



FOOD FOR SCHOOL DISASTERS

LOS ANGELES UNIFIED SCHOOL DISTRICT | OFFICE OF EMERGENCY MANAGEMENT

First Source of Disaster Food: If the emergency teams can safely access the cafeteria food that is already on campus and if it is in edible condition, those foods should be consumed first.

Supplementing Cafeteria Food Supply: The Office of Emergency Management recommends that schools purchase emergency food bars to supplement other food sources. These bars are compact, shelf-stable (able to take the high heat inside the emergency bins) and last five to ten years. They can be purchased from any emergency supply store or online. Purchasing in bulk can significantly lower the price. Each individually wrapped bar is a meal's-worth of calories and nine bars are vacuum-packed in a package.

How Much to Purchase: A good rule of thumb is to purchase one package per every two students/employees (50% of the school's student and employee count). For example, a school with a student population of 1000 and an employee roster of 70, would need to purchase $(1000 + 70)/2$ which is 535 packages.

Sample Product: You are looking for a product like this: [Emergency Food Bar Example](#).

Caution: Most emergency food bars contain coconut oil. If students/employees are allergic to coconut, the emergency food bars will not be an appropriate source of food for that person. Please check for allergy details. Coconuts are not tree nuts and most people with tree nut allergies can safely consume coconut oil. However, please confirm this for each student/employee who has a food allergy.

Assistance: For additional support, please contact the Office of Emergency Management at 213-241-3889 or OEM@lausd.net.