



**U.S. Food and Drug Administration**  
Protecting and Promoting Public Health

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# **Hurricane Preparedness and Recovery for Retail and Food Service Industry**

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Center for Food Safety and Applied Nutrition  
Food Defense Oversight Team**  
[www.fda.gov/fooddefense](http://www.fda.gov/fooddefense)



# Preparedness

- Maintain contact list for State and local government officials
- Periodically update contact list for State and local government officials
- Maintain contact list for all employees
- Become familiar with all applicable Federal, State, and local regulations/guidance documents regarding reopening of businesses



# Recovery

- **A Notice from the FDA to Growers, Food Manufacturers, Food Warehouse Managers, and Transporters of Food Products About the Safety of Food Affected by Hurricanes, Flooding, and Power Outages**
- <http://www.fda.gov/Food/FoodDefense/Emergencies/FloodsHurricanesPowerOutages/ucm112723.htm>
- Fresh Fruits and Vegetables
- Food Requiring Refrigeration and Freezing
- Food in Screw-Top, Crimped-Cap and Similar Containers
- Food Packed in Plastic, Paper, Cardboard, Cloth and Similar Containers



# Recovery

- **A Notice from the FDA to Growers, Food Manufacturers, Food Warehouse Managers, and Transporters of Food Products on How to Dispose of Contaminated or Spoiled Food**
- <http://www.fda.gov/Food/FoodDefense/Emergencies/FloodsHurricanesPowerOutages/ucm112717.htm>
- Decisions about disposing of food products are usually made by the owner of the product, along with the appropriate state agency and local authorities.
- In determining which contaminated food products should be disposed of, reconditioned or salvaged, the owners of the products must assess each product's quality, safety and condition.



# Recovery

- **Vehicles Used in Transporting Contaminated Food Products**
  - For vehicles, equipment, or localized contamination in facilities, the state (with FDA consultation and oversight) makes a determination as to when and whether the decontaminated vehicles, equipment, or facilities may be used for their original food-related purposes or for other purposes.
  - Questions may be directed to FDA's Office of Compliance, Center for Food Safety and Applied Nutrition at 240-402-2359 or contact the local FDA office.



# Recovery

- **Restaurants and Grocers Reopening After Hurricanes and Flooding**
- <http://www.fda.gov/Food/FoodDefense/Emergencies/FloodsHurricanesPowerOutages/ucm112713.htm>
- Prior to reopening, conduct a self-inspection to ensure that normal operations can be resumed safely without compromising food safety.
- Pest Control
- Damaged Food Products
- Physical Facilities
- Equipment
- Maintaining Food Temperatures
- Employees
- Food Source and Receipt



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## **BIOGRAPHY**

Dr. Jackson began her Federal career immediately following completing her PhD at the University of Kentucky. She completed a post-doctoral assignment with the U.S. Department of Agriculture's Agriculture Research Service in Wyndmoor, PA and subsequently joined the Food and Drug Administration's Center for Food Safety and Applied Nutrition (FDA/CFSAN) in 1991 in a laboratory position. She has held a variety of policy positions within FDA/CFSAN and is currently with the Office of Food Defense, Communication, and Emergency Response on the Food Defense Oversight Team. To ensure the safety and security of the nation's food supply, she serves on a variety of government working groups to discuss food defense activities. She was instrumental in the formation of the Food and Agriculture Sector and currently serves as the FDA Co-Chair for the Food and Agriculture Sector Government Coordinating Council.

Dr. Jackson earned her Bachelor of Science Degree in Microbiology in 1984 from the College of Arts and Sciences at the University of Kentucky. She continued her education in the College of Agriculture, Department of Animal Sciences, Lexington, Kentucky. She was awarded her Masters Degree in 1986 and her Doctor of Philosophy (Ph.D) in 1990 with a degree in Food Science, specializing in food microbiology.