

## **Fax-Order: +49 8022 - 7054998**

**Yes, we order: 1 unit(s)**

### **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.

#### **Author: Olivia Ziriakus (ö.b.u.v.SV)**

- 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

#### **Sender:**

Company

Street

Postal Code, City

Telephone

Fax

E-Mail

Stamp/Company

VAT -Registration No./ID:

:

2/13/12

Date

Signature of purchaser

Name of purchaser