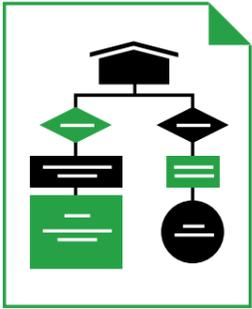


Preferred Sheltering Practices

Food

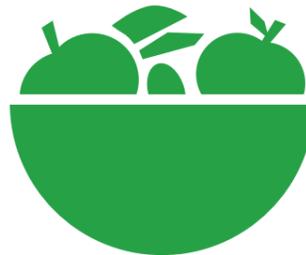
Availability



Local and district disaster management plans are in place.



Risks to food supply chains are identified.



Sufficient nutritious food is available and meets basic needs, including managing food allergens.

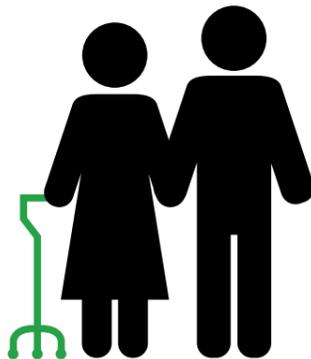


Quantity and quality of food is monitored daily.

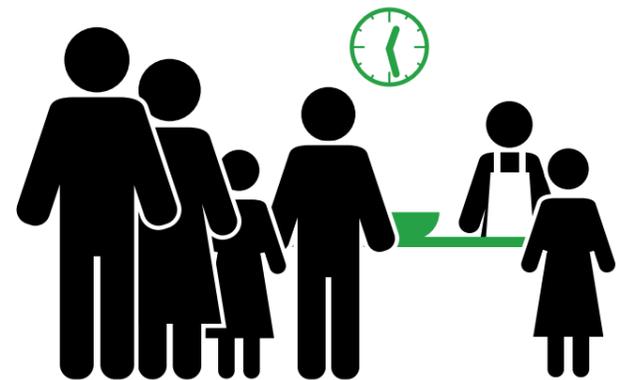
Access



Nutritional and safety needs for infants and young people are supported.

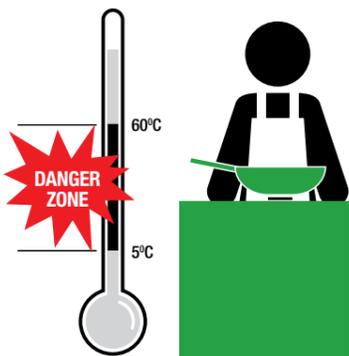


Older people, people with a disability are supported.



Catering plans should consider options e.g. for large numbers have efficient queues, staggered meal times.

Utilisation



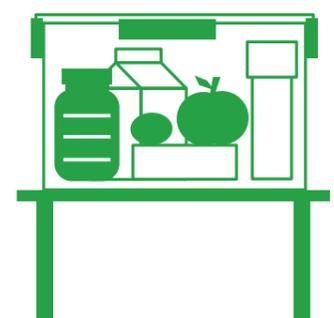
Food is stored, prepared, served and consumed in a safe and appropriate manner.



Before donating food, always check with the local emergency services.



Food hygiene practices, including hand-washing, are promoted.



Food supply should not be accessible by pests.

For more information contact emergencysheltering@redcross.org.au