



# Fire Protection Training

Procedures Handbook 4300

FIREFIGHTER SAFETY

---

**TOPIC:** Emergency Rations

**TIME FRAME:** 15 Minutes

**LEVEL OF INSTRUCTION:**

**BEHAVIORAL OBJECTIVE:**

*Condition:* A written quiz

*Behavior:* The student will identify the proper use, maintenance and storage of emergency rations

*Standard:* With a minimum of 70% accuracy

**MATERIALS NEEDED:**

- Emergency ration

**REFERENCES:**

- None

**PREPARATION:** Emergency assignments will frequently prevent firefighters from eating their regular meals at the station. Emergency rations serve as a substitute for those meals.



# Fire Protection Training

Procedures Handbook 4300

## EMERGENCY RATIONS

PRESENTATION	APPLICATION
<p><b>I. TYPES</b></p> <ul style="list-style-type: none"><li>A. Ration Box</li><li>B. Rations</li><li>C. Meals Ready to Eat (MRE's)</li><li>D. Smokey Snacks</li></ul> <p><b>II. USE</b></p> <ul style="list-style-type: none"><li>A. Each Unit consists of a Single Meal Proportioned for One Person</li><li>B. Carried on All CDF Firefighting Equipment</li><li>C. Emergency Use Only. Not to be Used for ` Snacking at Stations.</li><li>D. Replenish Used Stock as Soon as Possible<ul style="list-style-type: none"><li>1. From supply unit or</li><li>2. Unit service center</li></ul></li><li>E. After Consuming Rations, Clean Up Your Eating Area. Dispose of Properly.</li></ul> <p><b>III. MAINTENANCE</b></p> <ul style="list-style-type: none"><li>A. Inspect Twice Annually<ul style="list-style-type: none"><li>1. Rust<ul style="list-style-type: none"><li>a. May indicate spoilage</li><li>b. Could cause food poisoning</li></ul></li></ul></li></ul>	<p>Do not bury litter! Haul it out.</p> <p>Throw away if damaged.</p>



# Fire Protection Training

Procedures Handbook 4300

## EMERGENCY RATIONS

PRESENTATION	APPLICATION
<ul style="list-style-type: none"> <li>2. Can bulging at end</li> <li>3. Expiration date</li> <li>B. Attach Inspection Label               <ul style="list-style-type: none"> <li>1. Date of inspection</li> <li>2. Name of inspector</li> <li>3. Reseal box/bag with filament tape</li> </ul> </li> <li>C. All New Inventories Should be Dated When Received if Not Dated by Manufacturer</li> </ul>	<p>Insures proper stock rotation.</p>
<p><b>IV. SAFETY</b></p> <ul style="list-style-type: none"> <li>A. Inspect Can prior to Opening</li> <li>B. Hold Can firmly when Opening</li> <li>C. Open Can before Heating Contents</li> </ul>	<p>Wear glove(s) when appropriate.</p>
<p><b>V. STORAGE</b></p> <ul style="list-style-type: none"> <li>A. Engine               <ul style="list-style-type: none"> <li>1. Proper compartment</li> </ul> </li> <li>B. Storeroom               <ul style="list-style-type: none"> <li>1. In a cool, dry location</li> </ul> </li> </ul>	



# Fire Protection Training

Procedures Handbook 4300

EMERGENCY RATIONS

---

## ***SUMMARY:***

By following these procedures you will enjoy your meal to the fullest and avoid any sickness or injury during preparation or consumption.

## ***EVALUATION:***

A written quiz.

## ***ASSIGNMENT:***

To be determined by instructor(s).