

The Big One was Yesterday -- What Do I Do Today?

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We Know What the First 24 Hours Look Like...



But What Happens Next?



Communications

- 1610 AM
 - AC Alert (www.acalert.org)
 - Resource Flyers at Service Locations
 - Neighborhood Bulletin Boards
 - Facebook Recovery Groups
 - Social Media Channels
-
- Tell your loved ones how you are: keep them up-to-date!

Utilities Status

- What will come back the fastest?
- What will take the longest to come back?
- What coping mechanisms will you need?



Food

FOOD SAFETY BEFORE, DURING AND AFTER A POWER OUTAGE

Know how to keep food safe before during and after emergencies. Hurricanes, tornadoes, winter weather and other events may cause power outages. Follow these tips to help minimize food loss and reduce your risk of foodborne illness.

WHEN IN DOUBT, THROW IT OUT!

Check the temperature inside of your refrigerator and freezer. If they're still at safe temperatures, your food should be fine.

AFTER
ONCE THE POWER IS BACK ON ...

Never taste food to **determine its safety!**

WHAT CAN I KEEP?

The following foods are safe if held above 40 °F for more than 2 hours:

- Hard cheeses (Cheddar, Colby, Swiss, Parmesan, Provolone, Romano)
- Grated Parmesan, Romano, or combination (in can or jar)
- Butter or margarine
- Opened fruit juices
- Opened canned fruits
- Jelly, relish, taco sauce, mustard, ketchup, olives, pickles
- Worcestershire, soy, barbecue, and Hoisin sauces
- Peanut butter
- Opened vinegar-based dressings
- Bread, rolls, cakes, muffins, quick breads, tortillas
- Breakfast foods (waffles, pancakes, bagels)
- Fruit pies
- Fresh mushrooms, herbs, and spices
- Uncut raw vegetables and fruit

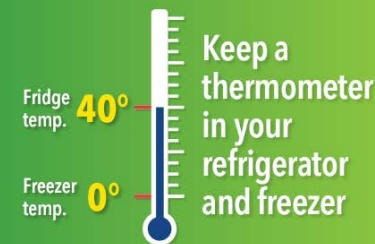
WHAT SHOULD I THROW OUT?

- Meat, poultry or seafood products
- Soft cheeses and shredded cheeses
- Milk, cream, yogurt, and other dairy products
- Opened baby formula
- Eggs and egg products
- Dough, cooked pasta
- Cooked or cut produce

REFREEZE FOOD THAT STILL CONTAINS ICE CRYSTALS OR IS AT 40°F OR BELOW.

Power Outage Food Safety Tips

Reduce your risk of illness and minimize food spoilage by following these guidelines.



A cooler can help store food safely if power is out more than 4 hours

Prepare by freezing containers of water to help keep food cold



When power is restored, visit Foodsafety.gov for guidelines on what food to keep. **But when in doubt, throw it out.**



ready.ga.gov

Alternative Clean Water Sources

- Water Heaters (not tankless)
- Melted Ice
- Toilet Tank (NOT BOWL!!!!)
- Canned fruit/vegetable juice and liquid from canned goods, if it isn't too salty
- If you store one thing, store water!

Plan Now for Cleaning Up

- Have Supplies: Heavy Duty Gloves, Garbage Bags, N95 Masks
- Don't throw away broken goods yet, and keep all of your receipts
- Protect Your Home: Board Windows, Tarp Problem Areas, Stay Safe
- Repair Your Home: Check Licensing- <http://www.cslb.ca.gov/>

Record the Damage

- TODAY: Take pictures/video of every room in your house with all drawers open
- AFTER THE SHAKING: Take pictures of all damage BEFORE you clean it up
- AFTERSHOCKS: Take pictures again. Make sure to distinguish dates/times in pictures

Local Assistance Center



What to Bring to a LAC/DRC

- Social Security Number
- Proof of Identity and Housing
- Gross Household Income
- Contact Information
- Insurance Information
- Electronic Funds Transfer Information

Needs In Your Neighborhood

- Information and Resource Sharing
- Ongoing Check-Ins
- Bridges to the Vulnerable
- Ongoing Medical Needs

Will You Want to Help?

- Form connections now amongst your neighbors
- Get to know local resources and build trust
- Get trained on ways to help

Going to Someone Else's Disaster

- Every local has a story- ask and listen
- Every disaster response looks different- be flexible and non-judgmental
- Rooms will be full- be as self-sufficient as possible
- Every single person at the disaster is exhausted- that's why they asked for help- be patient

Case Study 1- Alabama



Case Study 2- Santa Rosa

The 2017 Tubbs Fire



City of Santa Rosa Shelters





Spontaneous Shelters

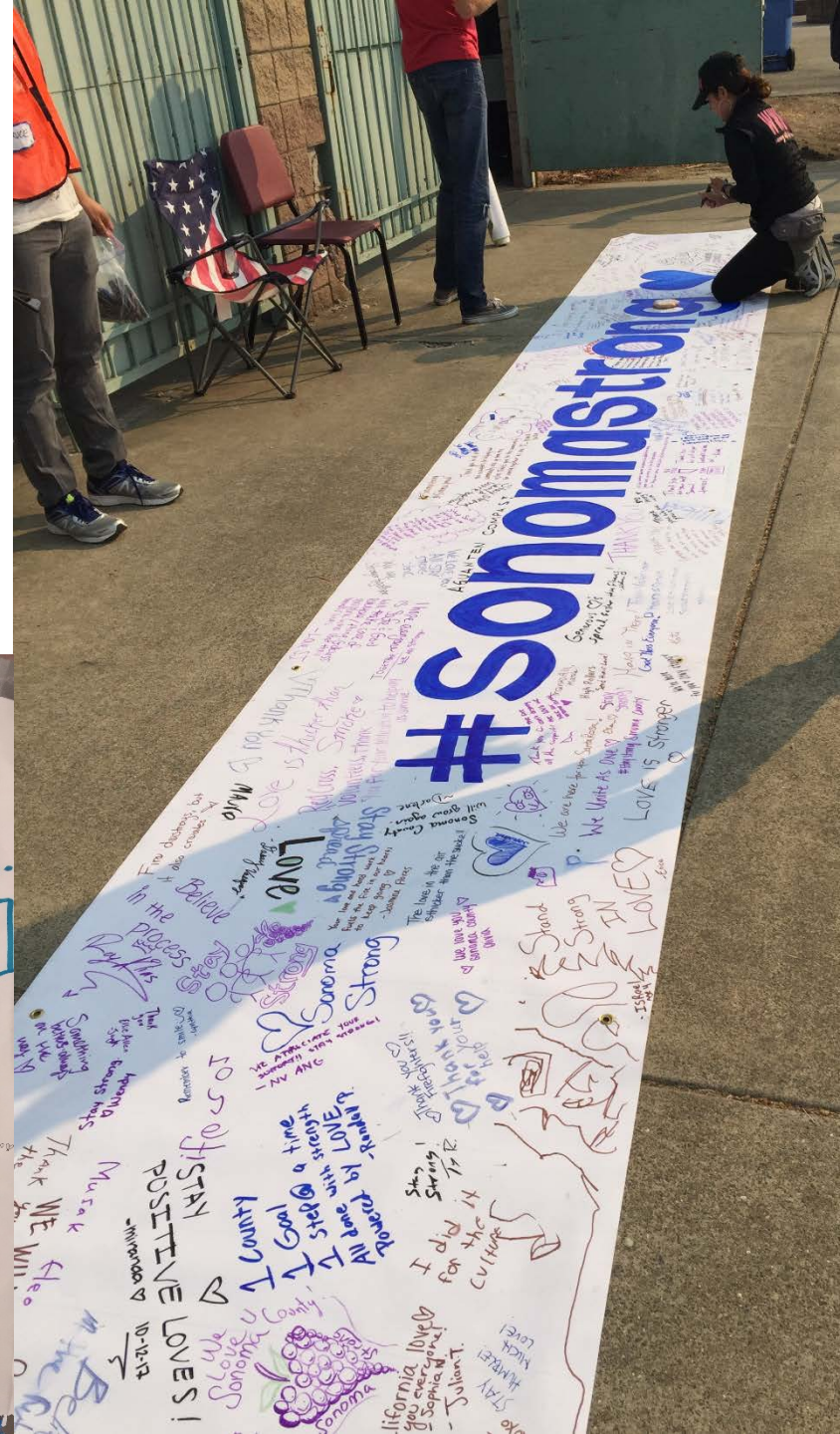
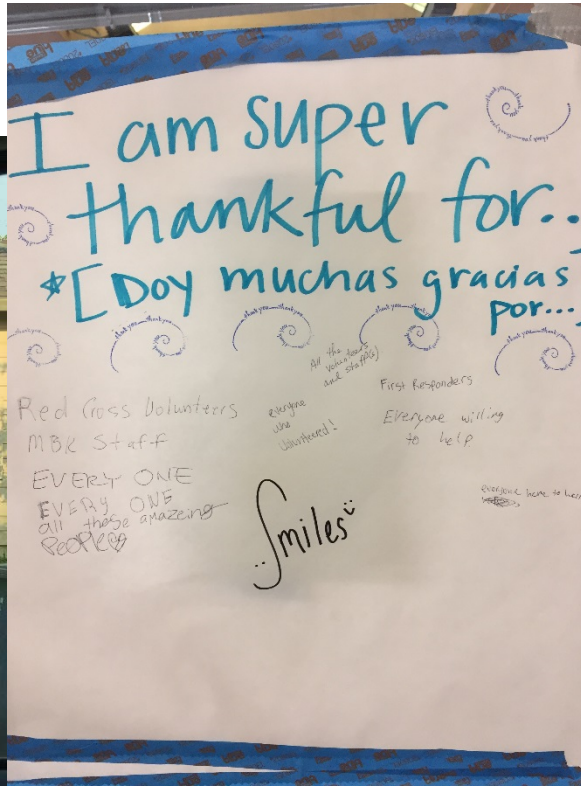
- They happen- lots!
- Their help is vital, but some structure is key
- Communities came together to solve problems
- Creativity and Flexibility, all while staying safe

Donations Management



RESOURCE REQUEST (ICS 213 R)					
1. Incident Name: <u>TUBBS/NUNS FIRE</u>					2. Date/Time <u>10/</u>
4. Order (Use additional forms when requesting different resource sources of supply)					
Qty.	Kind	Type	Detailed Item Description: (Vital characteristics, brand, specs, experience, size, etc.)	Co	
25			Women's face cream		
50			Women's L shirts		
40			Women's XL shirts		
40			Pillows		
15			Men's underwear	Meds, 20	
10	boxes		Rags		
5	boxes		Dental cleaner		
5	boxes		Dental glue		
6. Requested Delivery/Reporting Location: <u>Finley</u>					
7. Suitable Substitutes and/or Suggested Sources:					

Mental Health



What resources are in your neighborhood?

How can you prepare for recovery?

What planning could happen now that would help after?

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