



2014 CFP Emergency Action Plan (EAP)

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EAP COMMITTEE CHARGES

Charges from issue 2012 III-021:

1. Include new temperature guidance accepted by the 2012 CFP.
2. Review and update the existing EAP guidance document.
3. Report back to 2014 CFP
4. Recommend inclusion of new EAP as reference in Annex 2

Charges from issue 2012 III-025:

1. Include emergency handwash procedures in guidance



New Temperature Guidance

Temperature Guidance for product out of temperature

1. Allows product to be sold-no restrictions.
2. Product back to 41° F within time frame.
3. Two methods to monitor time:
 - a. When power went out, or
 - b. When food reaches 41° F.
4. For use during emergencies **only**.
5. Safety validated using ComBase predictor modeling using conservative assumptions.
6. 3 Examples of use included.
7. Requires written plan prepared in advance.
8. Unanimous Committee approval.

Chart 1: Procedures for Handling Refrigerated TCS Food During A Power Outage

TIME (HOURS)	PRODUCT TEMPERATURE			
	Maximum Temp up to 45°F (7°C)	Maximum Temp up to 50°F (10°C)	Maximum Temp up to 55°F (13°C)	Maximum Temp up to 60°F (15°C)
Up to 4	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell
				At 4 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F within the 4 hours it can be held/served/sold.
>4 to 6	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	At 6 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F (5°C) within the 6 hours it can be held/served/sold.
			Hold/Serve/Sell	
>6 to 9	Hold/Serve/Sell	Hold/Serve/Sell	At 9 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F (5°C) within the 9 hours it can be held/served/sold.	
			Hold/Serve/Sell	
>9 to 15	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	At 15 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F (5°C) within the 15 hours it can be held/served/sold.



Guidance Document Revisions

- Deleted Sections (4)
 - Infectious diseases
 - Bioterrorism
 - Suspicious packages
 - Intentional adulteration
- Updated Sections (6)
 - Electrical Service interruption
 - Water service interruption
 - Contaminated water supply
 - Sewage backup
 - Fire
 - Flood



Guidance Document Revisions

- Section titles modified to more clearly describe contents
 - Planning
 - Assessing
 - Business continuity
 - Recovery
- Handwashing Guidance
 - Relied on work of the Hand Hygiene Committee
 - Stayed with requirements for soap and water
- Toilet requirements



Benefits of Changes

- Much clearer guidance on temperature deviations
- Provides easy to use guidance on most common emergencies in order of frequency of occurrence
- More emphasis on:
 - Emergency use only
 - Need for plan prepared ahead of time
 - Encouraging review with the Regulatory Authority
- Emergency guidance document use:
 - Compare to existing procedures
 - Fill in gaps
 - Update site-specific procedures
 - Create procedures where they don't exist
 - Train staff
- Consistent handwashing and toilet requirements
- Much of text remains unchanged.



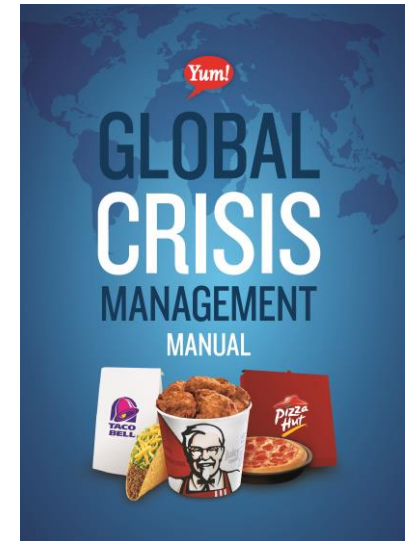
The Issues

1. Thanks, Acknowledge Report and Disband
 - Committee work had been completed.
2. Accept the new Guidance Document
 - Post on CFP site in PDF and Word
 - Include in Annex 2 of FDA Food Code



Yum's Emergency Response

- **CRISIS MANAGEMENT PROGRAM**
- **Provides effective control to:**
 - **Work in an open and cooperative fashion with the**
 - **regulatory community (federal, state, local levels)**
 - **Protect the health of consumers and employees**
 - **Minimize impact** and negative affects to the company
 - **Support business continuity**
- **Crisis Core Teams – 3 US and 20 International Units**
 - CCT Members- manage specifics to their function(s)
 - CCT members available 24/7 via Division Crisis Contact Wallet Cards/desktop shortcuts.
- **Crisis Core Team Leaders (Leads Crises)**



Yum's CrisisAssist

CRISISASSIST!

CrisisAssist! is your online tool for finding Crisis Management documents quickly.

- Key in the nature of your crisis
- Select your role on the Crisis Core Team
- Click "Search"

CrisisAssist! will return the full list of Crisis Management documents that you may need to manage your crisis event. From the list you can view the documents, save them to your desktop or Smartphone, or print them.

Please select the nature of your Crisis Event:

Select ▼

Select

Body Fluid Contamination

Chemical Contamination

Foodborne Illness / Communicable Disease

Foreign Material

Restaurant Emergency

Security / Assets Protection

Select ▼

Search

Yum!

GLOBAL
CRISIS
MANAGEMENT



CrisisAssist!

Emergency Response

- Documents needed for Crisis are generated automatically
- Can be viewed or printed
- Document Categories

Role

Natural Disaster Procedures

Preparation

Recovery

Step by Step Action Plan

Restaurant Emergency Procedures

Water Contamination/No Water

Sewage Backup

No Electricity

No working restroom

Equipment Failures

Cooking Platforms

Cold Holding Units

Communication Templates

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Yum! GLOBAL CRISIS MANAGEMENT

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Role Sheet
Role_Division_QA_Food_Safety_Manager.pdf [View or Print](#)

Fact Sheet
No Files in this category

Action Plan
Action_Plan_Boil_Water_Contamination.pdf [View or Print](#)

Tool
No Files in this category

Communication
Comm_Boil_Water_Customer.pdf [View or Print](#)
Comm_Bulletin_Power_Outage.pdf [View or Print](#)
Comm_Ops_RGM_Natural_Disaster.pdf [View or Print](#)
Comm_Ops_ARL_Natural_Disaster.pdf [View or Print](#)

Operations Tool
Restaurant_RGM_Natural_Disaster_Procedure.pdf [View or Print](#)
Restaurant_ARL_Natural_Disaster_Procedure.pdf [View or Print](#)
Restaurant_Emergency_Procedure.pdf [View or Print](#)

Security
No Files in this category



Additional Resources

- AFDO's Food Emergency Pocket Guide
 - Provides guidance to regulators for emergency response
- FDA.GOV
 - Disaster/Emergency Response & Recovery For Retail Food



Thanks for your time!

Questions?