
From: kevin.oshea@bp.com on behalf of O'Shea, Kevin J
To: Northcutt, Lee LT
CC: Schwartz, Erica CDR; mark.austin.byrd@gmail.com; Davis, Tim (HHS/ASPR/OPEO); Mick.cote@HHS.GOV; Stringer, Dirk CDR
Sent: 6/11/2010 11:44:31 AM
Subject: FW: Food Safety Audit Data
Attachments: Attachment6.msg; Attachment7.msg; Locations Report; Status; Steritech BP Engagement Data 060410CE.xls; Steritech BP Gulf Project Introductory Letter for Production Sites 060210HS.docx; Steritech BP Receiving Log 060210HS.pdf; Steritech BP Time Tag Procedure for Delivered Food 060210HS.pdf



FYI

From: Duddridge, Cherie J.
Sent: Friday, June 11, 2010 9:49 AM
To: O'Shea, Kevin J
Subject: FW: Food Safety Audit Data

Dr O' Shea,
Here is the latest information on the food safety audit data.

Cherie Duddridge
**Operations Director, Western Suburbs
Chicago Area Facilities Operations (CAFO)
Tel 630 961 7732 Cell 630 699 3415**
The right thing, the right way, every day.
<https://chicagohsse.bpglobal.com>

From: Duddridge, Cherie J.
Sent: Monday, June 07, 2010 1:41 PM
To: Heron, Richard
Cc: Bucek, Kimberly A
Subject: Food Safety Audit Data

Dr Heron,
Here is the status of the food safety audits to date. We are prioritizing the sites to audit bases on risk, primarily, the number of people served and remote sites serving hot or cold food. I have also attached some tools developed to address the most prevalent critical audit finding, temperature control. Steritech has proven to be a good partner in this program.

<<Steritech BP Gulf Project Introductory Letter for Production Sites 060210HS.docx>> <<Steritech BP Time Tag Procedure for Delivered Food 060210HS.pdf>> <<Steritech BP Receiving Log 060210HS.pdf>>

<<Locations Report>> <<Status>>

Here is an example of a good audit score and a poor audit score. Corrective coaching has been down with the low audit score locations and they will be re-audited starting Thursday. We will change food providers if they have not corrected the critical audit deficiencies.

<<Untitled>> <<Untitled>>

Here is the list if sites being audited:

<<Steritech BP Engagement Data 060410CE.xls>>

Let me know if there is more information you need. I can get you access to the web site if you wish.

Thanks,

Cherie Duddridge

Operations Director, Western Suburbs

Chicago Area Facilities Operations (CAFO)

Tel 630 961 7732 Cell 630 699 3415

The right thing, the right way, every day.

<https://chicagohsse.bpglobal.com>

From: Duddridge, Cherie J.
To: Duddridge, Cherie J.
Sent: 6/7/2010 2:31:43 PM
Subject:

Food Safety Audit

Page 1 of 1

Jun 7, 2010

Round: May -Dec 10

**BP Exploration &
Production Inc.**

Food Safety Audit

59

Rating: CRITICAL RISK

**Location: Bayou
Caddy**

ID Number: 5858590

Manager: Don Roussell
Street: 5000 South Beach Blvd
City: Lakeshore, MS 39558

Auditor: Corrie Brian
Date: May 29, 2010
Start Time: 10:30 AM CST
End Time: 12:07 PM CST

SUMMARY

	Critical	Non-critical	Score
Food Center	3	1	
Total	3	1	59

General Comments

- The best practice observed today was: 1) adequate handwashing and restroom facilities were readily available to consumers.
- The most urgent issues observed today were: 1) mashed potatoes measured incorrect hot holding temperature of 126°F and could not be reheated and 2) no sanitizer is available for sanitizing a thermometer.

Food Center

41

Critical - 3

103 Hot potentially hazardous foods maintained at 140°F or above.

Deficiency, Points: -5/5, Occurrences: 1

- Internal temperature of mashed potatoes at the dining tent measured 126°F due to inadequate

temperature control between the restaurant and the site. The food arrived individually pre-portioned in styrofoam containers. The restaurant owner confirmed that he does not have any method of temperature control between the restaurant and the site. He also said that the food is packaged and delivered with a 30-minute time period. If food arrives below 140°F, it should be discarded.

106C IMMINENT HAZARD: All temperature issues corrected on site.

Deficiency, Points: -31/31, Occurrences: 1

- **Corrective Actions could not be taken at the time of the audit for hot holding. This site does not have any equipment in which food could be reheated.**

120 Chemical sanitizer solutions at proper concentration and temperature per label instructions; non-chemical sanitizing in a dishwashing machine at 180°F on the final rinse gauge (160°F on dish surface) or 171°F water temperature in a sink compartment.

Deficiency, Points: -4/4, Occurrences: 1

- **No form of sanitizing solution was available at this site. Sanitizer should be available in order to properly sanitize a thermometer before use.**

Total:

153 out of 193

Non-critical - 1

201 Thermometers accurate and available for use in food receiving, preparation holding and serving areas.

Deficiency, Points: -1/1, Occurrences: 1

- **No thermometer available for use. A thermometer should be available to verify product temperatures upon delivery to the site.**

Total:

42 out of 43

Information

301 Document how the food was transported to this distribution center including temperature control and transport time.

Comment, Points: -0/0, Occurrences: 0

- **The food was not temperature controlled during transport, but the trip took less than 30 minutes.**

302 Document the method of serving food used at this distribution center, including holding times, packaging and disposition of leftovers.

Comment, Points: -0/0, Occurrences: 0

- **The food is served within 1 hour of delivery.**
- **The food is all pre-portioned and self-serve from closed containers.**

- **Leftovers are discarded.**

303 Describe the employee hygiene facilities and practices at this distribution center.

Comment, Points: -0/0, Occurrences: 0

- **Portable handwashing stations are available and properly stocked.**
- **Portable restrooms are available.**
- **All of the food served at this site was delivered, pre-portioned in styrofoam containers. The styrofoam containers arrived in paper grocery bags that each worker retrieved for his/her own consumption. Some workers washed their hands before entering the dining tent. Handwashing stations and portable restrooms were located directly outside the tent. Hard-plumbed restrooms were located in an adjacent building, but are typically only used by management.**

310 Document information on production center(s) supplying this site.

Comment, Points: -0/0, Occurrences: 0

- **Name: J's Restaurant Address: 304B Highway 90; Waveland, Ms 39520 Contact name: Richie Santiago (owner) Phone: 228-467-9176 Hours of operation: 10-3 Monday-Thursday, Saturday; 10-9 Friday**

Total: 0 out of 0

Total: 195 out of 236

Grand Total: 195 out of 236

From: Duddridge, Cherie J.
To: Duddridge, Cherie J.
Sent: 6/7/2010 2:32:16 PM
Subject:

Food Safety Audit

Page 1 of 1

Jun 7, 2010

Round: May -Dec 10

**BP Exploration &
Production Inc.**

Food Safety Audit

95

Rating: LOW RISK

Location: Port St. Joe

ID Number: 5892492

Manager: Steve Gibson
Street: 1624 Grouper Ave
City: Port Saint Joe, FL 32456-5144

Auditor: Corrie Brian
Date: Jun 5, 2010
Start Time: 06:31 AM EST
End Time: 07:53 AM EST

SUMMARY

	Critical	Non-critical	Score
Food Center	1	1	
Total	1	1	95

General Comments

- The best practices observed today were: 1) scrambled eggs measured correct hot holding temperature of 147°F and 2) handwashing and restroom facilities readily available.
- The most urgent issue observed today was: no sanitizer is available for sanitizing a thermometer.

Food Center

5

Critical - 1

- 120 Chemical sanitizer solutions at proper concentration and temperature per label instructions; non-chemical sanitizing in a dishwashing machine at 180°F on the final rinse gauge (160°F on dish surface) or 171°F water temperature in a sink compartment.

Deficiency, Points: -4/4, Occurrences: 1

- **No sanitizer of any form is available for use. If a thermometer is necessary for temping food when received, sanitizer should be present. Thermometers should be washed, rinsed, and sanitized before**

being used in order to prevent cross contamination of foods.

Total:

189 out of 193

Non-critical - 1

201 Thermometers accurate and available for use in food receiving, preparation holding and serving areas.

Deficiency, Points: -1/1, Occurrences: 1

- **No thermometer available for use. A thermometer should be available, if the safety of food is being monitored by temperature.**

Total:

42 out of 43

Information

301 Document how the food was transported to this distribution center including temperature control and transport time.

Comment, Points: -0/0, Occurrences: 0

- **The food was not temperature controlled during transport, but the trip took less than 30 minutes.**

302 Document the method of serving food used at this distribution center, including holding times, packaging and disposition of leftovers.

Comment, Points: -0/0, Occurrences: 0

- **The food is all pre-portioned and self-serve from closed containers.**
- **The food is served within 1 hour of delivery.**
- **Leftovers are discarded.**

303 Describe the employee hygiene facilities and practices at this distribution center.

Comment, Points: -0/0, Occurrences: 0

- **Portable handwashing stations are available and properly stocked.**
- **Portable restrooms are available.**
- **Food handlers are only on site to hand out individually packaged.**

310 Document information on production center(s) supplying this site.

Comment, Points: -0/0, Occurrences: 0

- **Name: Sister's Restaurant and Catering Address: 236 Reid Ave; Port St. Joe, FL 32456 Contact name: Page Phone: 850-340-0251 Hours of operation: 6 a.m. to 2 p.m.**

Total:

0 out of 0

Total:

231 out of 236

Grand Total:

231 out of 236

From: Duddridge, Cherie J.
To: Duddridge, Cherie J.
Sent: 6/7/2010 2:29:00 PM
Subject: Locations Report
Attachments: Locations Report.csv

<META HTTP-EQUIV="Content-Type" CONTENT="text/html; charset=us-ascii">

From: Duddridge, Cherie J.
To: Duddridge, Cherie J.
Sent: 6/7/2010 2:30:58 PM
Subject: Status
Attachments: Status.csv

<META HTTP-EQUIV="Content-Type" CONTENT="text/html; charset=us-ascii">

Steritech BP Gulf Project

In an effort to simplify managing Food Safety risk, BP has partnered with Steritech to perform food safety audits at the response sites producing and serving food. Auditors will contact the production site leads to schedule an audit. The audit reports will be available on line 1 day after the audit. The production sites will be prioritized by 2 main criteria: number of people fed (more people = higher priority) and types of food prepared or served (hot and cold food = higher priority). Smaller production sites will be included to evaluate sanitation and food handling practices.

What should you expect during the visit?

- The Steritech Specialist will call the production site lead in advance to confirm the start time and meeting place on your production site.
- Upon arrival at the production site, the Specialist will identify him/herself to you and show Steritech identification.
- The assessment duration will vary depending on the size of your production site and number of items that need to be discussed.
- The assessment will cover areas such as: temperature control, employee hygiene, food handling practices, cleaning and sanitizing, labeling, signage and pest control.
- You or your designate are encouraged to walk with the specialist during the entire assessment if at all possible so as to receive the benefit of their training and expertise.
- At the end of the visit the Specialist will complete a thorough debriefing with you or your designate to discuss best practices and areas of opportunity to improve.
- You are encouraged to ask questions and request suggestions on best practices.
- The specialist will print a hard copy of the assessment report and leave it with you.

What should you do in follow up to the assessment?

- You should take immediate action to correct all Critical deficiencies identified.

Please utilize the completed assessment report to review with your management team and staff.

If you have any questions or concerns, feel free to email Cherie Duddridge, 630-699-3415, cherie.duddridge@bp.com who is managing the Steritech program.

Steritech is utilized by BP for the Houston and Chicago food providers as well as some of the world's largest and successful brands including Target, Publix, Whole Foods, Marriott International, Four Seasons and Panera Bread to name a few. They currently perform over 100,000 audits a year in over 30 countries.

Food Receipt & Discard LOG						
Initials	Date	Receipt Time (AM / PM)	Food Product(s)			Discard Time (AM / PM)

Time Tag Procedure for Delivered Food

Potentially hazardous foods can be safely controlled by monitoring temperature or by monitoring time. Utilizing time as a control measure when delivering food to your BP sites ensures that potentially hazardous foods can be prepared and delivered more safely, because temperature only has to be monitored during production and packaging.

In order to safely utilize time as a control, follow the steps below.

1. During the packaging/assembly process, make certain that all utensils and work surfaces are properly cleaned and sanitized with a chlorine based sanitizer or a quaternary ammonium (Quat) sanitizer before use. Wipe preparation/assembly tables with a clean sanitizer cloth periodically during the preparation and packaging/assembly process to remove any soil, food debris or residue.
2. Use a "batch preparation" method to assemble, portion and package the meals or food items. Limit the amount of potentially hazardous foods being used at one time to quantities that can be safely handled in a 30 minute time frame. For example, if turkey sandwiches are being made, only remove as much turkey, cheese, lettuce and tomatoes from the refrigerator as can be completely used in 30 minutes, then remove more as you continue making sandwiches.
3. Keep a properly calibrated digital thermometer on hand to take food temperatures each day.
 - a. Calibrate the thermometer by using ice water that is 60% ice and 40% water.
 - b. Swirl the ice water mixture to bring it to a good chill.
 - c. Insert the metal probe of the thermometer in the "ice water bath".
 - d. Leave the thermometer in the ice bath until the digital read out stops changing.
 - e. The thermometer should read 32°F (0°C). If it does not, adjust the thermometer according to the directions from the manufacturer until the thermometer reads 32°F (0°C) while the probe is in the ice bath.
4. Measure the temperature of potentially hazardous foods before you portion and package them. Cold potentially hazardous foods should measure 41°F or below. Hot potentially hazardous food should measure 140°F or hotter. If cold products are not cold enough, rapidly chill them to 41°F or below before packaging. If hot products are not hot enough, reheat them to 140°F or hotter before packaging. Record the temperature measurements on temperature log sheets or you can simply use a spiral notebook. Be sure to record the time and date the temperatures are taken along with the name of each food product and the temperature measured.
5. Label each packaged food item or meal using a method like the one below to limit the amount of time the food can be served.

**Packaged : 06/01/2010 at 09:00 AM
Serve, Consume, or Discard within
2 hours after delivery.**

Thank you for your dedication to delivering safe food to your BP sites.

Spreadsheet Placeholder (file available in native format)

File Name: Locations Report.csv

Report

Date

Locations Report

6/7/2010 14:29

Filters

Round

Period within current round

Location

May -Dec 10

May-01-2010 - Dec-31-2010

Show all locations.

Location	Current Round	Criticals
Bayou Caddy	59	3
Biloxi Staging 252	96	1
Henderson Point	61	3
Patriot Theodore Staging	61	3
Pensacola	59	3
Point Cadet	61	3
Port St. Joe	95	1
Staging-Panama City	95	1
Staging-Pascagoula	92	2
USCG Destin, FL	100	0

Spreadsheet Placeholder (file available in native format)

File Name:

Status.csv

Report Status
Date 6/7/2010 14:30

Filters
Round May -Dec 10
Location Show all locations.
Status Completed
Auditor All

0%

Completed Date	Score	Criticals	Corrective	Days witho State	Location	Auditor
29-May-10	59	3 -	9 MS		Bayou Caddy	Brian, Corrie
1-Jun-10	61	3 -	6 MS		Point Cadet	Brian, Corrie
1-Jun-10	61	3 -	6 MS		Henderson Point	Brian, Corrie
2-Jun-10	96	1 -	5 MS		Biloxi Staging 252	Brian, Corrie
3-Jun-10	92	2 -	4 MS		Staging-Pascagoula	Brian, Corrie
3-Jun-10	61	3 -	4 AL		Patriot Theodore Staging	Brian, Corrie
4-Jun-10	59	3 -	3 FL		Pensacola	Brian, Corrie
4-Jun-10	100	0 -	3 FL		USCG Destin, FL	Brian, Corrie
5-Jun-10	95	1 -	2 FL		Port St. Joe	Brian, Corrie
5-Jun-10	95	1 -	2 FL		Staging-Panama City	Brian, Corrie

Spreadsheet Placeholder(file available in native format)

File Name: Steritech BP Engagement Data 060410CE.xls

Last Update Date	Priority Ranking	Unit/Location #	Unit/Location Name	Site Type: Distribution or Preparation	Address1	Address2
2-Jun		N/A	Allen's Dockside Marina (Carabelle)		FL 32322	
4-Jun		N/A	Bayou Caddy	Distribution	5200 Shipyard	
2-Jun		N/A	Bayou Chico		FL 32505	
2-Jun		N/A	Bayou La Batre		14805 State Docks Rd	
1-Jun		N/A	Bayou Labatre	Distribution	1485 State Docks Rd	
2-Jun		N/A	Biloxi DC (Contractor Staging)		13061 Hwy 67 N	
2-Jun		N/A	Biloxi Decon		164 8th St	
2-Jun		N/A	Biloxi IC		13032 Hwy 67 N	
2-Jun		N/A	Biloxi Small Craft Harbor (Tied to Point Cadete)		679 Beach Blvd	
3-Jun		N/A	Biloxi staging 252	Distribution	13032 N. 67 Hwy	
2-Jun		N/A	Biloxi Staging, (Shortcut Rd Lots 1& 2)		Shortcut Rd	
2-Jun		N/A	Bird Facility		10194 Lorraine Rd Suite H	
1-Jun		N/A	Dauphin Island	Both	1108 Desoto Avenue	
2-Jun		N/A	Dauphin Island - Command		1120 Desoto Ave	
2-Jun		N/A	Dauphin Island Office/Wharf		1012 & 1020 Desoto Ave	
1-Jun		N/A	F & B Catering	Distribution	6616 Rosefarm Rd	
2-Jun		N/A	Fairhope		Fairhope, AL 36532	
1-Jun		N/A	Fort Morgan	Distribution	located 22 miles from 59 and 180 intersection (west).w	
1-Jun		N/A	Grand Isle		4500 Hwy 1	
2-Jun		N/A	Gulfport Boat Ramp- public		3215 West Beach Blvd	
2-Jun		N/A	Gulfport- more laydown yard-Task Force 41		9364 Canal Rd	
1-Jun		N/A	Harrison County Div. 2	Preparation	Bayview Ave. & Hwy 90 intersection	
3-Jun		N/A	Henderson Pt	Distribution	101 Bayview Avenue	
24-May		N/A	Hepaco	Distribution	2829 Pass Rd	
24-May		N/A	Kerrmagee	Distribution		
1-Jun		N/A	Lafitte		5142 Elizabeth St	
1-Jun		N/A	Lighthouse Resturant & Catering	Box Lunch	12495 Padgett Switch Rd	
1-Jun		N/A	Mobile Distribution Center	Distribution	2455 Michigan Ave	
2-Jun		N/A	Mobile IC		800, Mobile, AL 36609	
2-Jun		N/A	Bayou Chico)		Pensacola Naval Air Station, FL	
2-Jun		N/A	Panama City Marina		City, FL 32401	
2-Jun		N/A	Pascagoula Command	Both	MS 39567	
2-Jun		N/A	Pass Christian Marina		106 Market St	
4-Jun		N/A	Patriot Theodore Staging Location	Distribution	2879 Claudia Lane	
1-Jun		N/A	Pensacola	Distribution	700 Myrick St.	
2-Jun		N/A	Marina)		Orange Beach, AL 36561	
1-Jun		N/A	Perdido Pass-Orange Beach	Distribution	27555 Perdido Beach	
4-Jun		N/A	Point Cadet	Distribution	119 Beach Blvd	
2-Jun		N/A	Point Cadete Marina (Tied to Biloxi Small Craft Harbor)		2-86 Myrtle St	
1-Jun		N/A	Port St. Joe	Preparation	1624 Grouper Ave	
2-Jun		N/A	Port St. Joe		32456	
2-Jun		N/A	Port St. Joe DECON		Industrial Rd / 382	
2-Jun		N/A	Santa Rosa DECON		Coochee Rd	
2-Jun		N/A	Spud Barge		the water near Allen's	
24-May		N/A	Staging - Panama City	Distribution	1 Harrison Ave	
24-Jun		N/A	Staging - Pascagoula	Distribution	2210 Petit Bois	
2-Jun		N/A	Stennis Airport		7250 Stennis Airport Rd	
2-Jun		N/A	Tallahassee	Distribution	4755 Capital Circle Northwest	
2-Jun		N/A	Theodore Industrial Park (Patriot)		AL 36582	
1-Jun		N/A	USCG Destin, FL	Distribution	2000 Miracle Strip Parkway	
2-Jun		N/A	USCG Station Destin		Destin, FL 32540	
1-Jun		N/A	Venice		389 Coast Guard Rd	

City	St	Zip	Phone	Contact Name	Comments	Contact Number	Contact Email	Hours of Operation
Carrabelle	FL	32322	9047413/281795	Steve Gibson/Randy Mack/Kevin	information was emailed by Ray	713-898-9591 /Ray Britt	ray.britt@bp.com	
Lakeshore	MS	N/A	6023887569/228-	Daren Benson/Don Roussell	information was emailed by Darr	228-222-8901/5049209094	bensonrx@msn.com	11am -1pm
Pensacola	FL	32505	3431020/403710	Benson (ORM)/ Sid Turner (BP)	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
La Batre	AL	36509	5404555435	Phil Perry	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Bayou La Batre	AL	36507	251-422-0034	Stefan Minter	information was emailed by Stev	251422-0034	stefan.minter@ppmco.com	6:30 - 18:30
Biloxi	MS	39532	9545367963/8432	Erik Hauser/Allen Crosby	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Biloxi	MS	39530	9545367963/8432	Erik Hauser/Allen Crosby	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Biloxi	MS	39530	9545367963/8432	Erik Hauser/Allen Crosby	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Biloxi	MS	39532	6023887569/228-	Daren Benson/Linda Holmes	information was emailed by Darr	228-222-8901/281-728-1011	bensonrx@msn.com	6am - noon
Biloxi	MS	39530	9545367963/8432	Erik Hauser/Allen Crosby	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Gulfport	MS	39503	2282228902/2282	Jerry Duke	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Dauphin Island	AL	36528		Tim Landers	information was emailed by Stev	256-509-7839	tlanders@emr-inc.com	6 am - 7 pm
Dauphin Island -Command	AL	36525	5404555435	Phil Perry	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Dauphin Island	AL	36528	8322219843/5622	Ken Hehr/Walt Dorn	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Ocean Springs	MS	39564	228-818-4668	Craig Fant	information was emailed by Robt	228-818-4668	craig@fbcaters.com	2:00 - 18:00
Fairhope	AL	36532	9095188426	Patrick Sobieski	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Fort Morgan	AL		918-688-6650	Steve Phillips	information was emailed from St	918-688-6650	crazyhouse4us@yahoo.com	5:30 - 7:00
Grand Isle	LA			Jeffrey Badeaux	information was emailed by Jodi Langston		jlangston@baselogistics.net	
Gulfport	MS	39503	2282228902/2282	Jerry Duke	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Gulfport	MS	39503	N/A		information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Pass Christian	MS		251-591-6296	Will Smith	information was emailed by Robt	251-591-6296	wsmith@cteh.com	7:00 am- 5:00 pm
Pass Christian	MS	N/A	6023887569/228-	Daren Benson/Whitney Fulton	information was emailed by Darr	228-222-8901/5049209094	bensonrx@msn.com	11am -1pm
Biloxi	MS	39530	757-435-2615	Ricky Scruggs/ Bob May	spoke with Ricky	334.804.3115	Rmay@Hepaco.com	6am -6pm
				Wendell	emailed Wendell @	wspencer@ 251-680-1502		
Lafitte	LA			Julian Lazaro	information was emailed by Jodi Langston		jlangston@baselogistics.net	
Irvington	AL	36544	251-824-2500	Jennifer Stork	information was emailed by Stev	251-824-2500/251-605-2030	sshardin@sbcglobal.net	unknown
Mobile	AL	36615	251-281-8840	Billy Manders/Henry Wallace	information was emailed by Stev	251-281-8840	sshardin@sbcglobal.net	24 hours
Mobile	AL	36609	N/A	N/A	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Pensacola Naval Air Station	FL		3431020/403710	Benson (ORM)/ Sid Turner (BP)	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Panama City	FL	32401	4367187/281795	Justin Smith/Tony Paye/Benefield	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Pascagoula	MS	39567	9545367963/8432	Erik Hauser/Allen Crosby	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Pass Christian	MS	39571	9545367963/8432	Erik Hauser/Allen Crosby	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Theodore	AL	36582		Brian Herrick	Spoke with Brian	562-244-1453	Bherrick@patriotenvironmental.c	6am - 6pm
Pensacola	FL	32561	478-957-7549	Taylor Israel	Information was emailed by Lari	478-957-7549	tisrael@emr-inc.com	24/7
Orange Beach	AL	36561	2325217	Randy Anzalone/Steve Turner	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Orange Beach	AL	36561	251-644-8921	John Collins	information was emailed by Stev	936-223-6800	tatteredneck_1969@yahoo.com	12 hrs per day/7 days per week
Biloxi	MS	N/A	6023887569/228-	Daren Benson/Steve Powell	information was emailed by Darr	228-222-8901/5049209094	bensonrx@msn.com	11am- 1pm
Biloxi	MS	39533	9545367963/8432	Erik Hauser/Allen Crosby	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Port St. Joe	FL	32456	850-229-7760	Todd Johnson	Information was emailed by Lari	817-996-1493	toddi@ecesi.com	6am - 6pm
Port St. Joe	FL	32456	2780456/970749	Steve Gibson/Elvin Taylor/Robert	information was emailed by Ray	713-898-9591 /Ray Britt	ray.britt@bp.com	
Choctaw	FL		9073502065	Gary Lito (temporary contact unt	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Apalachicola	FL	32320	9073502065	Gary Lito (temporary contact unt	information was emailed by Ray	713-898-9591 /Ray Britt	ray.britt@bp.com	
Panama City	MS	32401	850-258-7553	Jorge Sanchez		850-522-0315		Lunch - 1130-1200
Pascagoula	MS	39567		James Lutz	information was emailed by Jodi	228.222.8925	jlangston@baselogistics.net	Breakfast 5:5-5:45 am
Kiln	MS	39556	9545367963/8432	Erik Hauser/Allen Crosby	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Tallahassee	FL		270-784-9757	Alex Campbell/Gary Lito	Information was emailed by Lari	270-784-9757/9073502065	Alex.campbell76@gmail.com	7 am - 7 pm
Theodore	AL	36582	8322219843/5622	Ken Hehr/Walt Dorn	information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Destin	FL	32451	865-684-8620	Patrick Perkins	Information was emailed by Lari	865-684-8620	patrickp@safety-qc.com	5:30 am - 6:00 pm
Destin	FL	32540	3431020/403710	Shannon Shiver, Pete Benson, Sic	Information was emailed by Ray	713-898-9591/Ray Britt	ray.britt@bp.com	
Venice	LA			Russell Easley	information was emailed by Jodi Langston		jlangston@baselogistics.net	

Safety Requirements	How many people served	If this is a distribution site, what restaurants are supplying food?
none	appr 78/per day	N/A J's Restaurant
Steel toe boots, long pants beyond 10ft of wat 75-275		Naman's Catering
none	appr 88/per day	F&B catering
steel toe boots, long pants outside of fenced ir 500-1000		N/A
N/A	average of 300	F & B catering
Gloves, hard sole shoes, glasses	40-50	N/A
No safety requirements	75	(this is not a distrubution site) Sister's Café 102 E Beach Blvd
none	appr 80/per day	Sisters Marina Café
Hard hats, safety glasses, safety vest, closed to 400/day		F & B catering
handwashing wrapped or sealed	1000+ 25+	N/A Middle Bay Café
Hard hats, safety glasses, safety vest, closed to Appr 550 people/day		Lassere's Catering
All necessary PPE/Food Service Permit	700	Sonny's BBQ and Cracker Barrel
Site safety requirements as discussed in site s: as of today appr 215		Lester's
none	appr 37/ per day	F&B catering
Hard hat, safety vest, safety boots, safety glas: 120-140		Sister's Restaurant
none	210	Sonny's BBQ and Gaston's Hideaway
hard hat, steel toe shoes	Appr 200/day	This location is self contained. Ingredients are delivered from US Food Service. Two of their refrigerated or frozen trailers are present on site
washing hands before eating, refrigerating left 37		Mccormicks Deli and Catering
safety glasses	10	Go to different restuarants and pick up food and bring it back

Expected Dates of Operation	If the site moves, who will contact us/Cherie?
until further notice	Rob Rote
unknown	Stefan Minter
until further notice	Rob Rote
unknown	Tim Landers
unknown	Glenn Duhe w/EMR, Inc. @ 985-969-0975
until further notice	Steve Phillips
on-going until further notice until further notice	Will Smith Rob Rote Bob May
Current 5/8/10 until	N/A Billy Manders
now until until further notice	Brian Herrick Taylor Israel, Windy Lanthier
until further notice until further notice	John Collins, Safety Manager Rob Rote
5/13/10 until demobilized	unified command
until further notice	Justin Smith James Lutz
5-28-10 - 11-28-10	Alex Campbell
until further notice	Patrick Perkins