

# FLIRRTing with Hurricane Irma



# State EOC activates September 5, 2017

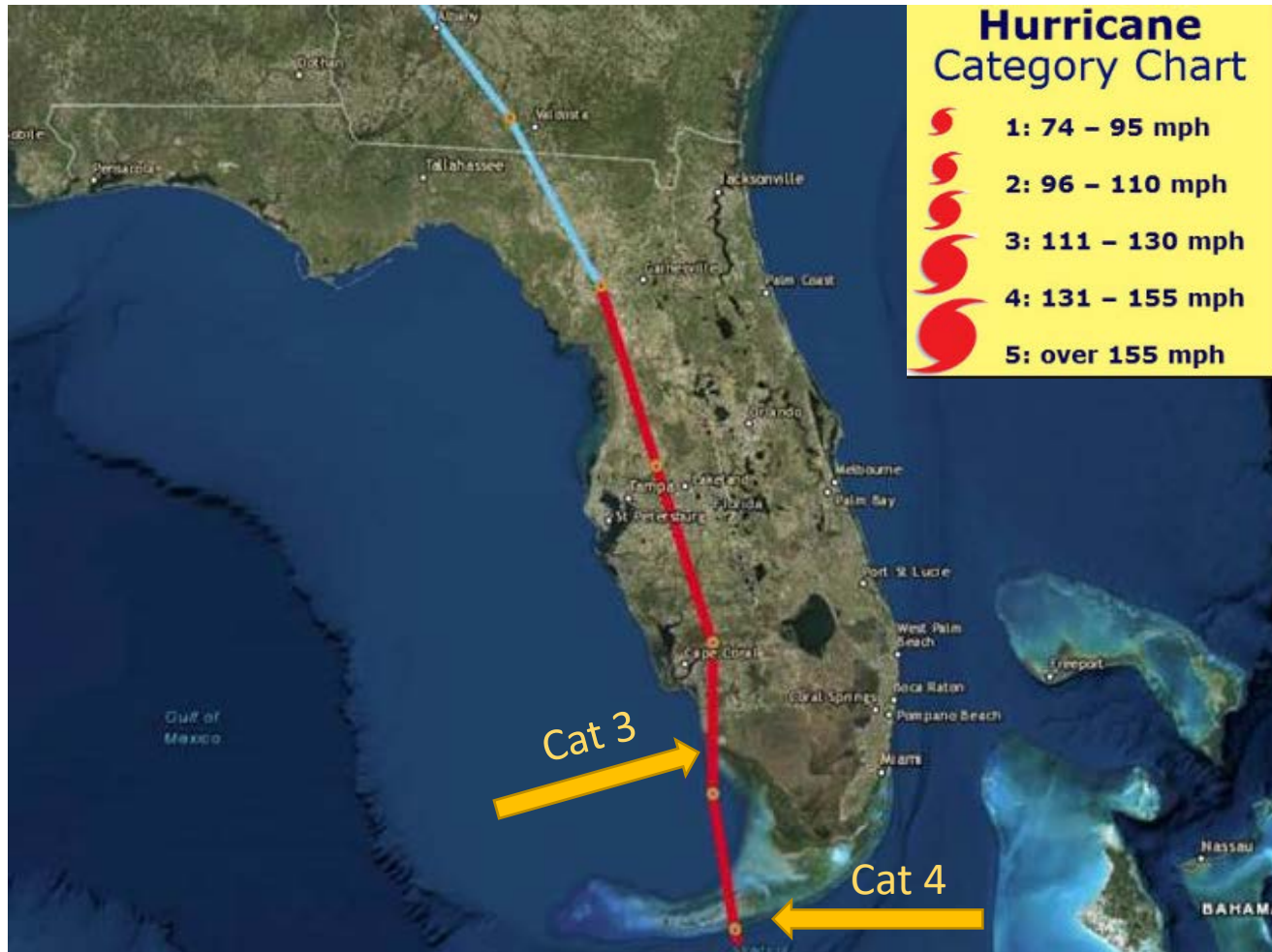




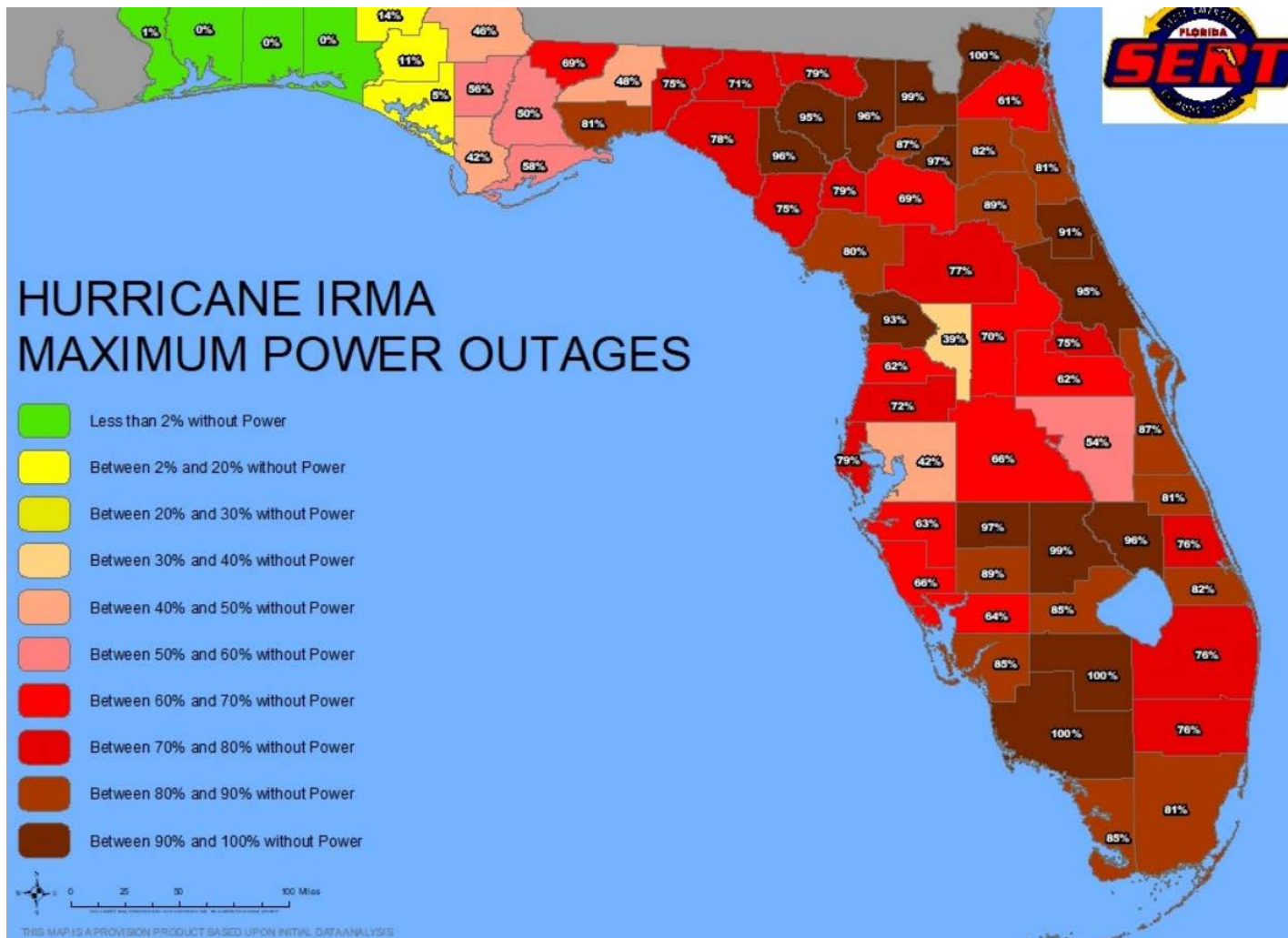
6.3 million under evacuation orders



# Irma makes Florida landfall **twice** in one day

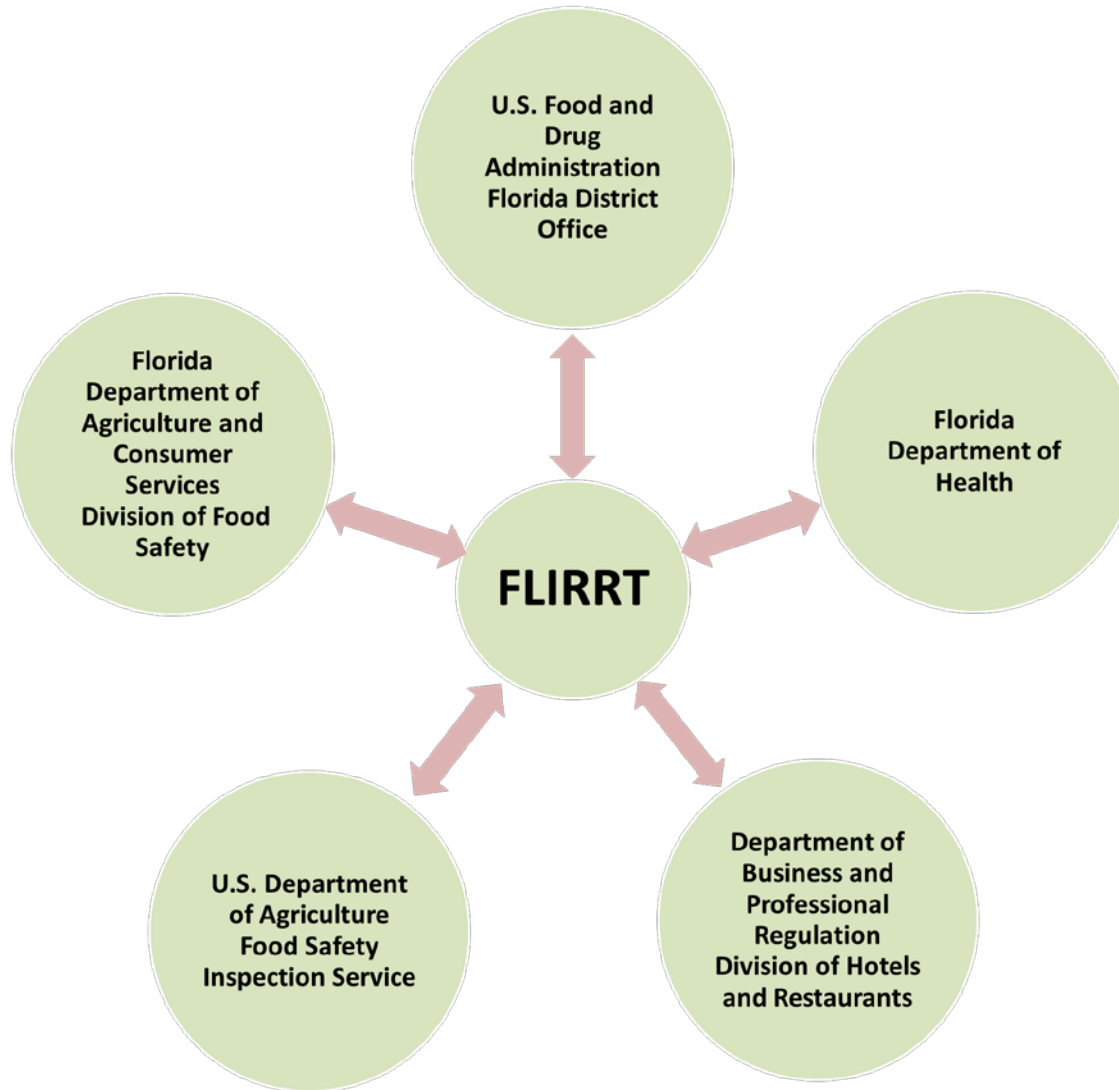


# 6.7 million customers without power

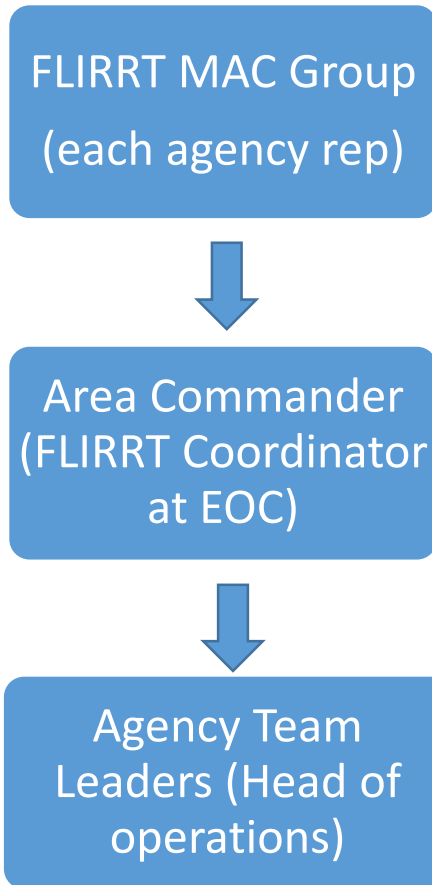





# FLIRRT activates September 11, 2017



# New Operations 2017



# Assessments



**Multi-Agency Assessment Checklist**

Event: \_\_\_\_\_

Facility is (check one): Open ☐ Closed ☐

Date: \_\_\_\_\_ Visit ☐ or Phone ☐

Time in: \_\_\_\_\_ Time out: \_\_\_\_\_

Follow-Up Recommended ☐

**Building Condition** Yes No Unk

Does the facility have physical damage? If yes, select best physical damage description below.

Extensive ☐ Moderate ☐ Minor ☐

**Electricity/Gas** Yes No Unk

Electricity source currently being used? Municipal ☐ Generator ☐ None ☐ Unknown ☐

Did facility lose electricity during event? ☐ Yes ☐ No ☐

If yes, when was power lost (day and time)? \_\_\_\_\_

If yes, when was power restored (day and time)? \_\_\_\_\_

Is gas on? ☐ Yes ☐ No ☐ Unk ☐

**Water** Yes No Unk

Pre-Event water source: Municipal ☐ Well ☐ Both ☐ Unknown ☐

Is a boil water notice in effect? ☐ Yes ☐ No ☐ Unk ☐

What type of water is currently being used? Bottle ☐ Boiled tap ☐ Un-boiled tap ☐ Tank/Bulk ☐

Pre-Event Source ☐ None ☐ Unknown ☐

**Waste Disposal** Yes No Unk

Sewage system: Municipal ☐ Septic Tank ☐ Unknown ☐

Sewage system operable? ☐ Yes ☐ No ☐ Unk ☐

Garbage collection occurring? ☐ Yes ☐ No ☐ Unk ☐

**Food Prep/Processing/Storage** Yes No Unk

Is facility preparing or serving prepared food? ☐ Yes ☐ No ☐ Unk ☐

Dry storage/dry retail area(s) free of contamination? ☐ Yes ☐ No ☐ Unk ☐

Food preparation/processing area(s) free of contamination? ☐ Yes ☐ No ☐ Unk ☐

Cold storage, refrigeration or freezer equipment operable? ☐ Yes ☐ No ☐ Unk ☐

Ability to properly wash hands or acceptable alternative to hand washing available? ☐ Yes ☐ No ☐ Unk ☐

**Condition of Food Products** Yes No Unk

Are damaged, adulterated or time/temperature abused foods segregated? ☐ Yes ☐ No ☐ Unk ☐

What does facility plan to do with segregated product? Recondition ☐ Voluntarily Destroy ☐ Undecided ☐ Other – explain:

Facility name: \_\_\_\_\_

Address: \_\_\_\_\_

Contact name/title: \_\_\_\_\_

Phone #: \_\_\_\_\_

E-mail address: \_\_\_\_\_

Facility Type? Food Service ☐ Retail ☐ Other ☐

Food Storage/Warehouse ☐ Food Processing ☐

Agency with jurisdiction over the facility? DOH ☐ DBPR ☐ FDACS ☐ FDA ☐ Other – specify:

Date facility re-opened: \_\_\_\_\_

Assessed by (print name & agency): \_\_\_\_\_

Assessed by (signature): \_\_\_\_\_

Facility Representative (signature): \_\_\_\_\_

Comments or Follow-up Action recommended: \_\_\_\_\_

**Condition of Food Products** Yes No Unk

Did facility voluntarily dispose of any damaged, adulterated and or temperature abused food products prior to this visit/call? ☐ Yes ☐ No ☐ Unk ☐

If yes, how and when? \_\_\_\_\_

Estimated total amount of food products destroyed (pounds or value)? \_\_\_\_\_

Assessment reviewed by (name/agency): \_\_\_\_\_

**SUBMIT**

Revised 6/2/2016

- Assessment should take no longer than 20 minutes per team with form
- Easy way of tracking follow-ups





# Food Facilities Affected Statewide







Big box store in South Florida





Sign reads:  
Due to Boil Notice there will be  
NO COFFEE  
NO ICE  
NO POLAR POPS  
Until boil notice is lifted







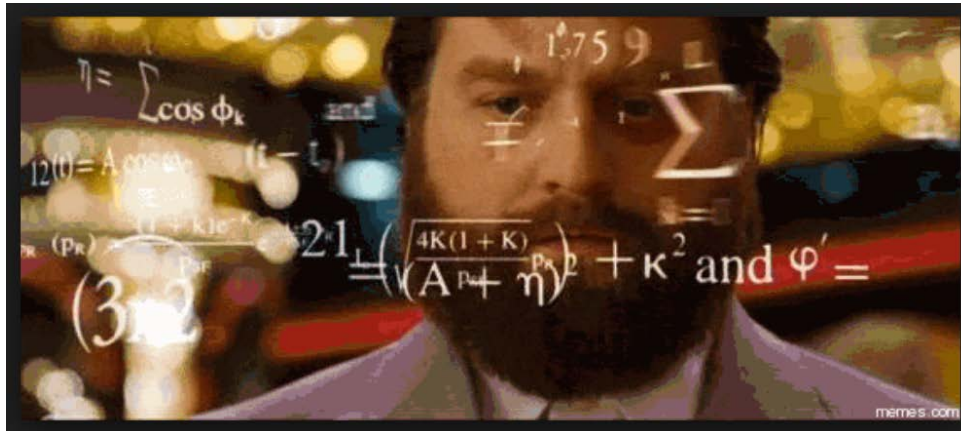


# FLIRRTing with Numbers

Hurricane Hermine: Over 2,000

Hurricane Matthew: Over 2,000

Hurricane Irma: **Over 25,000**



# Lessons Learned from Irma

Daily reports to the EOC on a timely basis

Difficult for different operational period timelines for agencies involved.



# Lessons Learned from Irma

Due to large geographical impact, lots of staff affected

