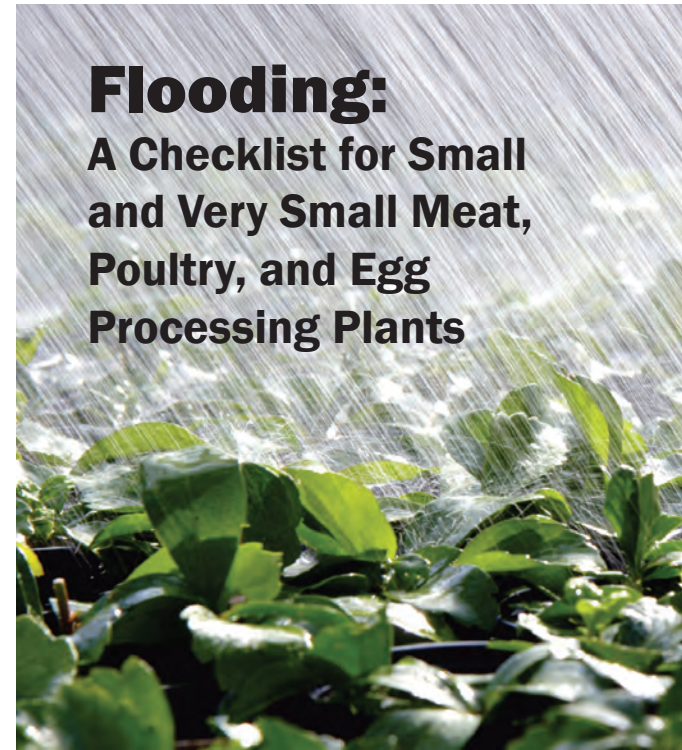
- ◆ Utilize the disposal criteria as needed.
- ◆ Keep records of the amount of affected product that has been disposed of or denatured.
- ◆ Determine if product can be reprocessed and still be safe.
- ◆ Fill out all appropriate FSIS disposal forms for product.
- ◆ Keep FSIS personnel informed on the decisions that you have made regarding product disposition.
- ◆ Ensure that FSIS employees are able to confirm proper disposal of product through records or observation of disposal.

- ◆ Update your plan as needed.

USDA is an equal opportunity provider and employer.
September 2008



Flooding: A Checklist for Small and Very Small Meat, Poultry, and Egg Processing Plants



United States Department of Agriculture
Food Safety and Inspection Service



Preparation

Facilities:

- ◆ Determine if the plant is located in an area prone to flooding from heavy rains, tornados, or hurricanes.
- ◆ Examine the outside structure of the plant.
 - ▶ Is it in good condition?
 - ▶ Are there areas that could be improved to help withstand water or flood damage, particularly the roof, lower level coolers, or storage?
 - ▶ Is there an emergency generator?
- ◆ Develop a clean up plan that covers each room in the facility, including dry storage, processing and slaughter areas, coolers, and freezers.
 - ▶ Specify which cleaners and sanitizers should be used on walls, floors, and equipment.
 - ▶ Develop a testing regimen to determine if cleanup is effective; include numbers of samples and where they should be taken.



Employees:

- ◆ Prepare a call-down system for notifying employees of the plant's operational status.
 - ▶ Make sure that copies are posted in a prominent place or that all employees have a copy of the notification plan.
 - ▶ Practice using the system.
 - ▶ Include emergency contact numbers for fire, police, the District Office, etc.
 - ▶ Identify essential functions and the employees who would carry these out.

Product:

- ◆ Determine how product is packaged and stored.
 - ▶ Is it in areas that might be affected by rising water?
 - ▶ Are there methods that can be put in place to quickly remove product in the event there is time to prepare?
 - ▶ Are there ways to protect product from contamination without removing it from the plant?
 - ▶ Are there methods to keep product refrigerated or frozen?
- ◆ Look at these and other factors and include mitigation strategies in your plan.
 - ▶ Determine how you would dispose of any contaminated product, for example, landfill or denaturing.

Response

Facilities:

- ◆ Evaluate facility condition.
- ◆ Determine if the plant can operate in a safe and sanitary manner.
 - ▶ Is there potable water?
 - ▶ Is there electricity? Refrigeration?
 - ▶ Is there an operational generator?
 - ▶ Is there damage to the outside premises?
- ◆ Put the plans that you developed in the preparation steps into place.



Employees:

- ◆ Implement call-down or notification procedure.
- ◆ Determine if employees are safe.
- ◆ Determine how many employees are available.
 - ▶ What are their positions?
 - ▶ Can they carry out essential functions?
- ◆ Contact the Frontline Supervisors (FLS) or District office to let them know the status of your operations.
- ◆ Keep employees apprised of conditions on a daily basis.

Product:

- ◆ Determine if product is affected or contaminated.
 - ▶ How much product is affected?
 - ▶ What type of product is affected?
 - ▶ Was potable water unavailable when product was produced?
 - ▶ Is any product salvageable?
- ◆ Retain affected product.
- ◆ Maintain contact with FLS or District regarding affected product and conditions.

