



IDAHO REGION II STABILIZATION PLAN



Annex B

FOOD

This annex is to be used as a guide to provide food to citizens when necessary in the event of a catastrophic disaster.

Lead: Mass Care and Human Services Coordinator

Partners:

- Cooperative Extension Service: gardens/small farms
- Cooperative Extension Service: nutrition
- USDA/Natural Resources and Conservation Service
- USDA/Soil & Water Conservation Service
- Community Action Agency (food bank)
- Garden Clubs

INTRODUCTION

There is a wide range of individual and family preparation. In a catastrophic disaster, some families may need food on the second day; most have one to two weeks of food in their cupboards; about 10 percent may have stockpiled food for more than three months.

Communities may have to resort to a subsistence diet using agricultural products available locally. Food may be in very limited supply due to local environment and time of year. The food that is available in the area, including anything in stores, will have to last until it can be replenished. This reality has two important consequences:

- Only those who need food will be provided food. For a balanced and varied diet, families may trade UNOPENED, prepackaged food for other foods provided by local government, subject to availability.
- Failure to begin a sustainable food supply immediately will lead to hunger and disease which will quickly destabilize the community.

POLICY

Two policies in Annex A: Governance are relevant to this annex:

1. Anything owned by an individual for their own use is their property and must not be confiscated, even for a perceived 'greater good'. Local government control of individual/family assets is only available under voluntary agreement with the owner(s).
2. Based on federal guidance, local government may seize control over essential resources in the private sector (see Annex O: Administration and Resource Management). As the infrastructure recovers and/or sustainable alternatives are developed, government control over essential resources is relinquished as soon as possible.

POLICY IN PRACTICE

This plan's policy: "Local government will NOT seize property in people's homes" is inviolable. This policy underpins the building of trust and confidence in government. People will be frightened and suspicious in a catastrophic event. It is imperative that citizens not perceive the government as "taking food away from the children."

Local needs/problems will be identified and assistance will be provided at the neighborhood level. This is done using "Neighborhood Emergency Teams" (NET Teams). Each NET Team is comprised of a city/county employee and a volunteer who visit residents in a pre-designated area to address basic needs.

In all situations local government and all NET members will proactively present themselves as agents working for the individual citizen and the community as a whole. State in advance, often and clearly, that food will not be taken from households, though it will be gladly accepted if offered willingly.

FOOD SECURITY IN A CATASTROPHIC EVENT

Local and regional food reserves are limited. Pre-event food security relies primarily on industrialized agriculture – in turn dependent upon cheap energy for food production, processing and distribution. This system may be vulnerable in a national emergency. Historically, true food security was a reserve in each home, whether for winter use, or political or economic disaster. This will again be the norm after a catastrophic event. Meeting essential food needs for an extended period will likely require a combination of:

- **Backyard gardens:** Backyard gardens can supplement basic food crops and provide dietary variety tailored to the needs and desires of each family. Gardens are ideal for perennial fruit and vegetable crops.
- **Community gardens:** Community gardens can provide some basic food crops, especially those suited for storage and preservation. Community Supported Agriculture operations could provide similar food crops.
- **Large-scale farms:** Large scale farms are necessary for some crops (especially grains), because of economies of scale. In a catastrophic event, the lack of cheap energy and interruptions in the complex supply chain are expected to drive alternative practices that are more sustainable.
- **Natural resources:** Fish, game and edible plants can augment the agricultural systems above, if properly managed.

With this foundation, self-sufficiency (for food and other life essentials) can be realistically achieved at the community and regional level.

REQUIREMENTS OF FOOD PROVISION

Minimum requirements for a subsistence menu/diet using locally available agricultural products must be established. Food will need to be obtained, processed, prepared, preserved, and delivered. The public must actively participate in these activities. Lead agencies will need to be identified for each of these functions.

- **Nutritional requirements.** A subsistence diet must provide both essential nutrients and calories. Locally produced grain and bean products will provide these if supplemented with salt and vitamins A, C, and D. See Appendix 1.
- **Food sources.** Local government control over food resources is limited to the private sector or otherwise incorporated assets. Local government control of individual/family assets is only available under voluntary agreement with the owner(s). See Appendix 2.
- **Food processing.** Agricultural products will be cleaned as a minimum. Further processing (such as grain grinding and meat processing) will depend upon available facilities and expertise. See Appendix 3.

This plan is only activated in the event of a national emergency and attendant local disaster/emergency declarations

- Food preparation. Local government has very limited food preparation resources. Most citizens will receive raw (but processed) agricultural products/basic ingredients. Many will require recipes and instructions for preparation. Some mass cooking may be done at locations with proper equipment. See Appendix 4.
- Food preservation. Food preservation may be done by families, neighborhoods, churches, schools, etc. Local government support will be through programs of the Cooperative Extension Service, and use of facilities, if available. See Appendix 5.
- Food delivery. If practical, food delivery will be from central distribution centers. If transportation is limited, delivery of agricultural products or prepared meals will be through the NET Teams and/or Meals on Wheels program. Delivery may be possible using the post office as an additional backup. See Appendix 6.

CONCEPT OF OPERATIONS

The top priority of this annex is obtaining enough food for the community for an extended time.

The concept of operations is to build teams for each functional area of food - obtaining, processing, preparing, preserving, and delivering. It will be necessary to begin the work of the teams immediately, while there is still food in the community from normal supply chains.

Greenhouses, agricultural groups, farmers, ranchers, gardeners, hydroponics stores, etc., should be immediately consulted. The government will have to appropriate, with documentation, the goods in the private sector that are available that will make creating a food supply possible. Innovative solutions will have to be considered such as moving greenhouses next to or within electrical plants in order to provide both security and energy for indoor growing. Alternative food sources (including some that are currently not part of our society) will have to be incorporated.

Bringing systems like these rapidly on-line requires advance work in the preparation phase. Available resources will need to be matched with skilled and talented citizens. For example:

- Nutritionists in charge of evaluating the nutritional needs of the community with available food.
- Ranchers, pet shop owners and workers, and veterinarians working to develop sustainable protein sources.
- Slaughterhouse workers, native food preparers, etc., processing food for the community. Bus drivers and Meals on Wheels workers delivering food to neighborhoods.

The end result is sustainable, local capability.

PREPARATION PHASE

- ___ Develop contacts (see appendices)
 - ___ Potential sources of food
 - ___ Potential food processors
 - ___ Potential food preparation
 - ___ Potential food preservation
 - ___ Potential food delivery
- ___ County Extension Service: Develop and print recipe booklet using minimally processed agricultural products in the region
- ___ Determine rough estimate of food demand
 - ___ Use census information (see County GIS staff) for population estimates
 - ___ Estimate minimum and optimum calorie needs for each age group (Appendix 1)

RESPONSE PHASE

Directly manage food resources in the event of a national emergency. The first responsibility is your parent jurisdiction, followed by regional needs in support of the Regional Multiagency Coordination Group.

1. Immediate action for SEVERE IMPACT

- ___ If directed to restrict retail sales of food:
 - ___ Immediately notify vendors of restriction, with exceptions as set by chief elected officials, such as:
 - ___ Perishable foods
 - ___ Daily supply of infant needs
 - ___ Direct vendors to send you a basic inventory of food products within 2 days

- _____ Contact Annex C: Law Enforcement, and request immediate dispatch of security personnel to each food vendor to secure food resources
- _____ Contact Annex O: Administration and Resource Management, and request administrative personnel be sent to each food vendor to help fill out inventory forms and monitor resources

2. Determine needs

NOTE: If chief elected officials restrict retail sales of food, this may provide up to three days food supply to augment other food sources.

- _____ Determine estimated number of meals needed (by age group) for next 4 weeks
- _____ Obtain information from NET team coordinator
- _____ Coordinate menu and calorie needs with County Extension Service
- _____ Coordinate with Annex O Coordinator to determine amounts of food to be allocated for each food ration card (see Appendix 1)

3. Early public involvement

- _____ Input to media release (current food status, immediate plans, etc.): see Annex G: Public Information
- _____ Able-bodied people who receive food are expected to contribute. This may range from helping in community gardens, hunting, fishing, cooking, delivering meals, or other projects to improve the community.

4. Frequent coordination with leads of functional areas in this annex

NOTE: Coordinate requirements for specialized teams with Annex O: Administration and Resource Management.

- _____ Determine food sources available in next 30 days (see appendix 2)
- _____ Determine processing capabilities available in next 30 days (see appendix 3)
- _____ Determine preparation options available (see appendix 4)
- _____ Determine preservation options available (see appendix 5)
- _____ Determine delivery options available (see appendix 6)

Appendix 1 – Food and Nutrition Needs

References: *Food and Nutrition Needs in Emergencies*: World Health Organization
Food and Nutrition Handbook: World Food Programme
Maintaining Nutritional Adequacy During a Prolonged Food Crisis: US Dept of Energy, by K. Franz and C. Kearny
Nuclear War Survival Skills, by C. Kearny

Establishing an Energy/Calorie Baseline. In a catastrophic disaster, most of the public will soon need food assistance. The primary food source will likely be raw agricultural products, supplemented by other food sources (see Appendix 2).

The recommended baseline energy required is between 2100 and 2600 calories per person per day.

Raw agricultural products will need to be rationed to ensure nutritional needs can be met until a sustainable food production and preservation system is in place. Selecting the daily calorie amount in rations will depend on the answer to questions at the time of event onset:

- How much raw agricultural products is available
- What is the population that will need food
- What is the time of year (and start of next growing season)
- Are there other sources of supplemental food (Appendix 2)

Once the baseline daily calorie requirement is established, it will be modified to fit existing circumstances and individual needs. This is described in “Modifying the Baseline” below.

Nutrition Needs. Official nutritional guidelines change periodically as research and dietary standards change. The following guidance is for the emergency conditions following a catastrophic event. These are minimum goals until sustainable sources of food sources can be fully developed.

- Water. While not strictly a “nutrition”, safe drinking water is the number one priority (Annex D: Water Treatment). Water and salt must be replenished daily to prevent dehydration. This is especially critical for infants.
- Salt. A small amount of salt (5-10 grams per person) is needed daily. This helps the body retain water. If more water is consumed (such as for increased physical activity), salt intake should be proportionately increased.
- Energy. The World Health Organization (WHO) recommends 2100 calories per person/per day be used as an initial planning figure to calculate energy requirements and design food rations for a disaster situation. Earlier studies by the US Department of Energy recommend 2600 calories per person/per day. These numbers are the lower and upper range recommended above (Establishing an Energy/Calorie Baseline).

While planning, use 2600 calories per person per day in your calculations. In practice, provide 2100 calories per person per day, except in the conditions described in the “Modifying the Baseline” section below. The daily overage of 500 calories per person per day will enable the community to absorb refugees as well as allow some leeway for loss of food due to spoilage, etc.

- **Protein.** Protein is necessary for growth and tissue building. The WHO recommends protein provide at least 10-12 percent of the total energy requirements. How that is done is more complicated. One cause of variation is the protein source. Animal proteins are from meat, milk and eggs, while example plant proteins are those from wheat, corn, and legumes. Proteins may be complete (supplying all essential amino acids), or incomplete (lacking one or more amino acids, or provide only low amounts). While animal proteins tend to be complete, availability in a catastrophic environment may be limited. A practical way to overcome this limitation is to combine proteins from different plant foods to improve protein quality. Examples are combining corn and beans in the same meal, or combining cereal grains with legumes.
- **Fat.** Fat is a concentrated energy source. At least 17 percent of energy in the ration should be provided in the form of fat. If fat is limited or unavailable, substitute as discussed in the “Action Steps” section below.
- **Micronutrients (vitamins and minerals).** The WHO has established the daily requirements of vitamins and minerals for a population needing emergency food aid to be:

VITAMIN/MINERAL	RECOMMENDED DAILY INTAKE
Vitamin A	500 µg retinol equivalents (or 1,666 IU)
Thiamine (B1)	0.9 mg
Riboflavin (B2)	1.4 mg
Niacin	12.0 mg
Folic acid	160 µg
Vitamin C	28.0 mg
Vitamin D	3.8 µg
Iron	22 mg*
Iodine	150 µg

Sources for vitamin and minerals include

Vegetable oil	Vitamin A and D
Salt	Iodine
Wheat & corn flour	Vitamins A, B1, B2, C, B12, niacin, folic acid, iron, calcium, and zinc

As a sustainable food system is developed, fresh foods and sprouts will be an important source of micronutrients.

This plan is only activated in the event of a national emergency and attendant local disaster/emergency declarations

Modifying the Baseline. The 2100 - 2600 calories per person/per day recommendation is used as an initial planning figure to calculate energy requirements and design food rations for a disaster situation. This baseline can be modified up or down for:

- Specialized population sub-groups, such as infants, young children, and pregnant or lactating women:
 - Breastfeeding is encouraged for infants and young children. Breast milk provides all the nutrient requirements for infants, and helps protect young children from infection.
 - Modifications to the fat requirement are 30 to 40 percent for young children (over 6 months old) and 20 percent for pregnant and lactating women.
 - For pregnant women, provide an additional 285 calories per day.
 - For lactating women, provide an additional 500 calories per day.
 - For pregnant and lactating women, ensure adequate intake of iron, folate, vitamin A, and iodine.
- Cold temperatures: if the temperature is below 68 degrees F, adjust the energy requirements up by 100 calories for every 9 degrees below 68.
- Health issues: individuals in poor health or malnourished may need to have their energy requirements increased by 100-200 calories per day.
 - Refugees will likely have disease or malnutrition and will need their food intake adjusted accordingly.
 - Special foods for individuals with chronic health conditions (such as diabetes), may be difficult to obtain.
- Activity levels: Those engaging in medium to heavy activities may need to have their energy requirements increased appropriate to the activity

Food Triage. If existing food supplies cannot meet nutrition needs, the general priorities are:

1. Replenish water and salt daily to prevent dehydration. This is especially critical for infants.
2. Maintain energy and protein levels. This keeps the body from using its own protein tissue to maintain normal metabolism.
3. Replenish vitamins and minerals. These are already stored in the body, and will last for several weeks before deficiency diseases develop.

Action Steps. The following steps are designed to provide adequate food nutrition immediately after a catastrophic event. Consequently, the food materials are raw agricultural products. These are expected to be supplemented by other food sources as discussed in Appendix 2. The basic steps to provide an adequate mix of energy, protein, fat, and micronutrients are:

- _____ Step 1: Determine the type and quantity of raw agricultural products available locally/regionally
- _____ Step 2: Determine a product mix that will provide the basic energy, protein, fat, and micronutrient requirements of the population. See attachment 1 to this annex (based on 2600 calories)

An example adult ration providing 2600 calories from agricultural commodities (with no modifications to the baseline) is:

	Ounces Per day	Pounds for 30 days
Wheat	16	30
Beans	5	9.4
Non-fat milk powder	2	3.8
Vegetable oil	1	1.9
Sugar	2	3.8
Iodized salt	1/3	0.63

- _____ Step 3: Substitutions in the product mix may need to be done if some food commodities are not available. While the following substitutions maintain energy/protein levels, they are temporary and should not be implemented for longer than one month:

Sugar for oil	2:1
Cereal for beans	2:1
Cereal for oil	3:1

- _____ Step 4: Adjust the product mix (from Step 2) based on locally available supplements (fish, game, etc.)
- _____ Step 5: Adjust the baseline calorie figure (2100 – 2600 calories) using modifications to the baseline (discussed above)

Appendix 2 – Food Sources

Immediate Food Sources

1. If federal directives are received, the following private sector food sources may come under local government control:

- _____ Retail and whole grocery stores. Inventory will be required for future compensation
- _____ Grain elevators. Inventory will be required for future compensation
- _____ Government-owned fish hatcheries
- _____ Other incorporated agriculture organizations

2. Natural resources

- _____ Hunting. Considerations: requires management (possibly through special licensing) to prevent depletion. Contacts: State Fish and Game; Tribe
 - _____ **Specialized Team:** Hunting parties
- _____ Fishing. Considerations: create fishing parties; requires management (possibly through special licensing) to prevent depletion. Contacts: State Fish and Game; Tribe
 - _____ **Specialized Team:** Fishing parties
 - _____ **Specialized Team:** Hatchery managers to harvest fish and develop fish ponds
- _____ Wild gatherings: Wild edible berries, cattails, dandelions, etc.

3. Individual/family food resources. Use of these commercial ventures is only available under voluntary agreement with the owner(s). As a minimum, owner(s) should be contacted to explore expanding these operations as sustainability projects.

- _____ Cattle/livestock. Considerations: fair compensation. Contacts: private sector; State Cattlemen's Association; State brand inspector

This plan is only activated in the event of a national emergency and attendant local disaster/emergency declarations

- _____ Privately-owned fish hatcheries. Considerations: fair compensation. Contacts: State Fish and Game; Tribe
- _____ Dairies. Considerations: fair compensation. Contacts: private sector; State Dairymen's Association; County Extension Service
- _____ Family farms. Includes all small grains, beans, peas, lentils, canola, etc. Considerations: fair compensation. Contacts: private sector; County Extension Service
- _____ Bees. Considerations: fair compensation. Contacts: private sector; County Extension Service
- _____ Orchards. Considerations: fair compensation. Contacts: private sector; County Extension Service

Teams for Long-term/Sustainable Food Projects

Long-term food sources focus on sustainable projects to develop self-reliance on an individual and community level. Many require specialized expertise and/or experience for start-up and periodic consultation. Consider requesting and using the following specialized teams, as applicable, for these projects:

Animal Husbandry Teams—breeding, raising, slaughtering, and training animals for use in the community. This will include animals for food, skins, and transportation. Will include fishing, hunting.

- Veterinary—will float among all animal husbandry teams to promote healthy livestock.
- Equine—will raise equines suitable for transportation and food.
- Bovine—will raise bovines for food.
- Canine—will raise canines for transportation and food. Pelts can be used for clothing.
- Fowl—will raise/catch various fowl for food. Consider non-traditional birds for food sources (pigeon, etc.).
- Aquatic – will raise/catch all manner of aquatic creatures, including fish, turtles, crawfish, shrimp, etc.
- Apiary—will raise bees for honey, wax, and pollination.
- Small mammals—will raise guinea pigs, rabbit, etc. for food and pelts.

Agriculture Teams—growing food and beneficial plants.

- Land Identification—identifying locations conducive to specific plants and that have close access to water.
- Land Preparation/Crop care/Harvest—removing debris, trees, etc. Plowing, tilling, amending soil. Treating and monitoring crops. Harvesting crops.
- Wild edible/useful flora—will identify local wild flora, harvest, and encourage growth of more plants.
- Composting—gathering materials and establishing composting sites. Consider deploying members to various neighborhood community sites in order to gather useable trash.
- Hydroponics/Greenhouse—will be tasked with growing in off seasons and growing specialty, high yield/high calorie foods.
- Sprouting—will teach people how to safely grow sprouts to provide important nutritional supplements

Tool Building Teams—building tools for each functional area of food provision.

Examples:

- Obtaining: shovels, hoes, scythes, etc.
- Processing: grain grinders, cleaning equipment, etc.
- Preparing: expedient stoves, knives and other utensils, etc.
- Preserving: solar dehydrators.
- Delivering: low-technology wagons.

Long-term/Sustainable Food Projects

1. Backyard gardens: Backyard gardens can supplement basic food crops, and provide dietary variety tailored to the needs and desires of each family. In addition to gardening information available from the local extension service, consider:

- Perennial fruit and vegetable crops.
- Raised beds for high volume, if sufficient water is available.
- Alternative irrigation systems (such as rainwater collection, well buckets) will need to be developed if power is lost.

2. Community gardens: Community gardens can provide some basic food crops, especially those suited for storage and preservation. Community Supported Agriculture operations could provide similar food crops.

Considerations:

_____ Identify land for community gardens. Soil preparation and irrigation are critical. Key supporters are garden clubs, county extension service, private sector nursery/greenhouses, city/county public works (equipment for soil preparation)

This plan is only activated in the event of a national emergency and attendant local disaster/emergency declarations

- _____ Emphasize crops with high calorie yield and/or for storability in root cellars. Many root crops (potatoes, onions, garlic, etc.) require little pest control and minimal irrigation
 - _____ Compost systems. Establish compost piles adjacent to gardens
 - _____ Establish greenhouses
 - _____ Recruit commercial greenhouses for seedling production followed by main crop production. If practical, re-locate greenhouses to critical facilities with generator power.
 - _____ Build small greenhouses as neighborhood projects, using available materials (storm windows, plastic)
 - _____ Establish a structured seed-saving program using open-pollinated seeds.
 - _____ Provide “Seed Saving for Community Food Security” (Attachment 2 to this annex)
 - _____ **Specialized Team:** Seed savers
 - _____ Community storage: Build and maintain community storage for root crops
3. Large-scale farms: Large scale farms are necessary for some crops (especially grains), due to economies of scale. In a catastrophic event, the lack of cheap energy and interruptions in the complex supply chain are expected to drive alternative practices that are more sustainable. Work with individual farmers to develop alternative fuel systems and assistance to protect/water/tend/harvest crops.
4. Natural resources: Fish, game and edible plants can augment the agricultural systems above.
- _____ Place management of fishing and hunting activities under state Fish and Game and Tribal representatives to ensure sustainable populations are maintained
 - _____ Provide education on the Identification and use of wild plants (Annex M: Education)

Appendix 3 – Food Processing

Agricultural products will be cleaned as a minimum. Further processing (such as grain grinding and meat grinding) will depend upon available facilities and expertise.

_____ Fish and meat products:

_____ **Specialized Team:** Inspectors for sanitation: Consider public health and veterinarians

_____ **Specialized Team:** Butchers: Consider meat processors and butchers in grocery stores. Augment with assistance from qualified local hunters and 4-H participants

_____ Grain products. For ease of meal preparation and nutrition, grinding or milling of grains into flour is preferred

_____ **Specialized Team:** Cleaning to standards for human consumption: Consider grain elevators and farmers with appropriate equipment

_____ **Specialized Team:** Grinding/Milling: Consider farmers with cleaning/grinding equipment and specialty and grocery store bakeries. Augment with grinders from the tool building team. See attachment 3 to this annex for an improvised grain mill

_____ Oil products (canola, sunflowers, etc.)

_____ **Specialized Team:** Machine fabricators: construct low-technology presses

Appendix 4 – Food Preparation

Local government has very limited food preparation resources. Most citizens will receive both raw and processed agricultural products/basic ingredients. A range of options needs to be considered, from just providing ingredients for home preparation, to bulk/mass cooking, with some pickup/delivery. Food preparation at home is preferred, as individual dietary preferences are better accommodated, and home preparation can contribute to family cohesion. A limited amount of mass cooking may be done at locations with proper equipment.

Energy/fuel may be a limiting factor. A variety of fuel-efficient food preparation techniques are available, including:

- Use of solar ovens (see Attachment 4 to this annex for plans)
- Use of pressure cookers
- Soaking beans prior to cooking
- Using pots with lids

_____ Home food preparation

_____ Recipes, meal planning advice, and instructions for preparation are available from local county extension service

_____ **Specialized Team:** Educators: Consider county extension service and citizens in each neighborhood who have practical experience cooking with raw/minimally refined agricultural products. Classes should be taught at Neighborhood Gathering Points. Example topics are basic cooking techniques and how to build a solar oven

_____ Mass cooking. Facilities that already use mass cooking (such as retirement centers and hospitals) will be need to continue these operations. Mass cooking may need to be expanded for refugees, or if mass sheltering is required

_____ Mass cooking facilities. Some of these locations may serve a dual purpose as a Neighborhood Gathering Point. Consider:

- School/college kitchen facilities
- The Salvation Army: mass cooking facilities
- Churches with cooking facilities
- Senior centers and Community centers with cooking facilities
- Local restaurants

_____ **Specialized Team:** Cooks: Chefs/cooks from local restaurants, in addition to cooking staff associated with the facilities above

Appendix 5 – Food Preservation

Food preservation and storage bridges the gap between growing seasons, and provides a buffer for crop failure. Methods include:

- Preservation
 - Canning
 - Drying/dehydration
 - Freezing
 - Pickling/brining/fermenting

- Storage: root cellaring

Food preservation and storage may be done by families, neighborhoods, churches, schools, etc. Energy may be a limiting factor. The County Extension Service has expertise in preservation methods and food safety. Additional information and materials are provided in classes taught at neighborhood gathering points (see Annex M: Education).

___ Consider community canning centers

___ **Specialized Team:** Cannery: County Extension Service personnel, Master Food Preservationists, and individuals with expertise in canning.

___ Consider community and household food dehydration projects

___ **Specialized Team:** Carpenters/Woodworkers: construction of solar dryers (see Attachment 5 to this annex for plans)

___ **Specialized Team:** County Extension Service: education on food dehydration at neighborhood gathering points

___ Consider other food preservation methods, as determined by available resources

___ Pickling and salt curing

___ Freezing

___ Consider community root cellars

___ **Specialized Team:** Excavation/Construction: City/county public works and construction contractors

___ **Specialized Team:** County Extension Service: education on root cellaring at neighborhood gathering points

Appendix 6 – Food Delivery

Transportation is expected to be limited. Delivery of agricultural products or prepared meals should be through the NET Teams. This may be augmented by the Meals on Wheels program and/or school bus drivers. Delivery may be possible using the post office as an additional backup.

- _____ Coordinate with Annex C: Law Enforcement to provide security for facilities storing agricultural products
- _____ Coordinate delivery of raw and/or processed agricultural products to neighborhood gathering points
- _____ See Appendix 4, this annex, for food preparation
- _____ Coordinate with Annex K: NET Teams to distribute prepared meals or raw/processed agricultural products

DRAFT