

Reduce Emergency Nutrition Risk and Expense

SAVE LIVES

Emergencies from Hurricane Katrina, earthquakes, floods, and even fires in CA have taught us a tragic lesson - proper nutrition care is critical to survival.

Meals for All can help your facility be prepared to save lives when a real emergency strikes! Compliant for therapeutic diet needs and all CMS Disaster regulations.

SAVE TIME

Meals for All saves you time on...

- Labor hours, inventory, reorder and upkeep
- Survey preparation
- Emergency Preparedness Plan included
- In-service Training provided
- Dietitian approved and supported meal plan

No recipes needed. No combining foods required. No knowledge of cooking necessary. *Meals for All* are complete meals which can be easily prepared by any staff or untrained volunteers using hot or cold water, allowing uninterrupted meal service even when gas or electricity is not available.







SAVE MONEY

Facilities save money and reduce risk, while residents benefit from improved care quality with uninterrupted nutritious meal service, even during emergencies.

Reduce Emergency Preparedness Costs

- Purchase once every 10 years
- No rotation, reorder, inventory
- 1 to 7 day solutions available
- Avoid costly survey infractions
- No trained staff or utilities needed
- Dining Kits save on trash and clean-up
- Reduce storage space needed
- Easy to transport in an evacuation

Typical emergency food supply programs consist mostly of convenience ready to heat foods. This food has a short shelf life and must be rotated every six to twelve months to maintain freshness.

Meals for All food is approximately 90% less than what would be spent for replacing these groceries in a ten year period.

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Emergency Nutrition Solution to Save Lives and Money





RDN Formulated and Approved

Meals for All menus and policies were created by registered dietitians with 40 years of expertise in healthcare food services. Meals for All are preplanned meals that are nutritious and suitable for most ages, diets and textures. This total solution for emergency preparedness provides the plan, the meals and all the instructions needed.

Meals for All are real foods that contain USDA inspected beef, chicken, and turkey with no soy substitutes and no preservatives. All the meals are fully cooked before dehydrating or freeze drying.

Meals for All are packed to easily transport with the emergency victims, should an evacuation be necessary.

The Meals for All solution includes:





- Complete nutritionally balanced meals
- RDN planned to meet survey nutritional requirements
- Three full meals a day plus snack
- Approximately 2,000 calories
- 90-100 grams of protein with moderate sodium
- Most therapeutic diets and textures with puree available
- USDA inspected real meat and quality ingredients
- Easily prepared without utilities or trained staff
- Turnkey written emergency plan and menus included

"In my 28 year career as a Dietary Manager I have never seen a product remotely as innovative. Meals for All lifts a burden and provides confidence in survey preparedness for ten years." – PJDM Phoenix, AZ

Delicious Meals for All, custom formulated entrees, suitable for most therapeutic diets!

	Breakfast	Lunch	Dinner
Day 1	Apple Cereal, Fortified Cracker-Biscuits Milk	Beef & Mushrooms with Noodles Green Peas Apples Diced Cracker-Biscuits Milk	Chicken Curry with Rice Carrots Cracker-Biscuits Chocolate Pudding Beverage
Day 2	Apple Cereal, Fortified Cracker-Biscults Milk	Turkey & Potatoes with Cranberry Corn Niblets Peaches Diced Cracker-Biscuits Milk	Spaghetti with Mushrooms Garden Mixed Vegetables Cracker-Biscuits Banana Pudding Beverage
Day 3	Apple Cereal, Fortified Cracker-Biscuits Milk	Southwest Chicken & Rice Carrots Cracker-Biscuits Vanilla Pudding Milk	Beef Stew & Potatoes Broccoli Cracker-Biscuits Vanilla Pudding Beverage

*Menu for Days 4-7 is available online @ www.MealsforAll.com



Visit our FAQs: MealsforAll.com/FAQ

- Download the seven day menu PDF here: http://mealsforall.com/emergencyproducts/food-and-menu-plans/menu/
- Newsletter Sign-up: Product information/webinars Email "Newsletter signup" request to marketing@mealsforall.com
- Preparation Tips for Meals for All: http://mealsforall.com/emergencyproducts/food-and-menu-plans/preparationtips-for-meals-for-all/

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