

ACOOOP

Arkansas Continuity of Operations Program



JULY 2012

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Beebe Requests Disaster Declaration for Statewide Drought Conditions

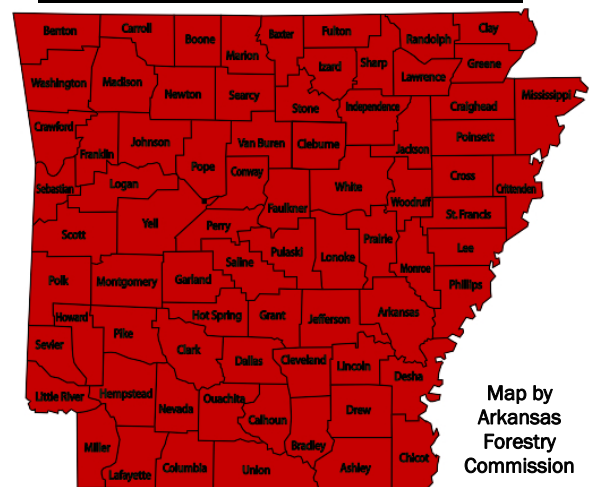
LITTLE ROCK - Governor Mike Beebe has asked U.S. Secretary of Agriculture Tom Vilsack for a Secretarial Disaster Designation to cover all 75 counties in Arkansas. Persistently dry conditions now have caused 88 percent of the state to be in a severe drought and 36 percent of the state is in an extreme drought.

"It will take much more than the recent scattered rain to break these drought conditions," Governor Beebe said. "Many of our farmers and ranchers face a tough season ahead, and the federal government can provide them with tools to ease the financial impact of crop losses."

If issued, the declaration would qualify eligible farmers and

Wildfire Danger as of 07.12.2012

Low Moderate High Extreme



ranchers to receive emergency loans to support operations hampered by the drought. Beebe sent the U.S. Department of Agriculture a similar request for 13 drought-stricken Arkansas counties last month, a request that will now be supplanted by the statewide application.

FARMERS, RANCHERS FEEL THE HEAT FROM RECORD TEMPS

Record temperatures of 100 degrees or higher are accelerating drought conditions across Arkansas. Drought maps indicate conditions moving from "severe" to "extreme" in parts of north, west and south Arkansas.

The National Weather Service in North Little Rock said recent rainfall won't be enough to reverse the effects of the long dry spell and said four to six inches of rain are needed to end the drought in Arkansas. The weather service said Little Rock reached 107 degrees in June, marking the highest temperature the city has ever seen in June.

A lack of rainfall has also forced Arkansas farmers to irrigate early, which is an expensive proposition with diesel fuel at \$3 per gallon. Agriculture officials said the drought is hurting fruit producers along with ranchers and row crop farmers.

County extension agents have reported peach growers asking for guidance due to peaches blistering on the trees. Cattle have little or no forage, so ranchers have to buy hay, which could lead to a winter hay shortage. Ranchers are also being forced to sell off cattle herds—a trend that could raise beef prices next year.

Only eight of Arkansas' 75 counties don't have burn bans in place — Boone, Marion, Polk, Miller, Calhoun, Bradley, Ashley, and Desha. The Arkansas Forestry Commission lists the entire state at extreme risk of wildfires. Many counties banned fireworks as part of their burn bans.

Bomb Threat: Continuity Tabletop Exercise

What is a tabletop exercise?

A tabletop exercise simulates an emergency situation in an informal, stress-free environment. These exercises are designed to be quick conversational tools that you can use to discuss preparedness and continuity activities within your organization. Feel free to adapt these exercises to fit your needs.

There has been an explosion at one of your main buildings. The front desk receives a call of a bomb threat.

What will you do first?

Who will you call?

Follow-up

Do you have plans in place for this type of event & if so, were they followed?



Practicing Emergency Evacuations Saves Employee Lives

Financial services company Morgan Stanley learned a life-saving lesson after the terrorist attack on the World Trade Center in 1993.

It took the company four hours that day to evacuate its employees, some of whom had to walk down 60 or more flights of stairs to safety. While none of Morgan Stanley's employees were killed in the attack, the company's management decided its disaster plan just wasn't good enough.

Morgan Stanley took a close look at its operation, analyzed the potential disaster risk and developed a multi-faceted disaster plan. Perhaps just as importantly, it practiced the plan frequently to provide for employee



safety in the event of another disaster.

On September 11, 2001, the planning and practice paid off. Immediately after the first hijacked plane struck One World Trade Center, Morgan Stanley security executives ordered the company's 3800 employees to evacuate from World Trade Center buildings, Two and Five. This time, it took them just

45 minutes to get out to safety!

The crisis management did not stop at that point, however. Morgan Stanley offered grief counseling to workers and increased its security presence. It also used effective communications strategies to provide timely, appropriate information to management and employees, investors and clients, and regulators and the media.

Morgan Stanley still lost 13 people on September 11th, but many more could have died if the company had not had a solid disaster plan that was practiced over and over again. In making a commitment to prepare its most valuable asset, its people, Morgan Stanley ensured the firm's future. Source: ready.gov/business

STORMS KNOCK OUT POWER TO MILLIONS IN EASTERN U.S.

Powerful storms packing 80-mile per hour winds, rain, and hail raced across the eastern United States knocking out power to more than 4 million homes and businesses. The record heat that followed left at least 23 people dead.

The power outages underlined the importance of understanding proper refrigeration and food safety when power is lost. Frozen and refrigerated food supplies need to be evaluated carefully during and after a power outage to make sure that the food is safe to eat. Water safety could also be a concern. Boil orders are a precautionary measure due



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Food, Water Safety When Power Goes Out

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to the possibility that contaminated water may have entered the distribution system as a result of losing pressure.

The [U. S. Food and Drug Administration](#) offers the following tips on keeping food safe following a power outage:

- Have a refrigerator thermometer.
- Know where you can get dry ice.
- Keep on hand a few days worth of ready-to-eat foods that do not require cooking or cooling, which depend on electricity.
- Keep the refrigerator and freezer doors closed as much as possible.
- The refrigerator will keep food cold for about four hours if it is unopened.
- Refrigerators should be kept at 40° F or below for proper food storage.

ONCE THE POWER IS RESTORED:

- If an appliance thermometer was kept in the freezer, check the temperature. If the thermometer reads 40° F or below, the food is safe and may be refrozen.
- If a thermometer has not been kept in the freezer, check each package of food to determine its safety. If the food still contains ice crystals or is 40° F or below, it is safe to refreeze or cook.
- Refrigerated food should be safe as long as the power was out for no more than 4 hours. Keep the door closed as much as possible.
- Discard any perishable food (such as meat, poultry, fish, eggs or leftovers) that has been above 40° F for two hours or more.
- Water may not be safe to drink or cook with; however, unless told otherwise by local officials it should be safe for bathing, cleaning, etc.

OTHER SOURCES:

[Huffington Post](#)

[Arkansas Department of Health](#)

Arkansas Department of Health: <http://www.healthy.arkansas.gov/programsServices/localPublicHealthOffices/Pages/default.aspx>



WE ARE ON THE WEB!

www.dis.arkansas.gov/security/Pages/ContinuityofOperationsProgram.aspx

Arkansas Continuity of Operations Program Training Schedule

COOP Continuity Concepts

This training will discuss the methodology and state standards for Continuity of Operations and Disaster Recovery planning in Arkansas. The course will also train new users on the software tool that is used to create continuity plans. All classes: 9 a.m.-4 p.m.

DIS Training Room

July 24, 2012

August 9, 2012

August 21, 2012

Sept. 5, 2012

Sept. 18, 2012

Oct. 11, 2012

Oct. 30, 2012

East Arkansas Community College

Forrest City, AR

August 24, 2012

Additional courses are offered throughout the state. Please check the ACOOP training calendar on the DIS website at <http://www.dis.arkansas.gov/newsroom/Pages/events.aspx>

Quarterly Planners Meeting

July 31, 2012

Arkansas State Library

1-2:30 p.m.

Get It Done, COOP Planning Workday

Please make sure your employees are uploaded to your plan prior to the class. Bring any portion of your plan and we will step through adding data to the system. To obtain an upload template, please contact the ACOOP team.

DIS Training Room

July 19, 2012

August 16, 2012

Sept. 11, 2012

Oct. 17, 2012

Time for all days is 9 a.m.-4 p.m.

To register for this training please call 1-855-620-2812 or email sammy.hugen@arkansas.gov or kourtney.connell@arkansas.gov.

COOP Workshop

Need an afternoon to work on your COOP plan with some guidance? Workshops are held after every class session, from 1-4 p.m., in the DIS training room. To register or ask about the location of these classes contact the **ACOOP team at 1-855-620-2812.**

Unless noted otherwise, all training sessions are held in the MAC Building, #1 Capitol Mall, DIS 3rd floor training room. We are available by appointment to help you with your plans individually and we can customize training to fit the needs of your agency or district.

Cancellations: Due to the demand of courses please notify the ACOOP team 24 hours prior to the class if you are unable to attend for any reason.