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Influenza Pandemic Emergency Plan

on CD-ROM with prepared operation instructions, checklists, forms, posters and hygiene plans
for the offering price of EUR 249€ (plus fees for cash on delivery, postage+packing)

(If required for several locations/subsidiaries please ask for our special offer!)

Content overview:

General information on the effects of an epidemic or influenza-pandemic on a business, institution and company.

Managerial emergency planning:

objective of an emergency planning
Phase-1 - phase of preparation
Phase-2 - phase of warning
Phase-3 - phase of implementation
Phase-4 - phase of diffusion of warning

The completed concept is available on CD-ROM for processing incl. user application

Alerting plans
Emergency management plans
Team setup/crisis management group
Emergency plan for employees
Function-/technology charts
Emergency procurement plans
Function scheduling company physician
Vaccination schedule according to risk groups

Quarantine/emergency bed-distribution

Hygiene regulations for employees, clients, visitors, residents and family members.
Information-posters to advise employees, family members, visitors, clients and suppliers.

Influenza Pandemic Hygiene Plans A3 Company-Staff-Canteen-Transports

Your benefits:

Protections of employees, family members, clients, visitors and guests.
Minimization of economical damage of the business.
Efficient crisis management during a potential epidemic or pandemic.
Guarantee of the return to normal working conditions after an epidemic/pandemic or any other emergency as soon as possible.

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- Officially appointed and attested expert
- Officially accredited Desinfectionist
- Specialist in grocery-hygiene
- Head of **Hygenia-Net GmbH**, institute for professional hygiene management
- Over 20 years of experience in the field of professional hygiene management in companies, community catering, retirement- and nursing homes, canteen kitchen etc.
- Executive of seminars of various trainings in company hygiene, staff hygiene and food hygiene, HACCP-concepts

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