



Preparing for a Tornado or Strong Damaging Winds

The first concern during a storm that may bring high winds or tornados is for personal safety for the customers and employees within your establishment. A severe storm may cause one or more imminent health hazards in addition to structural damage from winds such as power outages, interruptions in water service, flooding, fires, or other threats to the safety of your establishment's food supply.

The following information will assist you in developing a plan to prepare for and respond to damage from a tornado or strong winds in your establishment. While not required for an <u>Emergency Preparedness Plan</u> accepted by the Houston Health Department Bureau of Consumer Health Services (BCHS), it is highly recommended that your establishment have procedures in place for tornadoes or other severe wind events.

PLAN AND ACT NOW

- Develop a safety plan for the occupants of your establishment during severe weather advisories such as:
 - O During a tornado warning a tornado has been sighted or picked up on radar
 - stop operations
 - help customers and employees find shelter away from windows and in an enclosed area
 - stay away from large, unattached items such as refrigerators
 - stay informed of weather advisories through the radio, TV, or phone alerts
 - O During high-wind situations damaging, high-velocity winds have been reported in the area Potential risks include downed power lines, flying debris, wind-blown heavy objects, and broken glass.
 - stop operations
 - follow the directions as you would for a tornado warning
 - O During a tornado watch conditions are favorable for the development of a tornado
 - continue normal operations but be alert for changing weather conditions and stay informed of weather advisories

WHEN STORM DAMAGE OR AN IMMINENT HEALTH HAZARD OCCURS

Exercise caution before entering or moving around if entrapped in a storm-damaged building.

Determine the Safety of Your Facility and Operating Conditions

Call 911 if entrapped in the building or the power lines are down.
If there is significant damage or another imminent health hazard exists, do not conduct any food-related operations including food preparation and handling, warewashing, and cleaning.
Establishments with a BCHS-accepted Emergency Preparedness Plan may implement their plan for operating during an extended power outage and/or interruption in water service if and only if no other imminent health hazard exists.
Notify the Houston Health Department Bureau of Consumer Health Services (BCHS) at www.houstonconsumer.org , chs@houstontx.gov or (832) 393-5100 of the closure or implementation of a BCHS-accepted plan.



	Contact the Houston Permitting Center at (832) 394-8810 to determine if plan review/ building permits are required for replacement of large floor-mounted equipment, repairs, or replacement of interior surfaces, and repairs, replacement, or remodeling of the facility's structure. Refer to Recovering from Flood and/or Structural Damage for details and more contact information.			
	Refer to your Emergency Contacts_to call utility companies, repairmen, insurance companies, etc.			
	Ensure employees are wearing PPE (Employee Safety) to guard against injury from broken glass and debris if entering the establishment.			
	If cleanup begins before a health officer arrives, document the type and pounds of food discarded and the method of disposal.			
Asses	s Food and Non-Food Items			
	Look closely for glass fragments, some not clearly visible, that may have pierced food packaging or lodged deeply into food and other items. Be extremely cautious with: o Any unopened package or food, including ice and beverages o Porous food packaged in fabric, plastic or paper bags, or cardboard cartons o Fruits and vegetables o Disposable dishware and utensils o Filters, purifiers, and beverage cartridges attached to equipment			
	Discard all suspect foods and single-service articles according to <u>Proper Disposal of Contaminated Food.</u>			
	When in Doubt, Throw it Out!			
Clean and Sanitize				
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	Seal all openings into the facility to prevent future entry of pests or rodents.
	Clear trash and debris immediately in and around the establishment (downed tree limbs, cardboard boxes, broken sheetrock, old equipment, and any other damaged materials).
	Keep grass short and cut. Remove dense brush and shrubbery.
PREP	ARE TO REOPEN
Meet	the Requirements for Resuming Operations
Refer to	the <u>Requirements to Resume Normal Operations.</u>
Conta	act BCHS at <u>www.houstonconsumer.org</u> or <u>chs@houstontx.gov</u> :
	To request approval to resume normal operations once the requirements are met. OR
	To request a pre-opening inspection if permits and approval were needed from the Houston Permitting Center.
THE	BUREAU OF CONSUMER HEALTH SERVICES MUST GRANT APPROVAL FOR YOUR ESTABLISHMENT TO RESUME FOOD OPERATIONS.
Please	contact the Bureau of Consumer Health Services (BCHS) with any questions or concerns

4/26/21



