



FUNDING

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PARTNERS

The Center for Agriculture and Food Security and Preparedness is grateful for the continued support from the following partners:



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Food Safety Issues in the Event of Disasters:

PRACTICAL APPLICATION



The Center for
Agriculture and
Food Security
and Preparedness

UT College of Veterinary Medicine

Food Safety Issues in the Event of Disasters

PRACTICAL APPLICATION

Disasters occur all too frequently, are you and your organization prepared to address food safety issues in a disaster situation?

This course incorporates interactive and performance-based activities to address food safety issues commonly faced in the event of a disaster. Food safety response and recovery issues that will be covered include situational assessments, inspectional concerns, salvage and other mitigation strategies related to food retail and processing facilities impacted by a natural or man-made disaster.

flexible solutions for your organizations needs

DAY 1

| Mod. # | Module Title | Time (hrs) |
|--------|--|------------|
| 1 | Course Overview and Administration | 1.00 |
| 2 | Identifying Food Safety Issues Associated with Disasters | 1.25 |
| 3 | Food Safety Issues in the Event of Disasters - Planning and Preparedness | 2.00 |
| 4 | Food Safety Issues in the Event of Disasters - Assessment and Response | 2.25 |
| 5 | Food Safety Issues in the Even of Disasters - Recovery | 1.50 |

DAY 2

| Mod. # | Module Title | Time (hrs) |
|--------|-----------------------------------|------------|
| 6 | Practical Exercise | 3.00 |
| 7 | Course Summary and Administration | 1.00 |



COURSE LENGTH

Twelve (12) instructional hours (1½ days). The course will run from 8a-5p on the first day and 8a-12p on the second day.



PRE-REQUISITES

The web-based course, *Food Safety Issues in the Event of Disasters: An Introduction*, will be a pre-requisite for this course. It is recommended that participants have field inspection experience and basic food microbiology knowledge.



FINAL EXERCISE

The 3 hour exercise on day two will include several real life situations that food safety inspectors may need to assess in the event of a disaster, including evaluating mass feeding operations, working with retail facilities to determine steps needed for reopening, and evaluating whether food product items can be salvaged or must be destroyed. There are three choices for the exercise: fire, flood and earthquake. All exercises cover the same key learning objectives.



THE CENTER FOR AGRICULTURE AND FOOD SECURITY AND PREPAREDNESS

dedicated to protecting and enhancing the safety of agriculture and the food supply