

Are You Prepared?

Take this operational assessment to see how prepared your Assisted Living Facility is for an emergency

FOOD AND WATER NEEDS	UNINTERRUPTED OPERATIONS																							
<ol style="list-style-type: none"> 1. Do you have at least a three day* supply of bottled water for each person in the community including staff and family, resident's relatives, EMT personnel? 2. Do you have one gallons of water per person for at least three days*? 3. Do you have emergency menus for three days*? 4. Do you have a three day supply* of nonperishable foods & beverages in the pantry? 5. Do you have recent hard copy of tray cards or a recent list of patients and their diets as well as a meal tracking procedure? 6. Do you have a written contract with another facility to store perishable foods in the sudden loss of freezer or cooler space? 7. Do you have infant food for persons on special diets and a supply of vitamins? 8. Do you have high-energy foods like peanut butter, granola bars, trail mix, raisins, energy bars as well as comfort foods and drinks such as cookies, hard candy, crackers, sweetened cereals, instant coffee and tea bags? 9. Do you have the staples: sugar, salt and pepper? 10. Do you have a re-constitution chart for BIB concentrate beverages to show finished ounces? *Preferably seven days <p style="text-align: right;">SCORE: _____ (Total of 10)</p>	<ol style="list-style-type: none"> 1. Do you have an up-to-date list with the correct contact information for all staff members including administrator and dietary manager? 2. Do you have a written contract with a water supplier for emergency use? 3. Have you stored flashlights and batteries separately? 4. Do you have a three day* supply of paper/plastic/foam dishes and utensils? 5. Does staff have sturdy shoes or work boots and raingear for use in storm conditions? 6. Are alternate locations for emergency power well-marked and recorded? 7. Have you operated backup generators recently? 8. Do you have a plan to prepare food without using gas and electricity? 9. Do you have a cellphone charger and extra batteries? 10. Do you have a non-electric can opener on hand? <p style="text-align: right;">SCORE: _____ (Total of 10)</p>																							
MORE READINESS PREPARATIONS	TOTAL SCORES FROM EACH CATEGORY																							
<ol style="list-style-type: none"> 1. Do you have toilet paper, towelettes and feminine supplies? 2. Do you have soap, liquid detergent, disinfectant and household chlorine bleach? 3. Do you have lots of large plastic garbage bags and ties as well as plastic buckets with tight lids? 4. Do you have a place to store trash inside the facility during a hurricane or similar event? 5. Do you have plenty of safety matches? 6. Do you have an on-call calendar for the facility with phone numbers for on-call staff? 7. Are the names and phone numbers for all food and supply vendors available in hard copy? 8. Are computer files backed up? 9. Is there a list of kitchen equipment that can be operated under emergency power without exceeding available limits? 10. Does staff know what and where the emergency plan is and how to use it? <p style="text-align: right;">SCORE: _____ (Total of 10)</p>	<p>FOOD AND WATER: SCORE: _____</p> <p>TOOLS AND SUPPLIES: SCORE: _____</p> <p>MORE READINESS PREPARATION: SCORE: _____</p> <p style="text-align: right;">TOTAL: /30</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 25%;">SCORE</th> <th style="width: 25%;">STANDARDS MET</th> <th style="width: 50%;">RATING</th> </tr> </thead> <tbody> <tr> <td>27-30</td> <td>Over 90%</td> <td>Emergency Expert</td> </tr> <tr> <td>24-26</td> <td>80 to 87%</td> <td>Decent at Disaster</td> </tr> <tr> <td>20-23</td> <td>70 to 77%</td> <td>Alarmingly Lacking</td> </tr> <tr> <td>0- 19</td> <td>0% to 69</td> <td>Call 911</td> </tr> </tbody> </table> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 75%;">AREAS OF IMPROVEMENT</th> <th style="width: 25%;"># OF BLANKS</th> </tr> </thead> <tbody> <tr> <td>FOOD AND WATER:</td> <td style="text-align: center;">_____</td> </tr> <tr> <td>TOOLS AND SUPPLIES:</td> <td style="text-align: center;">_____</td> </tr> <tr> <td>SANITATION:</td> <td style="text-align: center;">_____</td> </tr> </tbody> </table>	SCORE	STANDARDS MET	RATING	27-30	Over 90%	Emergency Expert	24-26	80 to 87%	Decent at Disaster	20-23	70 to 77%	Alarmingly Lacking	0- 19	0% to 69	Call 911	AREAS OF IMPROVEMENT	# OF BLANKS	FOOD AND WATER:	_____	TOOLS AND SUPPLIES:	_____	SANITATION:	_____
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