



1.2 Food and water

Folder with resources and templates: [1.2 Food and water](#)

Systems	Stuff
Backup food supply	
<ul style="list-style-type: none"> <input type="checkbox"/> Create household and community backup stores of food. <input type="checkbox"/> Rotate stock, perhaps in collaboration with a store or food shelf. <input type="checkbox"/> Use critter and humidity safe containers. <p>Consider sourcing and storing food that can be prepared and distributed at community scale, especially in the 1-2 days during / after disaster.</p>	<p>Backup foods to store:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Ready-to-eat canned meats, fruits, vegetables and a can opener <input type="checkbox"/> Protein/fruit bars <input type="checkbox"/> Dry cereal/granola <input type="checkbox"/> Peanut butter <input type="checkbox"/> Dried fruit <input type="checkbox"/> Canned juices <input type="checkbox"/> Non-perishable pasteurized milk <input type="checkbox"/> High-energy foods <input type="checkbox"/> Food for infants <input type="checkbox"/> Comfort/stress foods
Community food infrastructure	
<p>Identify community-scale equipment and infrastructure for food security.</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Walk in cooler or freezer space <input type="checkbox"/> Root cellar <input type="checkbox"/> Storage or warehouse space for non-perishables and related supplies <input type="checkbox"/> Kitchen/cooking supplies (large pots, spoons, ladles, knives, cutting boards, etc) <input type="checkbox"/> Group meal kit (plates, silverware, napkins, hand sanitizer or hand washing station)
Water supply and storage	
<p>If your municipality's central water system is down, plan for how to source large volumes of water via wells or water trucks, and distribute via water stations in the community.</p> <ul style="list-style-type: none"> <input type="checkbox"/> Identify local clean and potable water sources <input type="checkbox"/> Store 2-5 days of water <input type="checkbox"/> Rotate water stock every 6-12 months and store out of the heat and extreme cold. <input type="checkbox"/> Back-up method to fill up water jugs. <input type="checkbox"/> Test your water; test kits are available thru VT Department of Health. 	<ul style="list-style-type: none"> <input type="checkbox"/> Water storage vessels <ul style="list-style-type: none"> <input type="checkbox"/> IBC totes (275 gallons) <input type="checkbox"/> 5 gallon buckets <input type="checkbox"/> 1 gallon jugs <input type="checkbox"/> Spigots and pumps (gas powered, AC powered, DC powered, hand powered) <input type="checkbox"/> Water filtration system (bleach, iodine, etc)
Community meals	



Provide meals for communities during disaster and recovery. Feeding people is key to sustaining response and relief efforts.

- ☐ If there are existing providers of community meals, ask them to cook large meals for distribution
- ☐ Conduct outreach to ask for meals from nearby restaurants, organizations and community meals in neighboring towns.
- ☐ [Create a directory](#) of, or [set up kitchens](#) in your community available for creating both community meals and possibly meal trains for individual household use. Local churches or restaurants might be able to offer access to a commercial kitchen, reusable plates and silverware, etc.
- ☐ [Create a directory of cooks](#) who are prepared to meal share (cook extra) for households who have lost access to kitchens, food, water, etc
- ☐ Establish a system to distribute food at volunteer coordination and supply pickup sites
- ☐ Set a daily and weekly schedule for meals, and get volunteers to sign-up for making or distributing meals
- ☐ Source food to fill in distribution dates and times
- ☐ [Ensure safe food handling](#) at distribution centers - refrigeration/coolers for things to stay cold vs. crock pots and portable stoves to keep things warm.
- ☐ [Create a directory of food access points](#), using a spreadsheet, [google map](#), or [other format](#). Include resources like food shelves, free food distributions and meal sites, general and grocery stores, farmers' markets.

Kitchen and meal distribution [supplies](#)

- ☐ Walk-in cooler/refrigeration system
- ☐ Chest freezer
- ☐ Oven range, oven mitts
- ☐ Food processor/blender
- ☐ Access to of potable water
- ☐ First aid kit

Kitchen supplies

- ☐ 8 - 10 qt stock pots
- ☐ 10-12 inch frying pans
- ☐ Graters
- ☐ Salad spinners
- ☐ Colander/sieves
- ☐ Cutting boards
- ☐ Sharp knives of multiple dimensions
- ☐ Tea kettle, drip coffee maker
- ☐ Peelers, knives, spatulas, tongs, slotted spoons, thermometer, can openers, whisks, funnels
- ☐ Measuring cups and spoons, muffin tins, rolling pins, casserole dishes, roasting pans
- ☐ Serving platters, bowls, plates and utensils
- ☐ Mixing bowls
- ☐ Baking sheets, loaf pans
- ☐ Large food-grade containers for storing and transporting
- ☐ Containers to bring meals home

Cleaning supplies

- ☐ hand and dish soap
- ☐ Bleach
- ☐ garbage bags
- ☐ pot scrubbers
- ☐ rubber gloves
- ☐ dish cloths
- ☐ towels

Food serving supplies

- ☐ Plates & Bowls
- ☐ Utensils (forks, knives)
- ☐ Cups