

Australia's – Food Industry Pandemic Planning NZFGC – March 4th 2009

Steven Newton
(RAWG Chairman)
General Manager – Risk (Metcash)

*I need to acknowledge
all the following groups efforts
i.e. all 3 major retailers on RAWG,
along with AFGC and FIWG / FCIAAG members,
and Government services like DAFF, EMA and others*



Food and Retail Action Working Group – *Working Together for the community*

Presentation covers

- 1. Joint-industry Government efforts (under TISN)**
- 2. Overview of Australia's Food Industry**
- 3. Designing an Integrated Food Industry Plan**
- 4. Discuss our 4 Key Food Industry Objectives**

Throughout - learning's for NZ Food Industry

Joint Industry / Govt planning – 9 key groups

- **NINE essential Infrastructure Assurance Advisory Groups (IAAG's)**
- **IAAG are forums to get input to overall critical infrastructures.**
 - 1. Food Chain (FCIAAG)**
 - 2. Banking and Finance (BFAG)**
 - 3. Water**
 - 4. Communications (Telecommunications)**
 - 5. Energy**
 - 6. Transport**
 - 7. Health**
 - 8. Mass gatherings**
 - 9. Emergency Services**

IAAG's could ONLY work / operate if protected under TISN arrangement

FOOD CHAIN IAAG-Infrastructure Assurance Advisory Group

Food Industry Working Group (FC-IAAG) led by...

- **AFGC CEO (Chairman) –Kate Carnell {Brenda Cuttress}**
- **DAFF (Secretariat), AQIS... {.....}**
- **AFGC Members, Fresh Supply Chains, Associations, Retailers (most)**

Retailer Action Working Group (RAWG) – sub group - meet monthly (since '06)

- **Metcash Ltd (Chairman) – Steven Newton**
- **Woolworths Ltd – James Heffernan**
- **Coles Group Ltd – Kim Nguyen / Kim McSpadden**
- **AFGC (Manufacturers) – Kate Carnell**
- **DAFF (Federal Government) – Alan Edwards**
- **Latus Business Solutions (Logistics / Inventory Modeling consultancy)**
- **Control Risks (International Risk Management - secretariat /consultancy)**
- **Others include...Food Service (Yums, McDonalds), FSANZ, Aldi, Franklins, Red Cross, Foodbank and many Government areas**

Background on Australia's TISN method

* Trusted Information Sharing Network (TISN)

- Originated after Sep 11
- Govt-Industry set up joint Infrastructure Advisory Action Groups
- Allows OPEN joint Industry-Government discussions
- NOW Share sensitive information about threats and risk
- Despite Fierce competition – we share information methodically
- Now is a organisation resilience forum
- Used by Government to gain Industry assurances about pandemic preparedness
- Currently Pandemic plans exist – AUS Health & Food most advanced

What is a Pandemic and how can we plan?



Q) Are consumers going to “maintain the safety standards” and

Q) “not panic” when buying food during the pandemic?

Definitions

- **Pandemic = Epidemic on a global scale.**
- **Influenza Type A– virus that occurs in both human and animals**
 - only virus known to cause pandemics
 - H5N1 is highly pathogenic avian influenza (HPAI)
- **H5N1 - currently affecting birds directly**
 - can pass to humans after close contact with sick or dead birds
 - is the current virus with potential to “mutate”
 - into a “human to human” version (Indonesia - 1 incident)

Is Pandemic plan a new Y2K - just with feathers?

- Pandemics occur on average *three times a century*:
 - 1918 -1923 Spanish flu – est. 50 to 150 million deaths
 - 1957 – Asian flu – 2 million human deaths
 - 1968 – Hong Kong flu – 700,000 deaths globally
- Recent Times
 - 1990's – SARS in Asia led to major impact on economies for 800 deaths
 - 2000's - Avian Bird Flu (H5N1) - 387 cases, 245 deaths [WHO:14Oct,'08]
- Medical authorities globally (including WHO) advise that another pandemic is inevitable – in fact “overdue”



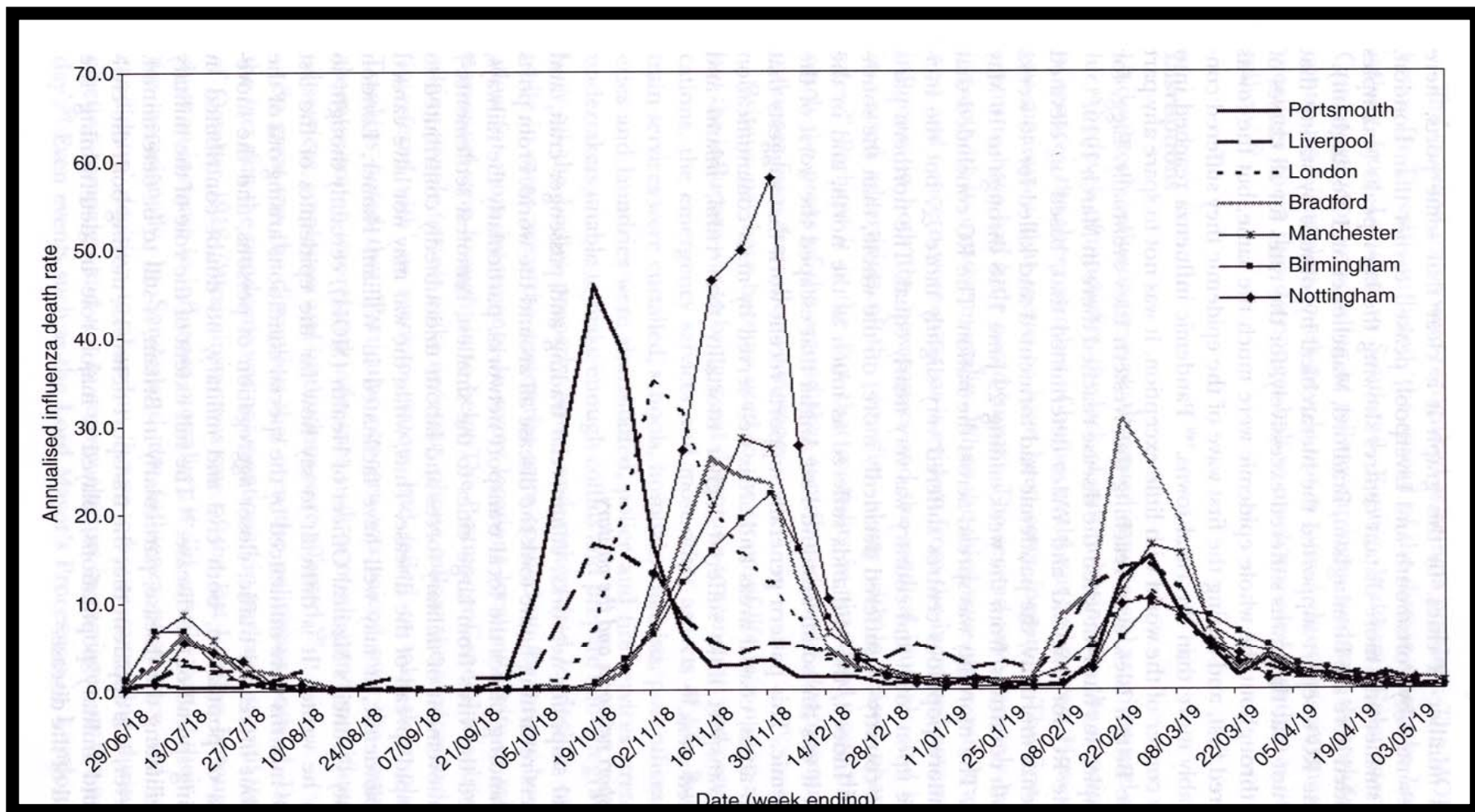
“Pandemics are recurring events.

We do not know whether the H5N1 virus will cause the next pandemic.

*But we do know this: the world **will experience another pandemic**, sooner or later.”*

Dr Margaret Chan, Director-General W.H.O., 10 September 2007, Korea

Spanish Flu – waves & distribution (UK)



1990's - SARS Snapshot

SARS had a low infectivity rate. thus comparatively, SARS was a modest crisis

- Economies of Singapore & Hong Kong - still shrank by 10%
- Regional cost was - US\$40 billion
- 8,000 people affected over five months (10% or 800 died)

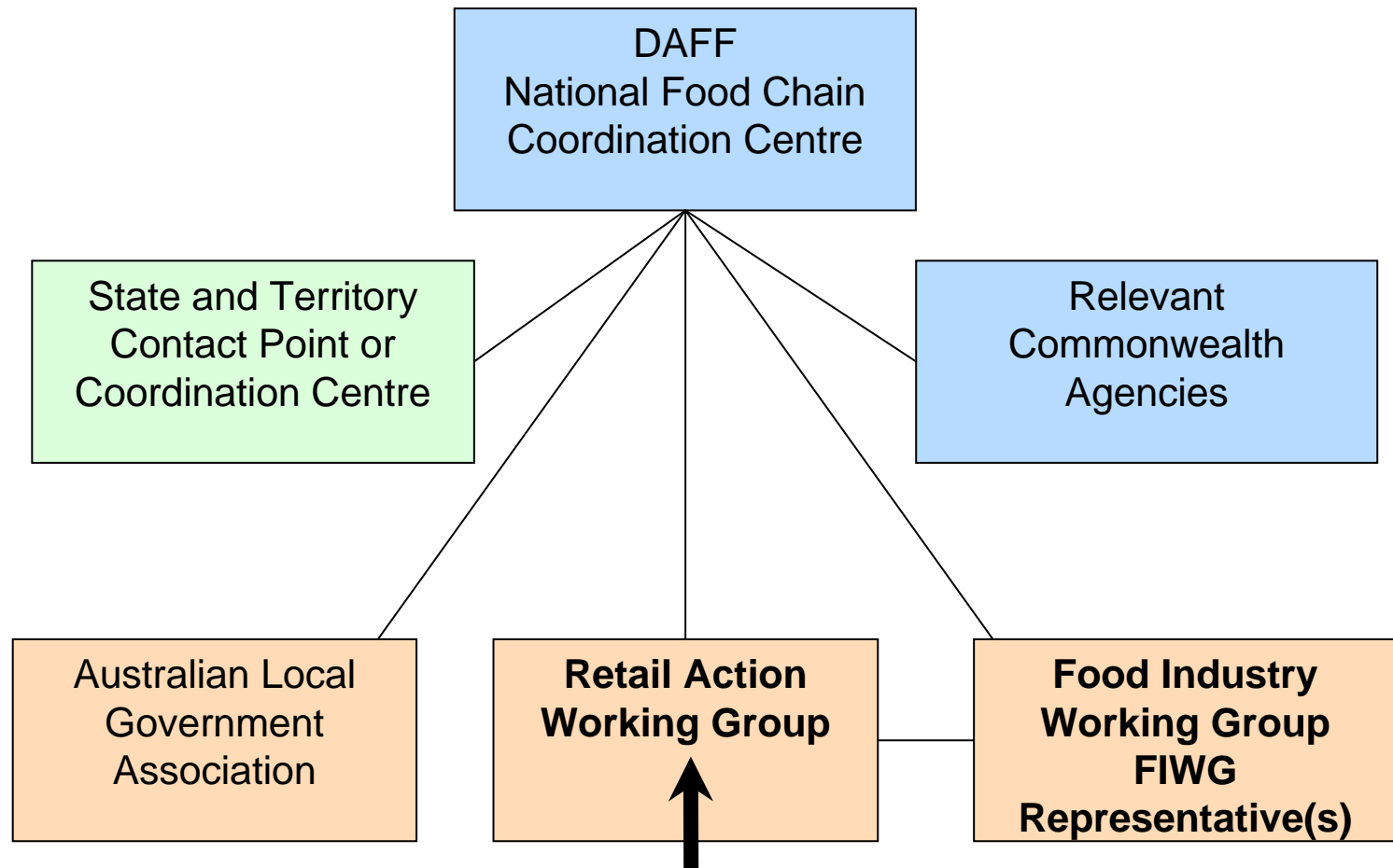
Q) How Important is this Australian Pandemic planning to our CEO's?

A) Our CEO's now know ...the global economy can expect to be affected and a new GLOBAL RECESSION will result !

Especially when shown ASSUMPTIONS for a Snapshot of 100,000 staff...

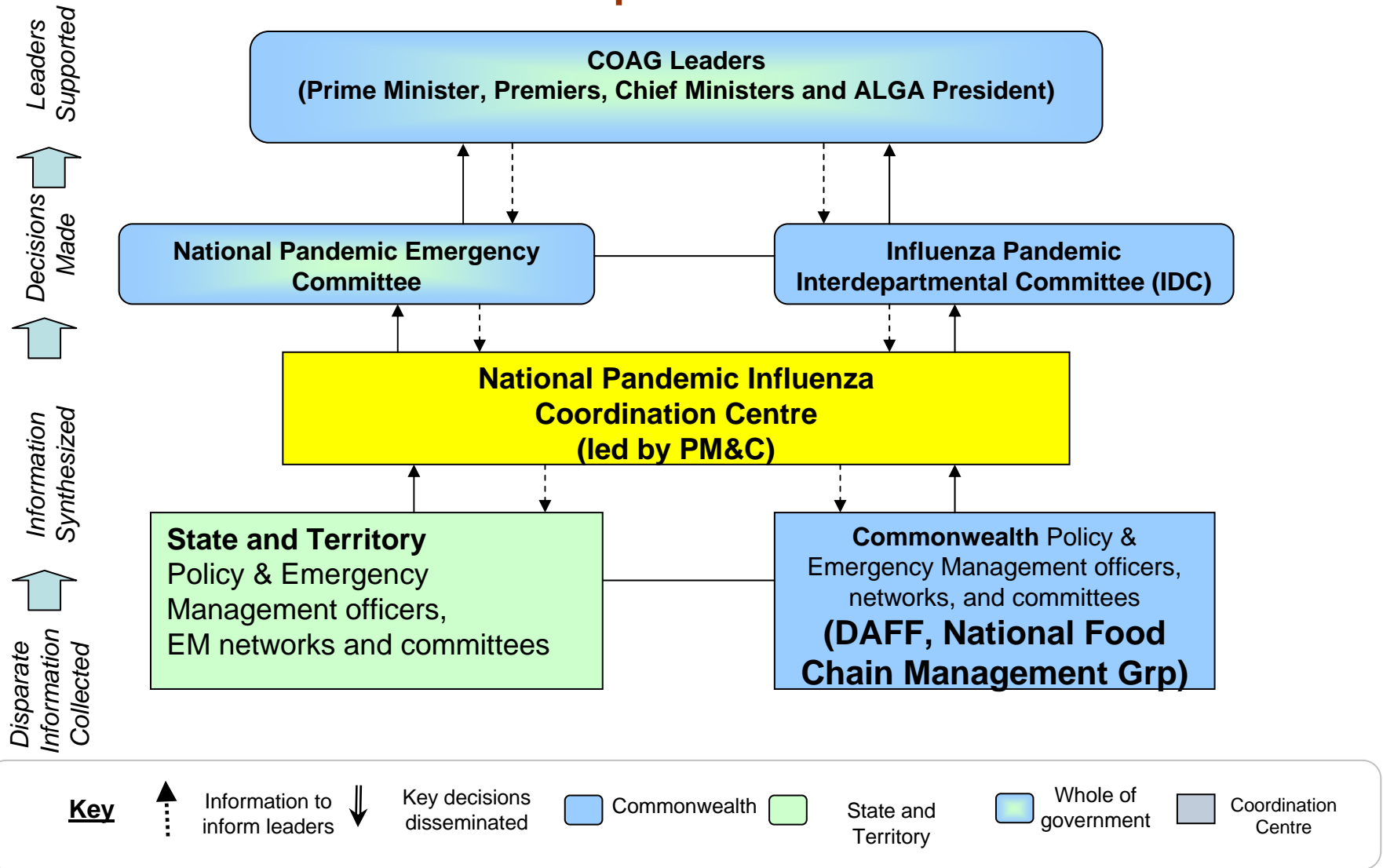
- Assuming higher infectivity rate (1 in 4)
- 25% directly affected
- 35% - 50% of staff will want to be absent (self quarantining)
- 1,000 to 3,000 may die (in 1% to 3% range)
- a close relative of staff may die – thus counsel plans needed?

Joint Industry / Govt planning –well underway



- ***Crisis Model Tool – Fair distribution plans for critical goods now being managed***
- ***Communications – now planning together with COAG and LGA's***

National Leadership and coordination framework



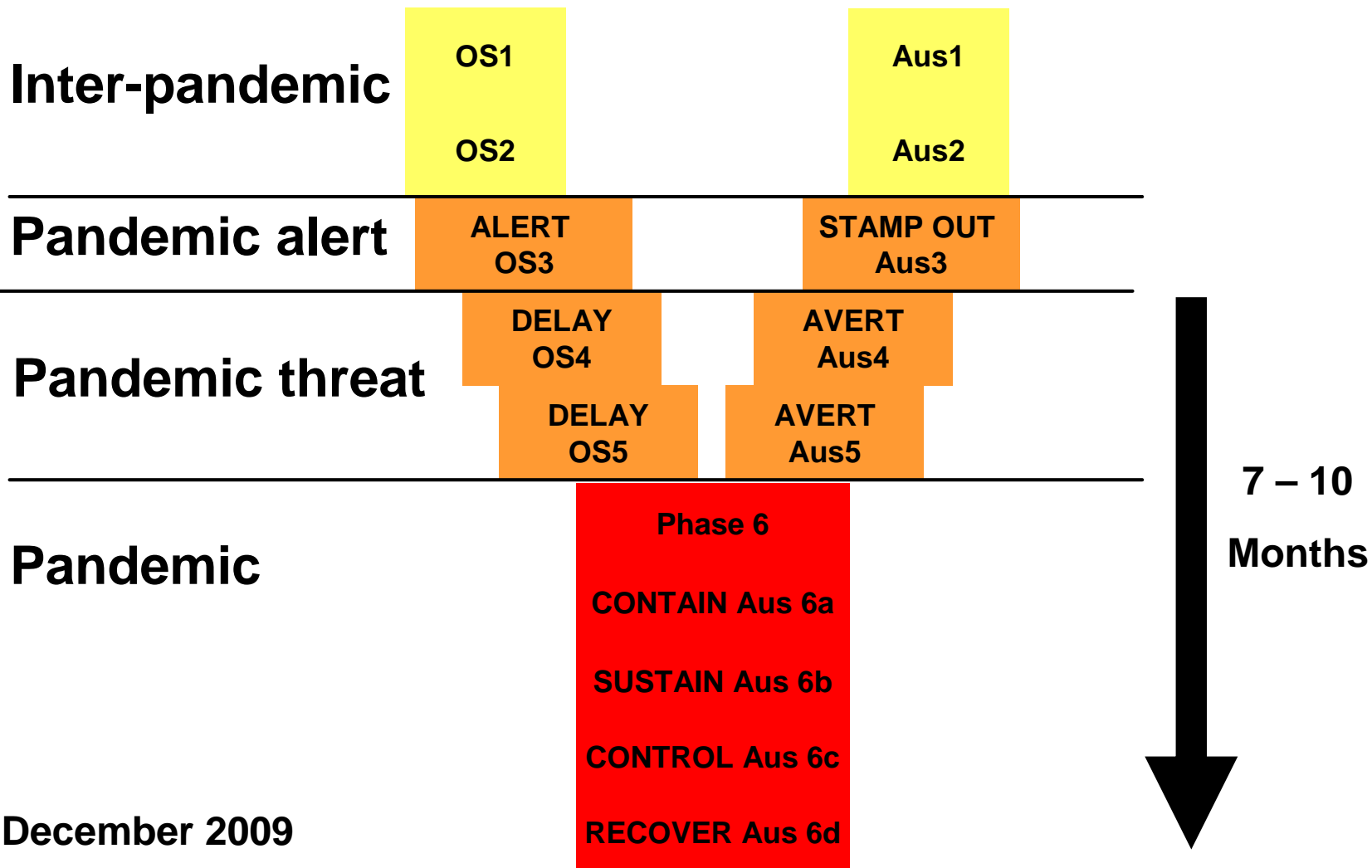
RAWG has aligned its preparation and response strategies currently to the phases outlined by the World Health Organisation (WHO). The table below shows the mapping to the WHO Phases.

WHO PERIOD*	WHO PHASE**	AUS Phase	RAWG ALERT CODE	FUNCTION
Interpandemic Period	Phase 1	Overseas 1	GREEN (Information / Planning) RAWG Stage 1	Contingency Planning
		AUS 1		
	Phase 2	Overseas 2		
		AUS 2		
Pandemic Alert Period	Phase 3	Overseas 3	YELLOW (Standby) RAWG Stage 2	Standby
		AUS 3		
	Phase 4	Overseas 4		
		AUS 4		
	Phase 5	Overseas 5	ORANGE (Activation) RAWG Stage 3	Activation
		AUS 5	RED (Activation) RAWG Stage 4	Activation
Pandemic Period	Phase 6	Overseas 6	BLACK (Pandemic) RAWG Stage 4	Pandemic Management
		AUS 6a		
		AUS 6b		
		AUS 6c		
		AUS 6d		
Post Pandemic	Post Pandemic Period		WHITE (Stand Down)	Recovery

** As per WHO guidelines (2006).

** WHO estimates that these stages may be compressed into a period (from L4 to 6) of just 20-30 days. Delays in confirming L4 may reduce this to 14-20 days. RAWG Stage 4 does not map to WHO Phase 5 and sits across WHO 5 and 6

Australian Health Management Plan Pandemic Influenza



Australian Health Management Plan Pandemic Influenza

Pandemic Period	Key Actions	Australian phase
Pandemic alert	<ol style="list-style-type: none">1. Support the response to ‘control the source’ and ‘protect humans’ in the affected countr(ies): i.e. Working with the agriculture sector in overseas affected countries to reduce the amount of the pandemic potential virus circulating in animals and to protect humans from infection.2. Prepare: Increased pandemic preparedness activities.3. Enhanced vigilance: Increased vigilance for cases and increased monitoring of the virus (to look for genetic mutations in the virus).	ALERT OS3

Australian Health Management Plan Pandemic Influenza

Pandemic Period	Key Actions	Australian phase
Pandemic threat	<ol style="list-style-type: none">1. Support the response to 'avert' a pandemic in the affected country: Try and avert a pandemic by rapid intervention in the affected areas.2. Get ready: Escalate preparedness activities for possible pandemic (move from 'preparedness' to 'readiness').3. Enhanced vigilance: Increased vigilance for cases (overseas and domestically) and increased monitoring of the virus (to look for genetic mutations in the virus).4. Delay entry to Australia: Delay the entry of the virus to Australia with border measures.	DELAY OS4/OS5

Australian Health Management Plan Pandemic Influenza

Pandemic Period	Key Actions	Australian phase
Pandemic	<ol style="list-style-type: none"> 1. <u>Contain:</u> Slowing the establishment of the pandemic strain in Australia. 2. <u>Get ready:</u> Ensure the health system is best able to cope with an influenza pandemic. 	CONTAIN 6a
	<ol style="list-style-type: none"> 1. <u>Sustain:</u> Sustain the response while we wait for a customised pandemic vaccine to become available. Minimise transmission and maintain health services. 	SUSTAIN 6b
	<ol style="list-style-type: none"> 1. <u>Control:</u> Controlling the pandemic with vaccine. 2. Downscale: Careful downscaling of response as pandemic brought under control. 	CONTROL 6c
	<ol style="list-style-type: none"> 1. <u>Resilience:</u> Regaining resilience within the health system and return to ALERT phase as quickly as possible. 2. <u>Enhanced vigilance for a subsequent wave:</u> Increased vigilance for cases and increased monitoring of the virus (to look for genetic mutations). 	RECOVER 6d

Australian Health Management Plan Pandemic Influenza

Phase	Possible duration
DELAY Phase OS4/OS5/OS6	- From as little as (2*) Days to (6*) weeks * SN's figures
CONTAIN Phase 6a	- A number of weeks <ul style="list-style-type: none">• Longer if the virus is not highly infectious and the control measures are effective with high levels of compliance.• Shorter if the virus is very infectious and control measures are not effective, or compliance is low.
SUSTAIN 6b	Six to nine months
CONTROL 6c	Weeks or months
RECOVER 6d	Six to twelve months for the health system to recover. (<u>18 months for Food Industry</u>)

Australia's Major Food Retailers - Overview

3 Retailers supply ~ 90% of Australia's "Groceries" daily

1. Woolworths (& Safeway's)
2. Coles Group (& Bi-Lo's)
3. Metcash is **Wholesaler** to IGA's, Foodworks; > 180,000 food outlets*

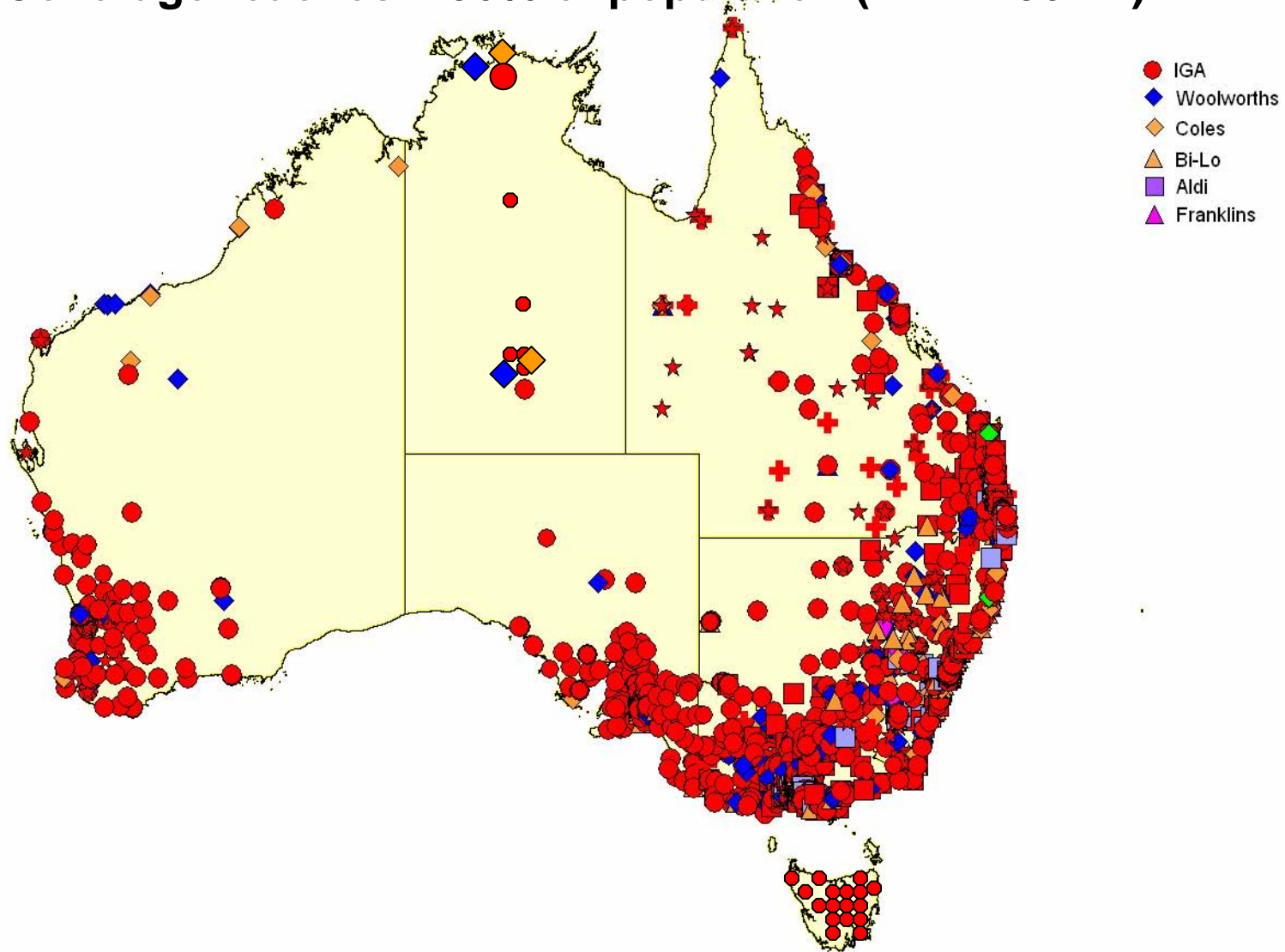
Basic Retail Industry Facts – the 3 major retailers distribute via

- 134 DC's (combined but reducing) for 25,000 items
- 1,800 major supermarkets (combined) + 3,000 mini-supermarkets
- 280,000 people today needed
- 3,000 plus manufacturers
- Metcash supplies vulnerable's – e.g. 30% hospitals, retirements
- Metcash exports directly to Dili, Pacific, PNG

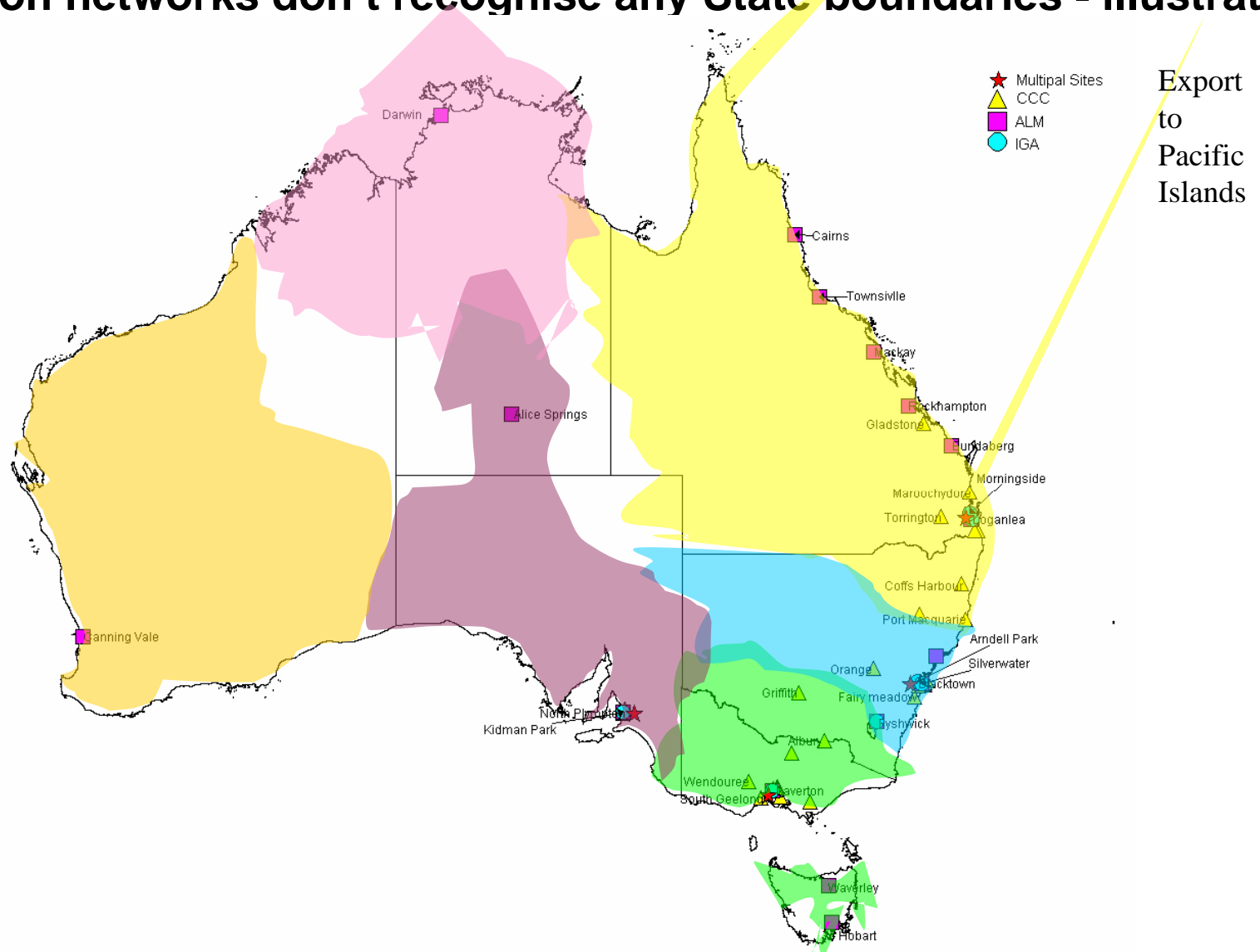
* **Expect *Social distancing problems for restaurants, food service, caterers, etc... AND***

- *force majeure* **enacted** in contracts to protect 'wider vulnerable community need'

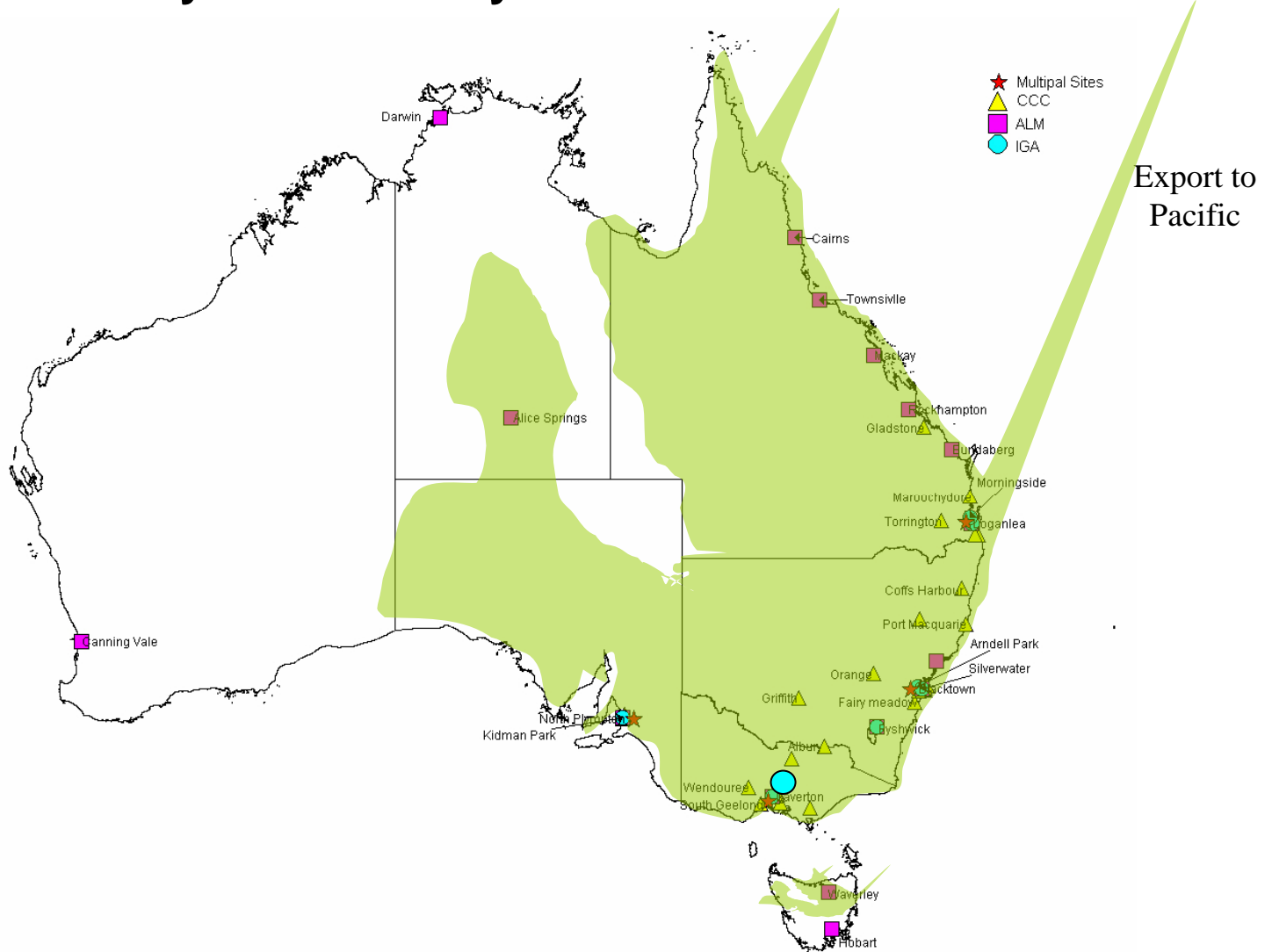
National Coverage reaches > 90% of population (within 50km)



Distribution networks don't recognise any State boundaries - illustrative



Key health & safety items usually ONLY Go via 1 national warehouse



Some key characteristics of the food chain

“Just in time” (JIT) management drives the supply chain

- Need 6-8 weeks preparation for planned events - promotions
- Max 30 days non-perishable supplies in supply chain (and reducing)
- No stockpiling capacity and minimal surge capacity
- Max 5 days fresh - but will run out fast within 2 days (in metro area's)

“Just in time” shopping 24 x 7 by consumers means ...

- Also ~ 40% of ‘meals’ consumed outside home today,
- will have to come into calculation fast during pandemic phases
- 95% of Homes only have 2-4 days pantry stock on average (incl Lunch)
- Households in India more resilient than Western homes (UK, Aust, USA)

Recent Crisis - Cyclones Larry, Vic / SA Bushfires, Qld Floods – 6 wks isolation

- Took 6-8 weeks to recover from such shocks - e.g. NSW flood

Potential business & community impacts

Food Industry will focus on **Labour shortage** Primary impacts

A) Work-force at Retail and Food Management levels:

- 30-50% directly affected (esp. Mums stay at homes) – Deli's, Seafood, F&V?
- Assume 50%- 75% absent at severe or extreme event (levels 5 and 6)
- Anticipate 12 week waves (first with no vaccine ready) or now
- Accept now will run 7 to 10 months as the virus dissipates and

Accept problems will occur across the food supply chain at every level

B) **Fresh Raw Materials** - from farms / transient pickers / wheat / yeast /cocoa supply

C) **Transporters / FUEL** - for these raw materials and finished products

D) **Packaging materials supply** – 'imported' can tinplate / tetra package; Make inners

E) **Manufacturing line labour** – especially labour intensive food lines

F) **Infra-structure maintenance** – Power , Water, Telephone (banks)

G) **Equipment Capacity Maintenance** – Availability / Emergency Power / Diesel ?

H) **Import/ Export** – need new priority for Food, Ingredients / materials / Health items that will be essential to stable society and neighbours

I) **18 months for food industry to recover** – time for crops, animals, staff to return

4 Key Industry Objectives since March 06

- 1. Develop **Pantry strategy** to build 'household resilience'**
- 2. Design and distribute Public “**Health / Hygiene stations**”
for STAFF and customers to be confident of safety (L5&6)**
- 3. Create “**distribution crisis model**” - transparent to all.**
- 4. Make **Integrated 'Food Industry' Contingency Action Plan**
to work along with Government AUSFOOD Plan.**

1. 'Resilience' initiative – Pantry List Launch

SOFT LAUNCH done in 2008.

- **Retailer funded Website - www.pantrylist.com.au**
- **Increase household resilience from 2-4 days to 14 days pantry stock level for a 14 day self-imposed quarantine**
- **28 Feb 08 Launched by Federal Attorney General, Red Cross, EMA**
- **Media interest continues – Press, TV and Radio (ABC)**
- **Canada, California and ? NZ governments are now using web link**
- **NEED > 20% of homes to adopt pantry build – but any build up helps**

HARD LAUNCH in 2009 (still being planned).

- **Want Community TV**
 - **Vic (4 Feb) agreed 2 days before Black Saturday**
- **Want Copy in household by mid 2009 – EMA funds ~\$1m to .**
- **Build Vulnerable groups strategy at local – we cannot do this strategy**



**Preparing for
an emergency**
The smart thing to do...

www.pantrylist.com.au

An initiative of the Australian food and grocery sector
in the interests of the Australian community.



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Shopping your way
Flood Storms
Hygiene
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**Preparing for
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Pantry Brochure ... for increasing resilience released Feb08

Getting ready for an emergency

Emergencies can happen anywhere and any time, and can have a significant impact on people's lives.

Being prepared for an emergency can ensure that you and your family can manage if affected by an emergency such as:

- Bushfire
- Flood
- Influenza Pandemic
- Cyclone
- Storms
- Earthquake
- Utility failure

Emergency incidents like those listed above can affect the supply of essential utilities, including electricity, gas and water, and disrupt the supply of food, groceries and critical items.

This brochure provides you with important information on how to stock your pantry to ensure your household has an adequate supply of food, water and emergency items to cope with a prolonged emergency situation. It also contains a 'Pantry List' of suggested supplies.

Stocking your pantry

Most households purchase groceries on a weekly basis, and may also do additional top up shops during the week. But think of what would happen if an emergency incident occurred that prevented access to the shops, for example where injury, illness or road closures may keep you confined at home. Most households would very quickly run out of food, especially if electricity and water supplies were affected.

While many emergencies will only extend over a few days, planning for a 14-day stay at home (possibly without water and electricity) by building and rotating items in your pantry, ensures you are prepared for a wide range of circumstances.

The Pantry list is grouped into the types of food and other essential items that may be required during an extended stay at home. These include:

- Drinks
- Dried and long life food
- Emergency backup power supply
- Ready to eat canned/bottled food
- Other items (such as prescription medications)
- Pet food
- Snack food
- Baby supplies
- Health supplies

Naturally all households differ, and you should customise the list to suit the needs of your household.

You should also give special consideration to any family members with special needs, such as babies, young children, pregnant women, the elderly, ill or infirmed.

You can start to build your supplies over time, adding more each time you shop. Regularly check the expiry dates of your emergency supplies, and consume or replace any items as required.

Be prepared

In addition to ensuring you have an adequate supply of food, water and emergency provisions, there are some other simple steps you can take to prepare for an emergency situation:

- Discuss your plans with family and friends.
- Consider how family members/friends outside your household might cope in an emergency? Would any other family members join your household in an emergency situation (eg parents, grandparents, adult children)? If so, you may need to consider how to include them in your plans.
- Have important phone numbers such as your family doctor, local police station, State Emergency Service, fire brigade and utility providers in a prominent place (eg the fridge door).
- Listen to local news and get up to date information.

Hygiene

Maintain a high level of hygiene. The last thing you would want if you were confined at home, is for yourself or a family member to become ill.

- Washing and drying your hands properly is one of the best ways of protecting against the spread of germs. Wash your hands for at least 20 seconds with either soap or an alcohol-based rub. Drying well is just as important.
- Use alcohol based wipes to wash your hands and clean surfaces if water is not available.
- The important times for washing and drying hands are before preparing food and eating, and after coughing, sneezing, blowing noses, wiping children's noses, visiting the toilet or looking after sick people.
- Keep your coughs and sneezes covered. Use tissues and put them straight into a covered, lined rubbish bin.
- Distance yourself from sick people to reduce the spread of illnesses.

More information

If you would like information on other actions you can take to prepare for an emergency, you may find the following websites helpful:

www.ems.gov.au – Emergency Management Australia
(a division of the Attorney-General's Department)
www.redcross.org.au – Australian Red Cross



**Preparing for
an emergency**
The smart thing to do...

Whether it is a natural disaster or a neighbourhood emergency, our food supply could be disrupted. In any situation, it is up to each of us to take care of our needs and those of our families.

We buy insurance for our home, our car and our lives, but something as essential as adequate supplies of food, water and critical items are often overlooked.

Please consider building an essential pantry and emergency kit for your household.

For more information go to
www.pantrylist.com.au

This brochure has been prepared by the Australian food and grocery sector in the interests of the Australian community.

Pantry Brochure ... for increasing resilience (not nutrition)

www.pantrylist.com.au

Emergency pantry list

This list should only be used as a guide for items that may assist in an emergency situation and should be customized to meet your individual household needs.

It is suggested that households should hold sufficient supply of food, water and essential items to enable a household to be confined at home for up to 14 days.

Food supplies should be continuously used and replenished.

Ensure food is rotated, and use-by dates are checked regularly.

Managing at home

If you do find yourself and your family in a situation where you are confined, or choose to be confined at home during or following an emergency, there are several things you should consider to ensure your emergency stock supply of food is the best possible way.

These include:

- If the power is out, use refrigerated/frozen food products first.
 - Refrigerated foods will remain safe for up to 4 hours after a power failure.
 - Frozen foods will remain safe for up to 1 day after a power failure.
 - Keeping the refrigerator/freezer door closed as much as possible may keep food safe for longer, however a thermometer should be used to ensure food has not exceeded 4°C.
 - Freshly cooked products stored at room temperature (if not in the fridge) will remain safe for up to 4 hours after cooking.
- Consume other perishable products (e.g. fresh fruit and vegetables, bread) before consuming long life products.
- When purchasing products for your pantry, aim for ready-to-eat products that do not require cooking (in case gas or electricity supply is disrupted).
- Ration freshwater supplies based on how long you expect to be confined at home.

Recommended options	Household daily consumption	Total quantity for 14 days
Ready to eat canned/bottled food		
Meat		
Fish		
Roll		
Juice		
Vegetables		
Soup		
Pasta sauce		
Dried and long life food		
Ready to eat meals		
Breakfast cereal		
Rice/bread		
Milk powder/RTM milk		
Soup mix		
Dried vegetables		
Rice and pasta		
Long life cheeses		
Tea/coffee/drink chocolate		
Sugar		
Snack food		
Dried fruits		
Nuts		
Biscuits		
Spreads		
Crackers		
Snack bars		
Drinks		
Bottled water (3 litres person per day)		
Water sterilising tablets		
Concentrated juice/sports drinks		
Baby supplies		
Baby food/baby formula		
Nappies/wipes		
Pet food		
Pet food (canned/dry)		
Toiletries/cleaning products		
Toilet rolls		
Soap and shampoo		
Feminine hygiene products		
Rubbish bags		
Tissues & paper towels		
House & laundry disinfectant products		
Emergency power supply backup		
Batteries		
Portable radio		
Manual can opener		
Torch, candles & matches		
Health supplies		
First aid kit		
Adult & children analgesic/pain killers		
Face masks		
Protective gloves		
Thermometer		
Alcohol based handwash/sanitiser		
Other items		
Prescribed medications		
Other preferred household supplies		

Ready to eat canned/bottled food – meat, fish, juice, veges, soup, pasta

Dried and long life food – meals, cereals, flour/bread, soup mix, rice, pasta, long life cheeses, tea / coffee/ chocolate, sugar

Snack foods – dried fruits, nuts, biscuits, spreads, crackers, snack bars

Drinks – water, tablets, juice/sports

Baby Supplies – formula, nappies, wipes

Pet-Foods – canned/dry

Toiletries & cleaning products – Paper Rolls, Tissues, Towels; Soap, Feminine Hygiene, Rubbish Bags, Laundry / disinfectants

Power Backup – candles, radio, battery, torch, matches

Health supplies – first aid, masks, gloves, gels/wipes

Other items – prescribed medications etc

2. Public Health and Safety Strategy

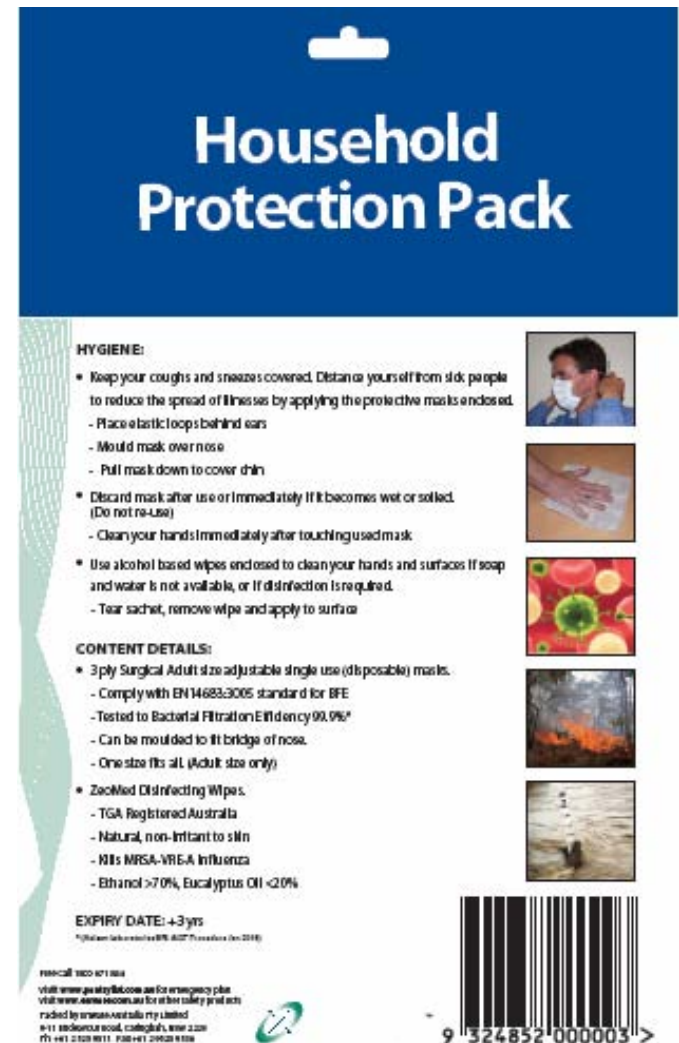
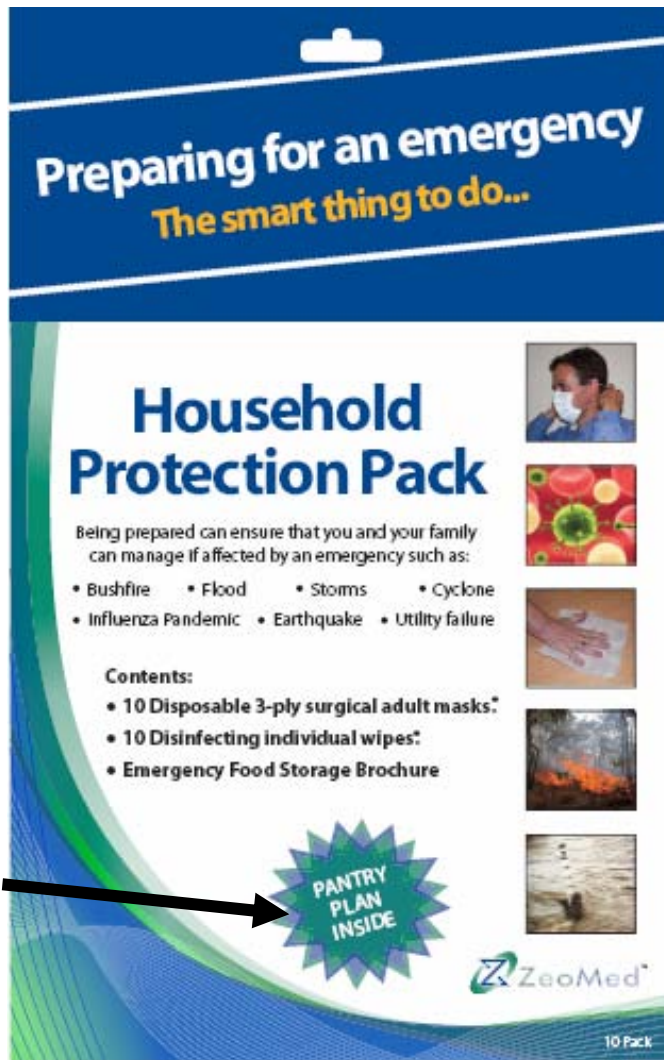
- Masks become essential PPE measure



2. Health and Hygiene Station (v3)



2. NEW Retail Mask Packs will help on safety



2. NEW Retail Mask Packs will help on safety



2. Public Health and Safety Strategy

To prevent CHAOS and gain STAFF and COMMUNITY CONFIDENCE we need

- Hygiene Stations out front of Retail Stores in Phase 5 & 6 of influenza pandemic
- Need Car-parks out front of store to allow Stations to be set up
- Security needed to manage and direct 2 entries/exits to prevent contra-flows
- Consumers need : Surgical Mask, Sanitise hands, Use Gloves, Credit/EFTPOS

Health & Hygiene Station Kits

- Designs and Reviews with Federal Dept of Health (twice reviewed)
- Designing with suppliers – Masks, Gloves, Gels, Wipes, Visy design, Vests
- Components for kit materials means global surge capacity issues problem
- **A\$26m order - Government Funds? (Financial Crisis is impacting on this order)**
- Training/ Videos to train RETAIL staff under design
- Need to Educate consumers well beforehand

Realistic Pandemic planning – Infected people

- What do we do with persons who may have been exposed to infection.
- Food Service solution being designed with major Drive Thru's

3. Crisis Distribution Model initiative

TISN support is critical for Industry data commitment

Develop a new logistics crisis tool

- Using independent logistics expertise (Latus)
- Access to database is tightly controlled and encrypted safely.

Tool will be used to coordinate response to Australia influenza pandemic

- Fairly and equally distribute essential pantry items to prevent chaos
- Top 120 suppliers focus
- Top 1600 priority foods and groceries focus.

Pre-loaded key data and fine tuning ...

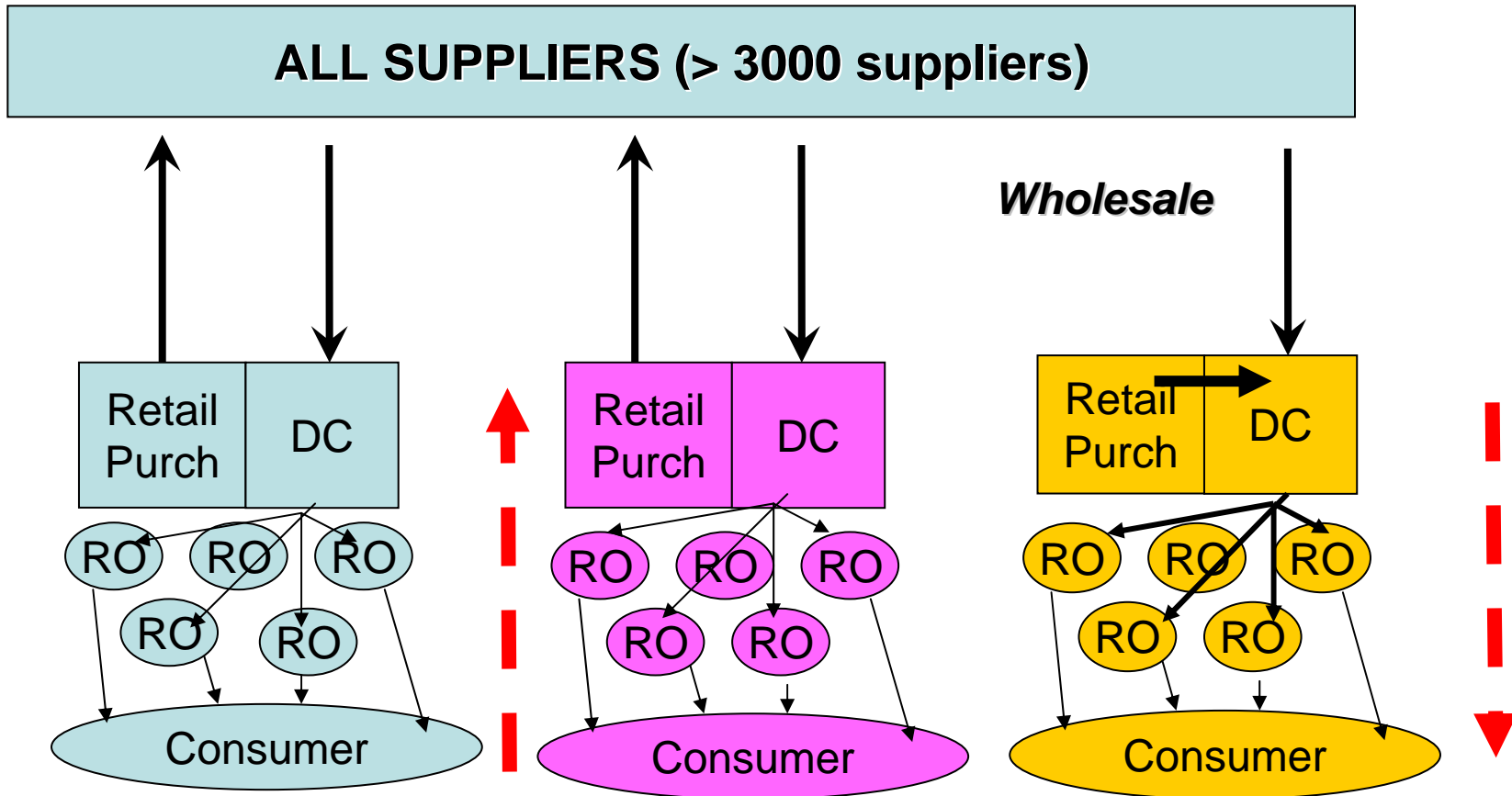
- Demographic demand data,
- Retail outlets data for level 5 and 6 pandemic plans
- Food service outlets for level 5 and 6 pandemic plans
- Distribution centres
- Manufacturing industry and critical bottlenecks

3. Crisis Model Design ...

This independently controlled model supports now ...

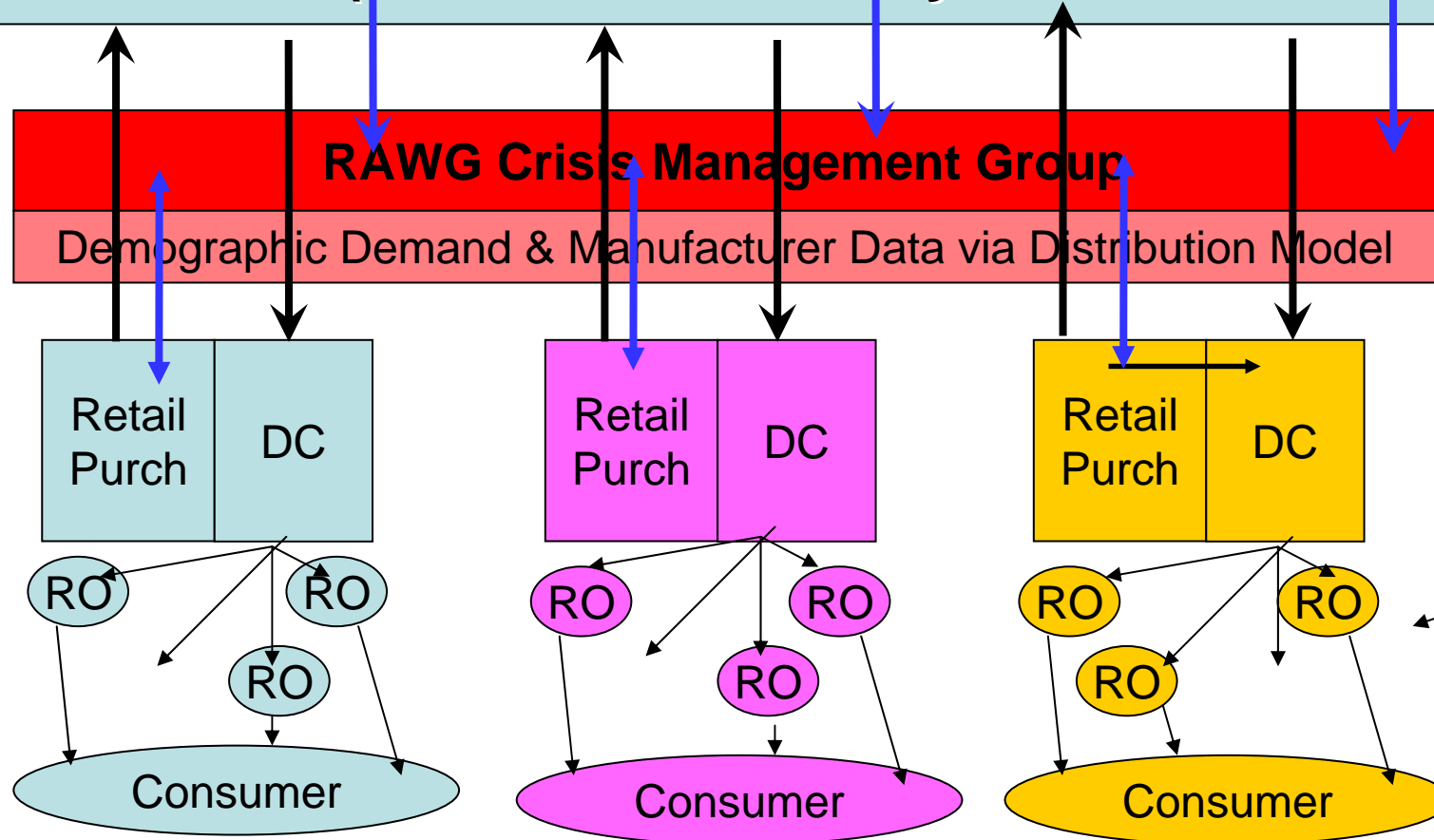
- Top 120 essential Food and Grocery Suppliers
 - Who are producing the key 1,600 pantry list items
 - Via 200 DC's that do this distribution nationally
 - Via 3,600 retail outlets
 - Across 670 Local Govt. Areas (LGA's)
 - To feed and supply over 7 million households
 - To over 19 million people
-
- MODEL CRISIS TOOL will be managed centrally and run from a National Bunker – in Sydney

Current: “Pull Through Model” (WOW, CG) vs. Wholesale “Push Through Model”



REVISED METHOD: has to move to **ALLOCATIONS OF CRITICAL FOODS** using new central **RAWG CRISIS** Management Group

SUPPLIERS (TOP 100 and Priority foods/Groceries)



Only certain stores

may open at stage 5 or 6.

i.e. can have hygiene station with 2 doors and space out front

Retail Action Working Group – Working Together

Pantry Category ID	Pantry Category Item ID	Category & Item	Category	Item	APN Num.	Unit type (kg's/ea.)	Mass or No.
C01	I01	C01I01	Ready to eat canned food	Meat	93100773226139	K	0.005
C01	I02	C01I02	Ready to eat canned food	Fish			
C01	I03	C01I03	Ready to eat canned food	Fruit			
C01	I04	C01I04	Ready to eat canned food	Juice			
C01	I05	C01I05	Ready to eat canned food	Vegetables			
C01	I06	C01I06	Ready to eat canned food	Soup			
C01	I07	C01I07	Ready to eat canned food	Pasta sauce			
C02	I01	C02I01	Dry and long life food	Breakfast cereal			
C02	I02	C02I02	Dry and long life food	Bread			
C02	I03	C02I03	Dry and long life food	Milk powder			
C02	I04	C02I04	Dry and long life food	UHT Milk			
C02	I05	C02I05	Dry and long life food	Sugar			
C02	I06	C02I06	Dry and long life food	Tea			
C02	I07	C02I07	Dry and long life food	Coffee			
C02	I08	C02I08	Dry and long life food	Drinking chocolate			
C02	I09	C02I09	Dry and long life food	Soup mix			
C02	I10	C02I10	Dry and long life food	Dried vegetables			
C02	I11	C02I11	Dry and long life food	Rice			
C02	I12	C02I12	Dry and long life food	Pasta			
C02	I13	C02I13	Dry and long life food	Long life cheese			
C02	I14	C02I14	Dry and long life food	Ready to eat meals			
C03	I01	C03I01	Snack food	Snack bars			
C03	I02	C03I02	Snack food	Spreads			
C03	I03	C03I03	Snack food	Crackers			
C03	I04	C03I04	Snack food	Biscuits			
C03	I05	C03I05	Snack food	Dried fruits			
C03	I06	C03I06	Snack food	Nuts			
C04	I01	C04I01	Drinks	Bottled water			
C04	I02	C04I02	Drinks	Sports drinks			
C05	I01	C05I01	Other	Baby food			
C05	I02	C05I02	Other	Baby formula			
C05	I03	C05I03	Other	Nappies			
C05	I04	C05I04	Other	Baby wipes			
C05	I05	C05I05	Other	Pet food (Canned)			
C05	I06	C05I06	Other	Pet food (Dry packaged)			
C05	I07	C05I07	Other	Toilet rolls			
C05	I08	C05I08	Other	Soap			
C05	I09	C05I09	Other	Feminine hygiene 1			
C05	I10	C05I10	Other	Feminine hygiene 2			
C05	I11	C05I11	Other	Rubbish bags			
C05	I12	C05I12	Other	Cleaning products			
C05	I13	C05I13	Other	Tissues			
C06	I01	C06I01	Equipment & Supplies	Portable radio			
C06	I02	C06I02	Equipment & Supplies	Batteries			
C06	I03	C06I03	Equipment & Supplies	Torch			
C06	I04	C06I04	Equipment & Supplies	Candles			
C06	I05	C06I05	Equipment & Supplies	Matches			
C06	I06	C06I06	Equipment & Supplies	First aid kit			
C06	I07	C06I07	Equipment & Supplies	Paracetamol / Ibuprofen / Analgesics			
C06	I08	C06I08	Equipment & Supplies	Prescribed medications			
C06	I09	C06I09	Equipment & Supplies	Face masks			
C06	I10	C06I10	Equipment & Supplies	Protective gloves			
C06	I11	C06I11	Equipment & Supplies	Thermometer			
C06	I12	C06I12	Equipment & Supplies	Alcohol based handwash / wipes			
C06	I13	C06I13	Equipment & Supplies	Manual can opener			
C07	I01	C07I01	Emergency Kits: Food (F/S)	Emergency food kit 1 - One person			
C07	I02	C07I02	Emergency Kits: Food (F/S)	Emergency food kit 2 - Two people			
C07	I03	C07I03	Emergency Kits: Food (F/S)	Emergency food kit 3 - Family			
C07	I04	C07I04	Emergency Kits: Food (F/S)	Emergency food kit 4 - Other			
C07	I05	C07I05	Emergency Kits: Pack (F/S)	Emergency items kit 1			
C07	I06	C07I06	Emergency Kits: Pack (F/S)	Emergency items kit 2			
C07	I07	C07I07	Emergency Kits: Pack (F/S)	Emergency items kit 3			
C07	I08	C07I08	Emergency Kits: Infant (F/S)	Emergency Baby kit			
C07	I09	C07I09	Emergency Kits: Infant (F/S)	Emergency Infant kit			

Only certain emergency pantry list foods & commodities or mixed packs/kits from top 100 manufactures would be focused on by Model / RAWG team.

Note: Any other goods that other manufacturer's can make will still be distributed as normal by retailers including chilled, dry and fresh until stocks run out.

Retail Action Working Group – Working Together

MANUFACTURERS – gathering Production Capacity data

10% less staff levels

	Output Level 4													
APN/PLU	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14
9300605114159	100	100	100	98	98	96	96	94	90	90	80	76	70	70
9300605018242	200	200	190	190	180	180	175	175	170	160	160	160	155	155
9300605003910	175	175	170	170	170	165	165	160	160	160	155	145	145	145
9300605016132	400	480	460	460	460	440	440	430	430	420	420	420	410	410

30% less staff

	Output Level 5													
APN/PLU	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14
9300605114159	70	70	70	69	69	67	67	66	63	0	0	0	0	0
9300605018242	140	140	133	133	126	126	123	123	119	119	112	112	109	105
9300605003910	123	123	119	119	119	116	116	112	112	112	0	0	0	0
9300605016132	280	336	322	322	322	308	308	301	301	294	294	294	287	287

50% less staff

	Output Level 6													
APN/PLU	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14
9300605114159	25	24	22	20	18	16	0	0	0	0	0	0	0	0
9300605018242	49	49	47	47	44	44	43	43	42	39	39	39	38	37
9300605003910	43	43	42	42	42	40	0	0	0	0	0	0	0	0
9300605016132	98	118	113	113	113	108	108	105	105	103	103	103	100	100

MODEL gives National, State, LGA and Store data

The screenshot displays a multi-tiered spreadsheet for food allocation. At the top, the 'National Weekly Manufacturer Outputs - Tonnes / Units' table lists 14 weeks of data for various food categories. A red arrow points from this table to the 'Weekly Pantry List Allocation - Tonnes and/or Units' table for the state of VIC. Another red arrow points from the VIC state allocation table to the 'Weekly Pantry List Allocation - Tonnes and/or Units: Brimbank (C)' table. A third red arrow points from the Brimbank LGA allocation table to the 'Store Tonnes Allocation: Coles Ardeer' table. A fourth red arrow points from the Coles Ardeer store allocation table to the 'Store Tonnes Allocation: Coles Ardeer' table. Red callout boxes with arrows point to specific data points in each of these four tables, illustrating the flow of information from national output down to store allocation.

National output by pantry list category

State allocation by pantry list category

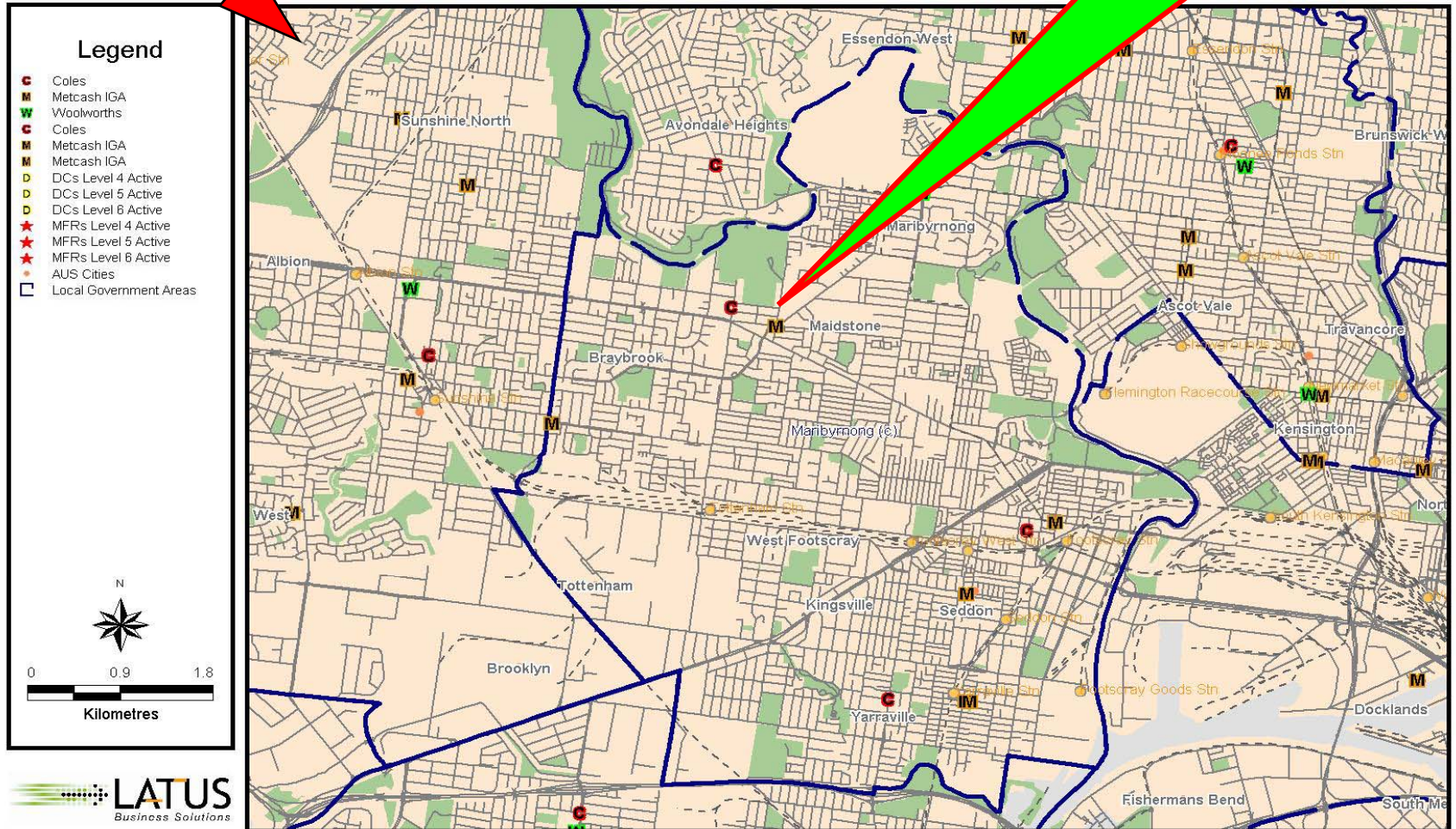
LGA allocation by pantry list category

Store allocation by pantry list category

Model spits out a LGA Map that would be sent ...
as a pdf out to local papers and LGA's

LGA: Maribyrnong (VIC)
Sites Active Level 5 & 6

Community information output to
explain what retail store is active



Data Source:

Still Refining Model with key players

Joint Food and Grocery Industry with Government effort so far

- Government Funds (\$400+k) have assisted industry, plus
- Joint State government plans via Premiers and SCN's

4 Workshops in 2008 with Food and Grocery Industry just completed

- 2 Workshops - June 19th (Coles) / June 20th (WOW)
- 2 Workshops – October 15th (Coles) / Oct 16th (WOW)
- 119 key essential suppliers attended – 75 Food, 44 Non Food
- Had explained revised Logistics
- And now helping to refine model / analysis tool

Now Developing

- Community network links
- who manage the networks to Vulnerable sectors (e.g. FAHCSIA)
- via LGA's and State Emergency Management teams

4. Food Industry Contingency Action Plan

Food Industry Plan was released to COAG members Aug 14th 2008

- **Good comments. More state feedback – still coming in.**
- **Version 10 under design in Jan 2009**

In SUMMARY...

FIWG / RAWG are successfully working together to ensure the food and grocery retail, food service and manufacturing industry contingency plans ...

- A) Are well planned with government / agencies**
- B) create an *'effective integrated response'***
- C) assist society safely recover from an influenza pandemic.**
- D) show government our commitment to be ready for the community**

FUTURE tasks are “Communication” and “Relief”

Full stakeholder communications strategy is critical for ...

- Distribution network changes – Oct workshops follow ups completed
- Update Pandemic Food Continuity Action Plan (post PM&C + State reviews)
- Public - Pantry List ‘hard launch’ December with retail Mask Kit packs
- Public - Health & Hygiene Station plans for when kits can hit stores
- Public - Pandemic Warnings are soon necessary

Other work underway

- Food Rationing preparations
- Food Relief planning with FAHCSIA, EMA’s, Red Cross, Foodbank amongst others?
- Bulk storage options - funds to store \$1b worth of goods?

RETAILERS

Protect Staff, Security – internally managed

- Lose stores, staff (75%), transport drivers (2 per truck), Staff hygiene
- OZ will only Open Stores - 8am to 8pm (for security)
- OZ Staff stores – 30 to 40 people for large stores
- Which stores can set up a Hygiene station?

1. Load National data management of issues arising? Modelling Tool?

2. National joint retailer response to areas of risk ? Coordination Bunker?

Lots of Questions?

Retail Action and Food Industry Working Groups – *Working Together*