

SCHOOL FOODSERVICE EMERGENCY READINESS PLAN EMERGENCY INVENTORY

Feeding Site:			
Prepared By:			
Approved By:			
Some foodservice operations have a the operations select to plan menus based the foodservice emergency inventory.			
NUMBER OF PROJECTED EME	ERGENCY MEALS		
Child Meals:	Adult Meals:		
BEVERAGES			
	Quantity Needed	Quantity On Hand	
Bottled Water*	-	-	
Coffee			*3-5 gallons of water per person, per day is
☐ Fruit Drink			recommended.
Canned Juice			
Lemonade			
🗆 Milk			
🗌 Tea			
MEAT AND MEAT ALTERNATIV	VES		
	Quantity Needed	Quantity On Hand	
□ Canned beef			
Canned chicken			
🗌 Canned tuna			
Canned turkey			
Canned beans: black, pinto, re	ed		
🗌 Cheese, American			
□ Cheese, shredded mozzarella	L		
Dry lentils			
□ Eggs			
Peanut butter			
\Box Canned entrees: stews, raviol chicken and dumplings	i,		



Environmental Health Services Food Program 2000 Alameda de las Pulgas Suite #100 San Mateo, CA 94403 (650) 372-6200 | FAX (650) 627-8244 smchealth.org/food

GROCERIES			
	Quantity Needed	Quantity On Hand	
☐ Canned soups			
Canned fruit			
Canned vegetables			
🗌 Nonfat dry milk			
□ Pasta			
🗌 Spaghetti sauce			

CONDIMENTS

	Quantity Needed	Quantity On Hand
🗌 Creamer, non-dairy		
□ Jelly		
☐ Mustard		
☐ Ketchup		
🗌 Mayonnaise		
☐ Mustard		
🗌 Sugar		
🗌 Sugar, substitute		

SUPPLIES

	Quantity Needed	Quantity On Hand
Aluminum foil		
🗌 Aluminum pans		
🗌 Bowls, disposable		
🗌 Cups, disposable		
Forks		
🗌 Gloves, disposable		
□ Napkins		
□ Paper towels		
Plastic wrap		
🗌 Spoons, disposable		
🗌 Tissue, facial		
🗌 Tissue, toilet		
🗌 Trash bags		

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CHEMICALS

	Quantity Needed	Quantity On Hand
Alcohol swabs		
🗌 Bleach		
Detergent, floors		
Detergent, food contact surfaces		
🗌 Soap, hand		
🗌 Soap, dish		
Sanitizer test strips		