

**FLOOD?**



**FIRE?**



**ELECTRICITY OUT?**



# ARE YOU READY?

## Emergency Planning for Retail Food Establishments

Emergency Action Planning  
Guidance  
for  
Retail Food Establishments

Practical guidance for retail grocery and food service establishments in planning for and responding to emergencies that have the potential to create an imminent health hazard.



### PROTECT YOUR FOOD BUSINESS IN AN EMERGENCY\*!

Get your NEW “Emergency Action Planning  
Guide for Retail Food Establishments”

at:

[http://www.state.nj.us/health/foodanddrugsafety/documents/emergency\\_actionplans.pdf](http://www.state.nj.us/health/foodanddrugsafety/documents/emergency_actionplans.pdf)

### Contaminated Water Supply (Biological)

#### Drinking Water

#### Alternative Procedures

- Use commercially bottled water and/or water that has been boiled for at least 5 minutes  
And/Or
- Haul water from an approved public water supply in a covered sanitized container  
And/Or
- Arrange to use a licensed drinking water tanker truck.



**LOOK INSIDE FOR  
GREAT EMERGENCY  
TIPS AND IDEAS!**

## PREPARE, ASSESS, RESPOND, and RECOVER

Learn how to :

- Be prepared for an emergency
- Assess an emergency
- Operate under limited conditions
- Recover quickly after an emergency

**YOUR LOCAL HEALTH  
DEPARTMENT:  
HOBOKEN HEALTH  
DEPARTMENT  
201-420-2375**

\*Emergencies may include natural disasters, power outages, sewage buildup, fire, toxic spills, or other incidents that affect or have the potential to affect your establishment’s operations and the safety of your food.