

## **Notes on Disaster Mass Feeding**

Determine basic need and size up food, cooking materials, cooking fuel, and serving and eating utensils. Whenever you are serving food in a disaster environment plan on double what you initially calculate. Once the word goes out that you have a hot meal you will easily double your capacity to feed. Plan everything as if you did not have access to electricity.

The following should be part of your pre-disaster assessment and included in your paper cache:

### **Cooking Materials:**

This should include but not be limited to the following:

Dutch ovens, gas grills and stoves, outdoor cooking pot and pans, spatulas, tongs, large serving spoons, holding dishes, aluminum foil, plastic wrap, 5 gallon or larger water jugs, . . .

### **Cooking Fuel:**

This should include but not be limited to the following:

propane in 5 gallon or larger tanks, charcoal briquettes, wood, matches, . . .

### **Serving and Eating Utensils:**

This should include but not be limited to the following:

paper plates, napkins, plastic forks, plastic spoons, plastic knives, paper and/or styrofoam cups paper for tablecloths, serving spoons and forks, tongs, . . .

Try to make all of these items burnable or at least discardable.

### **Food:**

This should include but not be limited to the following:

Water, water, and more water. Most of your food will need to come for the neighborhood freezers. The power is usually the first to go in most disasters. Encourage neighbors to donate their frozen meats and such that would otherwise spoil due to power outages. When you go to store food in you caches keep it simple. Put in only foods that are dry and store for long periods of time. Because most caches are outdoor figure whatever the normal storage life of the food items are cut it by 1/3. Hot chocolate and soup are always a favorite both in winter and in summer.

### **Sanitation:**

This should include but not be limited to the following:

Water, water, and more water. large (39 gallon) plastic bags, bleach, large basins or 4 mil plastic for making sinks, wash rags and towels, scrub brushes and pads, dish soap by the gallon, paper towels, . .

When setting up sinks for best sanitation purposes a triple sink system should be used. In the first wash water with soap, the second rinse water, the third sanitizer. Use .05 solution of bleach as sanitizer. That is 1 cap full of bleach for every gallon of water. All washing should be done in hot water whenever possible.

### **Personnel:**

This should include but not be limited to the following:

Cooks and kitchen help. Try to use people who have mass feeding experience like those who have worked in restaurants. Almost anyone knows how to cook, but, can they cook for large groups.