Amtrak Public Health

Sustainability & Culinary Cues

Bridget Sweet, LP.D, REHS/RS, CP-FS, DAAS
Director of Public Health
Emergency Preparedness

Our physical address is ____________________

Who will call 911, and who is their backup?

Who is CPR/AED qualified?

Know the location of emergency equipment.

Evacuation

Communicate the need to evacuate.

Follow the Facility Emergency Plan (FEP).

Know your evacuation plan/ route & muster point.

Assist those who may need help evacuating.

Wait for permission to re-enter the facility.

Safety Reporting

Proactively identify & report unsafe conditions or behaviors.

Use AVSRS through the Safety page on All Aboard or download the Enablon Go mobile app.

Report all safety concerns.

Questions contact Systemsafety@amtrak.com

Health and Wellbeing

Take healthy actions:

Physical Activity
Healthy Nutrition
Adequate Sleep
Mental Well-being
Stay up to date with preventive services.
Take time to refresh & recharge.

Security

If You See Something, Say Something®. Call 800-331-0008 / text 27311.

Active Shooter: Run, Hide, Fight.

Always be aware of surroundings.

Stay up to date with preventive services.
Display and verify proper ID on Amtrak property.

Questions contact Systemsafety@amtrak.com

Cybersecurity

Pay attention to phishing traps in emails.

Don’t click on links or attachments from unknown sources.

Report all suspicious email and cyber incidents to the Amtrak Service Desk:

800-772-4357 or AmtrakServiceDesk@amtrak.com
AMTRAK PUBLIC HEALTH
MISSION STATEMENT

- Amtrak’s Public Health group provides guidance for continuous improvement of Amtrak’s sanitation standards. This effort provides passengers and employees the highest quality of sanitation possible and promotes a greener, healthier environment on Amtrak trains, stations and facilities. This is accomplished by partnering with Amtrak departments and Federal Regulatory agencies.
Amtrak Public Health

- Reports to the Assistant Vice President of Safety, Health & Environmental
- Staff of 5 inspectors/auditors covering entire network
  - 1 Director
  - 1 Administrator
  - 5 Senior Public Health Specialists (Inspectors/Auditors)
- Amtrak Medical Director available for technical guidance
Purpose of Amtrak Public Health Department

1. Monitor Federal Regulatory Standards issued by U.S. Public Health Service (PHS) Act:

   • Interstate Travel Program (ITP) regulated by U.S. Food & Drug Administration (FDA)

   • Safe Drinking Water Act (SDWA) regulated by U.S. Environmental Protection Agency (EPA)

   • Recently, FDA Food Safety Modernization Act (FSMA) regulated by FDA to implement preventive measures of eliminating foodborne illnesses (FBIs).

2. Conduct Public Health Inspections, Audits, Surveys, and FBI Investigations on Rolling Stock & Amtrak Facilities.
Interstate Carrier Conveyance Program

- Administered by USEPA as part of the SDWA & NPDWR
- Requires all passenger conveyance compliance (Railroad, Watercraft, Bus & Aircraft)
- Water samples required every 3-years (Total Coliform, E.coli)
  - 2024 – will require new standards annually
- Significant penalties for non-compliance
- Requires routine drain & fill and disinfect & flush maintenance (60/90/120 days)
Trains

• On Board Services are responsible for maintaining FDA Food Code Regulations and the safe and pleasant preparation and presentation of food to our customers

• Chefs and food specialists prepare the food in dining cars

• Service Attendants take orders and deliver the food

• All food workers are responsible for food safety
  ✓ Temperature monitoring
  ✓ Dishwashing-sanitization verification through thermolabels
  ✓ Proper thawing of foods
  ✓ Proper preparation of food

• A pre-departure checklist to helps to ensure compliance
Dining Car

• Provides a full-service dining option for passengers
• Product is generally sous-vide and heated to specified temperature for service
• No complex preparation
Lounge Car

- Provides quick service “snack” options for passengers
- Products include RTE and microwaveable foods
- One Lead Service Attendant (LSA) runs operation
Evolution of the Supply Chain
Sustainability & Culinary

• Food Waste Reduction
• Environmental Impact
• Promoting Diversity through Hiring
• Emissions
• Packaging
• Employee Health & Safety
### Sustainability Preferences

<table>
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<tr>
<th></th>
<th>Gen Z</th>
<th>Millennial</th>
<th>Gen X</th>
<th>Boomer+</th>
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<td>Will go out of the way to find a place that is trying</td>
<td>25%</td>
<td>25%</td>
<td>20%</td>
<td>14%</td>
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<td>to be more sustainable.</td>
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<tr>
<td>Willing to dine at a place that is trying to be</td>
<td>70%</td>
<td>71%</td>
<td>74%</td>
<td>81%</td>
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<td>sustainable, but I will not go out of my way to find it.</td>
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<tr>
<td>Would prefer not to dine at a place that is trying</td>
<td>5%</td>
<td>4%</td>
<td>6%</td>
<td>5%</td>
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<td>to be sustainable.</td>
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Sustainability Today & Tomorrow

• Upcycled Food & Food Products
• Carbon Labeling
• Food As Medicine
• Plant Based & Cell Based Protein Innovations
• Prioritizing ESG & Marketing
• Automation & Robotics
• Local & Regional Foods
• Packaging
Robotics