



MENÚ SELECTIVO PARA MANEJO DE EMERGENCIA

Menú 1	Menú 2	Menú 3
Desayuno	Desayuno	Desayuno
1 oz. Jamón 1 oz. Queso 2 Bun Medianoche 1 cdta. Margarina 8 oz. Café con Leche, Chocolate* o Leche	1 oz. Jamón o Queso 2 Huevos Hervidos* 1 Bun Medianoche 1 cdta. Margarina 8 oz. Café con Leche, Chocolate* o Leche	1 oz. Jamón o Queso 8 oz. Cereal Caliente 1 Bun Medianoche 1 cdta. Margarina 8 oz. Café con Leche, Chocolate* o Leche
Almuerzo	Almuerzo	Almuerzo
6 oz. Pollo, Pescado* o Pavo (4M) 12 oz. Farináceo* 4 oz. Vegetal 8 oz. Bebida de Fruta con Vit. C	6 oz. Pollo, Pescado* o Pavo (4M) 12 oz. Farináceo* 4 oz. Vegetal 8 oz. Bebida de Fruta con Vit. C	6 oz. Pollo, Pescado* o Pavo (4M) 12 oz. Farináceo* 4 oz. Vegetal 8 oz. Bebida de Fruta con Vit. C
Cena	Cena	Cena
6 oz. Res*, Cerdo o Pollo (4M) 12 oz. Farináceo* 1 Pan Dinner Roll 4 oz. Postre* 8 oz. Batida	6 oz. Res*, Cerdo o Pollo (4M) 12 oz. Farináceo* 1 Pan Dinner Roll 4 oz. Postre* 8 oz. Batida	6 oz. Res*, Cerdo o Pollo (4M) 12 oz. Farináceo* 1 Pan Dinner Roll 4 oz. Postre* 8 oz. Batida

Opciones Alternas en el Almuerzo o Cena

12 oz. Ravioli (4M) 1 Pan Dinner Roll 4 oz. Vegetal (almuerzo) o Postre (cena) 8 oz. Bebida de Fruta con Vit. C (almuerzo) o Batida (cena)	6 oz. Tripleta de Jamón, Pollo y Cerdo (4M) 2 Bun Medianoche 1 sobre de Ketchup 1 Pan Dinner Roll (solo en la cena) 4 oz. Vegetal (almuerzo) o Postre (cena) 8 oz. Bebida de Fruta con Vit. C (almuerzo) o Batida (cena)	12 oz. Arroz Guisado con Cerdo, Pollo, Jamón o Salchichas (4M) 5 oz. Habichuelas Guisadas 1 Pan Dinner Roll (solo en la cena) 4 oz. Vegetal (almuerzo) o Postre (cena) 8 oz. Bebida de Fruta con Vit. C (almuerzo) o Batida (cena)	4 oz. Jamón y Queso 2 Bun Medianoche 1 sobre de Ketchup 1 Pan Dinner Roll (solo en la cena) 4 oz. Vegetal (almuerzo) o Postre (cena) 8 oz. Bebida de Fruta con Vit. C (almuerzo) o Batida (cena)
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Nota: Este Menú estará sujeto a cambios de acuerdo al estado de emergencia, a la disponibilidad de las utilidades y del equipo que pueda ser utilizado. El Gerente tendrá la opción de utilizar cualquiera de las opciones estipuladas en Menú 1, Menú 2, Menú 3 y opciones alternas de acuerdo a las circunstancias que medien durante la emergencia por cada servicio a ofrecerse en desayuno, almuerzo y cena.

*Las 12oz de farináceo pueden ser arroz, papa majada, pasta o 2 Bun Medianoche. De ser arroz las alternativas deberán incluir 8 oz arroz y 5 oz habichuelas.

*El huevo y la carne de res no podrá servirse más de 3 veces en semana.

*La proteína del almuerzo no podrá repetirse en la cena del mismo día o en el almuerzo del día siguiente.

*Podrán reducir el número de comidas calientes hasta un mínimo de 1 en cada periodo de 24 horas.

*Los postres podrán incluir: fruta fresca, frutas enlatadas, biscocho y galletas dulces.

Scaldira Balla Mayo 2017 #1575

Month: _____

Unit#: _____

Registro
Menu de Contingencia

[illegible]

TRINITY SERVICES GROUP
EMERGENCY CONTINGENCY PLAN
EMERGENCY TELEPHONE NUMBERS

Operational Number: 13464

Unit/Location Name: Guayama 1000 (Maxima Seguridad)

Address: Complejo Correccional de Guayama Colonia las Dolores Carr.
#7707 Km. 0.1 Guayama.

Unit/Location Telephone Number:

787-864-5227

Unit/Location Fax Number:

787-864-5277

Manager's Name:

Cecilio Rodriguez

Manager's Emergency Phone Number:

787-376-3536

District Manager's Name:

Gerardo Lopez

District Manager's Emergency Phone Number:

787-318-1233

RVP's Name:

Dennis Lopez

RVP's Emergency Phone Number:

787-505-9388

Fire Department Emergency Number:

787-864-2330

Health Department Emergency Phone Number:

787-864-0210

Cuerpo de Emergencias Medicas Estatal:

787-864-1886

Agencia Estatal Manejo Emergencias:

787-864-1946

Compass Group Crisis Management Hotline:

1-877-710-6291

Compass Group Risk Management:

1-800-357-0012 x1256

Compass Group Purchasing Dept.:

1-800-357-0012 x4066

Zurich Insurance Company:

1-800-987-3373

Unit/Location Emergency Contact:

Guayama 1000

Emergency Phone Number:

787-864-5227

787-864-3840 (2291)

Grocery Supplier:
Contact Name:
Emergency Number:

Ballester & Hermanos
Luis I. Fremaint
787-788-4110

Produce Supplier:
Contact Name:
Emergency Number:

Central Marketing
Raul Rosa
787-898-1357

Bread Supplier:
Contact Name:
Emergency Number:

Holsun de Puerto Rico
Hector Rosa
787-798-8282

Milk Supplier:
Contact Name:
Emergency Number:

Smart Distributors
Dr. Colon Cora
787-786-9435

Paper/Cleaning:
Contact Name:
Emergency Number:

Ballester Hermanos.
Luis I. Fremaint
787-788-4110

Ice Supplier:
Contact Name:
Emergency Number:

A.O.C. 787-864-3112

A.O.C.787-864-33112

Water Supplier:

Contact Name:

Emergency Number:

Emergency Equipment Repair:

Specialty Gas Repair

Contact Name:

Nelson Alayon

Number:

787-630-2156

Emergency Refrigeration Repair:

D.M. G. Lopez

Emergency Electrical Repair:

A.O.C. 787-864-3500

Emergency Gas Repair:

A.O.C. 787-864-3500

Emergency Plumbing Repair:

A.O.C. 787-864-3500

Kitchen destroyed by fire, flood or other natural disaster. Complete emergency mobile kitchens available from the following:

1. Nationwide Mobile Kitchens – 800-639-3229
Located in CA, CO, MA, GA, AL, MO

2. KTG (Kitchens To Go)
P. O. Box 7
Naperville, IL 60567
630-305-6147

3. Gold Coast Kitchen Rentals
110 Glen Cove Ave.
Glen Cove, NY 11542
516-676-6656

IT IS IMPERATIVE THAT THE EMERGENCY AMOUNT ON HAND COMPLIES WITH THE
CLIENT FACILITY AGREEMENT.

*Emergency Contingency Plan
 Alternate Locations for Support*

*If a location should become unusable Canteen Correctional Services would prepare and
 transport food from alternate locations.*

Unit #	Location	Supported by
13460	Ponce 676/304	Other Ponce Units
13461	Ponce 500	Other Ponce Units
13462	Ponce 1000	Other Ponce Units
13463	Ponce Maxima	Other Ponce Units
13464	Guayama 1000	Guayama 945
13465	Guayama 945	Guayama 1000
13466	Bayamon 501	Other Bayamon units
13467	Bayamon 1072	Other Bayamon units
13468	Bayamon 705	Other Bayamon units
13470	Industrial Mujeres Vega Alta	Bayamon Units
13471	Camp Sabana Hoyos	Bayamon Units
13472	Aguadilla	Mayaguez
13473	CDO Mayaguez	Aguadilla
13476	La Pica, Jayuya	Juana Diaz
13477	Camp Zarzal	Bayamon Units

Trinity Services Group

SUBJECT: EMERGENCY CONTINGENCY PLAN

ORIGINATING DEPT: A.O.C. PR / CANTEEN FOOD SERVICES

DATE ISSUED: 7/1/98

INITATED BY: ACA STANDARDS FS030

APPROVED BY: _____

PAGES 1 OF 10

POLICY:

The food service department at each facility will develop and maintain a plan to ensure uninterrupted meal service in the event of an emergency.

RESPONSIBILITY: All Foodservice Personnel

DEFINITIONS: NONE

STANDARD: FS030

All food service personnel are trained in the implementation of written emergency plans. (Mandatory)

PROCEDURES: FS030

1. Refer to EMERGENCY CONTINGENCY PLAN which accompanies this policy.
2. Whenever possible, served the planned menu. If this can be done with little or no adjustment do not switch to the emergency menu.
3. Be sure to record all changes on the Menu Substitution Record for later review.
4. Be sure that all on-duty staff are aware of the changes that are needed so that the kitchen inmates will be directed effectively.
5. If necessary, call in additional off-duty staff or arrange for them to be available on a stand-by basis. Consider calling nearby units for assistance.
6. Do not switch to disposables unless absolutely necessary.
7. Inform the client of the steps that are being taken and adjust these as requested.
8. Contact vendors as necessary to ensure that supplies on hand are replenished as soon as used.
9. When the emergency is over, review that handling and update procedures as Needed. Be sure that any changes are incorporated into the employee inservice training sessions.
10. Keep the District Manager and Dietitian fully informed.
11. Document events into the Food Service Department Log.

Trinity Services Group (cont)

EMERGENCY CONTINGENCY PLAN

It is Canteen Correctional Service's policy to be prepared to serve all meals as scheduled despite emergency situations, such as power loss, fire, inmate-lock-down or local disaster. Each unit is required to have a written plan which outlines its particular needs in the event of the above.

A minimum three-day supply of food and disposable serviceware is kept at all times. Additional supplies of those items which would be most needed in an emergency are also kept; the amount and scope vary with the size and complexity of the individual facility. This must be coordinated with the Facility Commander.

Staff from units closest to that effected would be detailed to assist if required. Unit staff would be on 24 hour alert.

If needed, a self-contained refrigerated vehicle will be requested from a vendor.

It is the duty of the unit's Food Service Director, in consultation with the client, to determine the steps to be taken.

PROCEDURES:

A. Loss of Water:

1. All food will be served on disposable serviceware.
2. Arrangements will be made with a local water supplier to provide emergency supplies.
3. Emergency menus will be used until the end of the emergency.

B. Loss of Steam or Electricity:

1. The Food Service Manager will evaluate the possibility of using alternative cooking methods. If alternative power is available, the standard menu will be followed.

C. Vendor Failure:

1. Substitutions of appropriate menu items of like quality and nutritional value for undelivered items.
2. The Food Service Department will maintain the standard house menus with appropriate substitutions unless delivery failure is of such a significant amount that emergency menus are required.

D. Work Stoppage:

1. Food Service will have on hand sufficient foodstuff and supplies to provide meal service during a work stoppage.
2. Emergency menus will be instituted.

Trinity Services Group (cont)

3. An emergency work force will be assembled from employees of other units.
4. Eleven hours shifts will be implemented

E. Emergency Menus:

1. A 24-hour emergency menu is developed that can be used in contingency situations.
2. Supplies to fulfill emergency menus will be maintained at all times.

General Food Service emergency Procedures:

1. Whenever possible, normal operating procedures and schedules will be followed.
2. Food Service employees will be subject to call in to provide staffing on a 24 hour basis; at the discretion of the Food Service Director/Unit Manager or his representative.
3. Meal Service:

- a. By mutual agreement the food Service Director or his representative, and the Facility Commander, may change the meal hours based on the extent of the emergency.
- b. In the event of power failure, a one-day menu is available.

4. Disposable utensils, trays and flatware are available in the event that the extent of the emergency is such that their use is warranted. The decision to use the disposable service or a portion of same shall rest with the Food service Director/Unit Manager or his representative in conjunction with the Facility Commander.
5. A three-day stock of food and supplies are on hand at all times. This needs to be confirmed by the Agreement between Canteen Correctional Services and the Facility. Re-supply may be accomplished by phoning the authorized vendors, or if there is a problem with delivery, other nearby Canteen Correctional Service units will provide assistance.
6. Instruction in emergency procedures will be provided for employees in routine training sessions.

Trinity Services Group (cont)

EMERGENCY MENU (NO ELECTRICITY)

This menu assumes that the meat slicer has been wired to the emergency circuit. Most gas and steam equipment would be inoperable as these items are usually electrically controlled.

BREAKFAST

Dry Cereal or Juice
Fruit 4oz. Cheese or Peanut Butter
Bread or Prepared Breakfast Pastry
Milk

LUNCH

Tuna Salad or Lunch Meat Sandwich
Chips
Fresh or Canned Fruit
Cold Beverage

DINNER

Sliced Turkey or Turkey Ham w/lettuce and Vegetable Garnishes
Bread or Rolls
Margarine or Cond.
Salad w/Dressing
Fruit or Prepared Dessert
Milk

IMPORTANT: For Proper implementation of the above menu, contact the Canteen Correctional Services Dietitian for portion sizes etc. prior to initiating. This is Mandatory.

Trinity Services Group (cont)

EMERGENCY MENU (NO ELECTRICITY)

This menu assumes that there is power to the steam equipment.

BREAKFAST

Fruit Juice or Canned Fruit
Scrambled Eggs (in Steam Kettle)
Cooked Cereal (in Steam Kettle)
Cold Milk

Bread and Margarine

LUNCH

Tuna Salad or Cheese Sandwich
Potato Chips
Tossed Salad with Dressing
Fruit or Cookies
Punch

DINNER

Roast Beef or Turkey Sandwich with Crackers
Tossed Salad with Dressing
Fruit
Milk

IMPORTANT: For Proper implementation of the above menu, contact the Canteen Correctional Services Dietitian for portion sizes etc. prior to initiating. This is Mandatory.

Trinity Services Group (cont)

EMERGENCY MENU (NO STEAM)

BREAKFAST

Fruit or Juice
Dry Cereal
Scrambled Eggs (On Gas or Electric Grill)
Toast or Breakfast Pastry
Margarine
Milk
Coffee

LUNCH

Beef Patty (On Gas or Electric Grill)
Cheese Slice
Potato Sticks
Corn
Planned Salad
Hamburger Bun or Bread
Condiments
Canned Fruit or Prepared Dessert
Beverage

DINNER

Sliced Turkey
Potatoes
Green Beans
Planned Salad
Bread Rolls
Margarine
Instant Pudding or Prepared Dessert
Milk

IMPORTANT: For Proper implementation of the above menu, contact the Canteen Correctional Services Dietitian for portion sizes etc. prior to initiating. This is Mandatory.

Trinity Services Group (cont)

EMERGENCY MENU (NO WATER OR POWER)

Food would be served on disposables as hot water would be unavailable for dish washing.

BREAKFAST

Fruit or Juice
Dry Cereal
Bread or Prepared Breakfast Pastry
Margarine
Milk

LUNCH

Tuna Salad or Peanut Butter Sandwich
Chips
Canned Fruit or Prepared Dessert
Fruit Juice or Punch

DINNER

Sliced Meat and/or Cheese Plate
Marinated Canned Vegetable Salad
Canned Pudding or Prepared Dessert
Bread or rolls
Margarine
Milk

Trinity Services Group (cont)

EMERGENCY LOCK-DOWN MENU

1. The following menu will be utilized in the event of an institutional lock-down that is longer than one day.
2. All meals may be shipped in a three-compartment tray or brown paper bag along with condiments for meals, (napkins, utensils, salt & pepper, sugar packets, etc.). Check with the Facility Commander as to the type that is required.
3. All punch and coffee will be delivered in bulk an served by unit personnel and/or correctional officers in paper cups - check with the Facility Commander beforehand.
4. The following menus are based on these assumption:

- No inmate labor
- All utilities are operative
- Dishes and flatware are all disposable

DAY 1

BREAKFAST

Fruit Juice
Cold Cereal
Bread
Peanut Butter
Margarine
Milk 2%

LUNCH

Turkey Hot Dogs
Baked Beans
Coleslaw
Hot Dog Buns
Mustard p.c.
Fresh Fruit

DINNER

Macaroni - Beef Tomato Casserole
Peas
Tossed Salad w/Italian Dressing
Pudding
Bread or Rolls
Margarine
Milk 2%

IMPORTANT: For Proper implementation of the above menu, contact the Canteen Correctional Services Dietitian for portion sizes etc. prior to initiating. This is Mandatory.

EMERGENCY LOCK-DOWN MENU (cont.)

DAY 2

BREAKFAST

Fruit Juice
Cold Cereal
Bread
Hard Cooked Egg
Margarine
Milk 2%

LUNCH

Sloppy Joe
Potato Sticks
Carrot Sticks
Hamburger
Catsup p.c.
Fresh Fruit
Punch

DINNER

Ham-Potato Au Gratin
Mixed Vegetables
Tossed Salad w/French Dressing
Gelatin
Bread or Rolls
Margarine
Milk 2%

DAY 3

BREAKFAST

Fruit Juice
Cold Cereal
Bread
Potato-Egg Casserole
Margarine
Milk 2%

LUNCH

Vegetable Soup
Tuna Sandwich
Tuna Salad
Bun Bread
Cheese
Fresh Fruit
Punch

DINNER

Turkey Noodle Casserole (inc. veg.)
Tossed Salad w/1000 Isle Dressing
Canned Pudding
Bread or Rolls
Margarine
Milk 2%

IMPORTANT: For Proper implementation of the above menu, contact the Canteen Correctional Services Dietitian for portion sizes etc. prior to initiating. This is Mandatory.

**24-Hour
A.O.C. P.R. Utility Contingency 3200-Calorie Menu**
**Attempt to follow this basic menu pattern. Make changes as appropriate to the
 emergency at hand.**

No Refrigeration, Steam, or Cooking Gas
 Assume that potable water is available for food preparation.

Breakfast
 Fresh or canned fruit
 Dry Cereal
 Bread
 Butter
 Jelly
 **Milk - 2%
 Sugar Packet
 3 ea
 8 oz
 1 oz
 1 Tbsp
 2 slices
 1 cup
 1 ea OR 1/2 cup

Lunch
 Tuna (3oz) Salad
 (Canned Tuna, Mayo, Seasoning)
 Bread
 Chips
 Canned Vegetable Vinaigrette
 (E.g. Canned Green Beans, Ital. Dressing)
 Chocolate Pudding
 (Inst. Pudding mix, NFD, Water)
 Fresh or canned fruit
 Fruit Drink
 Salt/Pepper

Dinner
 Canned Ravioli
 Bread
 Canned Vegetable Salad
 (e.g. Canned Peas, Mayo, Seasonings)
 Cookies
 Fresh or canned fruit
 Fruit Drink

8 oz
 1 ea OR 1/2 cup
 2 oz
 1/2 cup
 2 slices
 1 1/4 cup
 1 ea
 8 oz
 1 ea OR 1/2 cup
 1/2 cup
 1 oz bag
 3/4 cup
 4 slices
 3/4 cup

**** Assume that milk in coolers would be served at the meal following loss of electricity if coolers are kept closed and milk temperatures stay below 45 degrees F (only in an emergency). Alternative is to prepare reconstituted nonfat dry milk (NFD) as accompaniment to cold cereal.**

NOTE: Most refrigerated foods will be safe for 4 hours-as long as the door is kept closed and the refrigerator temperature is set at 40 degrees or lower. The freezer, if unopened, will keep foods at a safe temperature for 24 - 48 hours if it's full (The more frozen foods, the longer it takes for the freezer to warm up).

RD Signature:

DAY 1
Utility Contingency 3200-Calorie Menu

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

No Refrigeration

Assume that potable water is available for food preparation. Assume that steam and cooking gas are available.

Breakfast

Fresh or canned fruit
Hot Cereal
Bread
Butter
Coffee (facility specific)
**Milk - 2%
Sugar Packet
3 ea
8 oz
8 oz
1 Tbsp
3 slices
1 cup
1 ea OR 1/2 cup

Lunch

Meat* (2oz) Noodle Casserole
Bread
Carrots (or other frozen vegetables)
Iced Cake
Fresh or canned fruit
Fruit Drink
Salt/Pepper
1 ea
8 oz
1 ea OR 1/2 cup
1 ea
3 slices
1/2 cup
1 1/4 cup
3 slices
1/2 cup

Dinner

*T. Bologna
Bread
Mustard
Mashed Potatoes
Cookies
Fresh or canned fruit
Fruit Drink
Salt/Pepper
1 ea
8 oz
1 ea OR 1/2 cup
2 oz
1 cup
1 pkt
4 slices
3 oz

*Assume that frozen or refrigerated meat and cheese products (e.g., Gr. turkey, fish square or bologna) would be served at the meal following loss of electricity. If freezers/coolers are kept closed and meat temperatures stay below 30 degrees F and refrigerated meat temperatures stay below 45 degrees F. Alternate would be to substitute 2 oz tuna or 4 Tbsp peanut butter.

** Assume that milk in coolers would be served at the meal following loss of electricity if coolers are kept closed and milk temperatures stay below 45 degrees F (only in an emergency). Alternative is to prepare reconstituted nonfat dry milk as accompaniment to cold cereal or add to hot cereal.

NOTE: Most refrigerated foods will be safe for 4 hours-as long as the door is kept closed and the refrigerator is set at 40 degrees or lower. The freezer, if unopened, will keep foods at a safe temperature for 24-48 hours if it's full. (The more frozen foods, the longer it takes for the freezer to warm up).

RD Signature:

DAY 2 Utility Contingency 3200-Calorie Menu

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

No Refrigeration

Assume that potable water is available for food preparation. Assume that steam and cooking gas are available.

Breakfast

Fresh or canned fruit
Hot Cereal
* Donut or Muffin
Coffee (facility specific)
**Milk - NFDM
Sugar Packet

Lunch

Vegetarian Chili
Bread
Corn (or other canned vegetables)
Iced Cake
Canned fruit
Fruit Drink
Salt/Pepper

Dinner

Peanut Butter
Bread
Jelly
Noodle Soup
Cookies
Fresh or canned fruit
Fruit Drink
Salt/Pepper

* Must be purchased. Bread deliveries continue daily, if possible.

** Prepare reconstituted nonfat dry milk (NFDM) as accompaniment to cold cereal or add to hot cereal.

NOTE: Most refrigerated foods will be safe for 4 hours-as long as the door is kept closed and the refrigerator temperature is set at 40 degrees or lower. The freezer, if unopened, will keep foods at a safe temperature for 24-48 hours if it's full. (The more frozen foods, the longer it takes for the freezer to warm up).

RD Signature:

DAY 2
A.O.C. P.R. Contingency 2700-Calorie Menu

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

No Refrigeration

Assume that potable water is available for food preparation. Assume that steam and cooking gas are available.

Breakfast

Fresh or canned fruit

Hot Cereal

* Donut or Muffin

Coffee (facility specific)

**Milk - NFD

Sugar Packet

Lunch

Vegetarian Chili

Bread

Corn (or other canned vegetables)

Iced Cake

Canned fruit

Fruit Drink

Salt/Pepper

Dinner

Peanut Butter

Bread

Jelly

Noodle Soup

Cookies

Fresh or canned fruit

Fruit Drink

Salt/Pepper

1 ea OR 1/2 cup
1 cup
1 ea
8 oz
3 ea
8 oz
1 ea
1 cup
1 ea
2 slices
1/2 cup
3 Tbsp
2 slices
1 oz
1 cup
2 oz
1 ea OR 1/2 cup
8 oz
1 ea

* Must be purchased. Bread deliveries continue daily, if possible.

** Prepare reconstituted nonfat dry milk (NFD) as accompaniment to cold cereal or add to hot cereal.

NOTE: Most refrigerated foods will be safe for 4 hours-as long as the door is kept closed and the refrigerator temperature is set at 40 degrees or lower. The freezer, if unopened, will keep foods at a safe temperature for 24-48 hours if it's full. (The more frozen foods, the longer it takes for the freezer to warm up).

RD Signature

**DAY 3
A.O.C. P.R. 3200-Calorie Menu**

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

No Refrigeration

Assume that potable water is available for food preparation. Assume that steam and cooking gas are available.

Breakfast

Fresh or canned fruit
Hot Cereal
* Donut or Muffin
Coffee (facility specific)
* Milk - NFD
Sugar Packet

Lunch

Red Beans & Rice
Bread
Stewed Tomatoes (or other canned vegetables)
Iced Cake
Fresh or canned fruit
Fruit Drink
Salt/Pepper

Dinner

Tuna (4oz) Salad
(Canned Tuna, Mayo, Seasonings)
Bread
Chips
Canned Vegetable Salad
(e.g. Canned Beet or 3-Bean, Ital. Dressing)
Cookies
Canned fruit
Fruit Drink
Salt/Pepper

* Must be purchased. Bread deliveries continue daily, if possible.

**** Prepare reconstituted nonfat dry milk (NFD) as accompaniment to cold cereal or add to hot cereal.**

NOTE: Most refrigerated foods will be safe for 4 hours-as long as the door is kept closed and the refrigerator is set at 40 degrees or lower. The freezer, if unopened, will keep foods at a safe temperature for 24-48 hours if it's full. (The more frozen foods, the longer it takes for the freezer to warm up).

RD Signature:

DAY 3
A.O.C. P.R. Contingency 2700-Calorie Menu

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

No Refrigeration

Assume that potable water is available for food preparation. Assume that steam and cooking gas are available.

Breakfast

Fresh or canned fruit
 Hot Cereal
 * Donut or Muffin
 Coffee (facility specific)
 **Milk - NFDM
 Sugar Packet
 3 ea
 8 oz
 1 ea
 1 cup
 1 ea OR 1/2 cup

Lunch

Red Beans & Rice
 Bread
 Stewed Tomatoes (or other canned vegetables)
 Iced Cake
 Fresh or canned fruit
 Fruit Drink
 Salt/Pepper
 1 ea
 8 oz
 1 ea OR 1/2 cup
 1 ea
 1/2 cup
 2 slices
 1 cup

Dinner

Tuna (2 oz) Salad
 (Canned Tuna, Mayo, Seasonings)
 Bread
 Chips
 Canned Vegetable Salad
 (e.g. Canned Beet or 3-Bean, Ital. Dressing)
 Cookies
 Canned fruit
 Fruit Drink
 Salt/Pepper
 1/2 cup
 2 slices
 1 oz bag
 1/2 cup
 2 oz
 3/4 cup
 8 oz
 1 ea

* Must be purchased. Bread deliveries continue daily, if possible.
 ** Prepare reconstituted nonfat dry milk (NFDM) as accompaniment to cold cereal or add to hot cereal.

NOTE: Most refrigerated foods will be safe for 4 hours-as long as the door is kept closed and the refrigerator is set at 40 degrees or lower. The freezer, if unopened, will keep foods at a safe temperature for 24-48 hours if it's full. (The more frozen foods, the longer it takes for the freezer to warm up).

RD Signature:

Trinity Services Group. (cont)

EMERGENCY PREPAREDNESS

The following is a recommended, generalized amount of product that should be on hand at all times in the facility. The stock can either be intermingled with the general inventory or can be separated. If it is separated (i.e. on separate pallets) then the stock must be rotated into the general inventory and used every three months. Naturally, the emergency stock would have to be replaced at that time.

RECOMMENDED EMERGENCY
AMOUNT ON HAND

7 day supply
7 day supply
7 day supply
7 day supply
7 day supply
1 1/2 day supply (daily delivery)
2 1/2 day supply
1 1/2 day supply (daily delivery)
7 day supply
7 day supply
7 day supply
7 day supply
7 day supply
10 day supply
10 day supply
10 day supply
10 day supply
10 day supply

FOOD GROUP
Assorted Frozen Vegetables
Frozen Entrees
Frozen Poultry
Frozen Fish
Frozen Meats
Fresh Milks and Dairy Items
Prepared Vegetables and Potatoes
Bread and Rolls
Frozen Desserts
Frozen Juices
Canned Products
Dry Staples, Groceries
Cleaning supplies

- ** Food preparations also available at near by facilities.
- ** Water will be truck in by 10,000 gallons tankers at cost of .04 a gallon if necessary.
- ** Letter of Agreement with vendor for purchasing on off schedule hours



TRINITY SERVICES
GROUP, INC.

27 de Abril del 2017

La presente es para informar el Plan de Contingencia de los empleados civiles de Trinity Services Group, INC. Se desglosa de la siguiente manera:

Turno	Empleado	Posición
Primer Turno:	Rigoberto Galarza	(787) 910-5539
6:00 p.m. - 6:00 a.m.	Francisco Garcia	(787) 385-0294
	Jose L. Soto	(787) 324-6995
	Nelson Madera	(787) 204-5457
	Javier Ramos	(787) 839-5018
	Josue Santell	(787) 839-4600 / 341-9195
	Jonathan Torres	(787) 518-5010
	Amarilys Vega	(787) 669-4456
	Yimari Velez	(787) 341-8849
Segundo Turno:	Victor Santiago	(787) 645-1519
6:00 a.m. - 6:00 p.m.	Ramón Flores	(787) 613-3187
	Daniel Porata	(787) 964-7518
	Richard Rodriguez	(787) 560-1872 / 204-1255
	Hiram Alvarado	(939) 248-7541
	Jesus Echevarria	(787) 530-8713
	Alexis Mercado	(787) 996-2027
	Denny Bermudez	(787) 996-3250 / 929-4382
	Xiomara Morales	(787) 204-5537
	Rosa Ramos	(787) 448-8281

De tener cualquier duda puede comunicarse al (787) 864-5227.

Sr. Cecilio Rodriguez Guadalupe
Gerente Trinity Services
Guayama Maxima