

**AVIAN FLU MANAGEMENT PLAN: RISK ASSESSMENT**

| <b>Sector</b>             | <b>Caterer</b> | <b>LOW</b> | <b>MEDIUM</b> | <b>HIGH</b> |
|---------------------------|----------------|------------|---------------|-------------|
| <b>A. CHINA</b>           |                |            |               |             |
| Hong Kong (HKG)           | MNL            | X          |               |             |
| Xiamen (XMN)              | MNL            | X          |               |             |
| Pudong/Shanghai (PVG)     | PVG            |            | X             |             |
| Beijing (BJS)             | BJS            |            | X             |             |
| Taipei (TPE)              | MNL            | X          |               |             |
|                           |                |            |               |             |
| <b>B. SOUTH EAST ASIA</b> |                |            |               |             |
| Saigon (SGN)              | MNL            |            |               | X           |
| Bangkok (BKK)             | MNL            |            |               | X           |
| Kuala Lumpur (KUL)        | KUL            |            | X             |             |
| Singapore (SIN)           | SIN            |            | X             |             |
| Jakarta (CGK)             | CGK            |            |               | X           |
|                           |                |            |               |             |
| <b>C. KOREA</b>           |                |            |               |             |
| Incheon (ICN)             | ICN/MNL        |            |               | X           |
| Pusan (PUS)               | MNL            |            |               | X           |
|                           |                |            |               |             |
| <b>D. JAPAN</b>           |                |            |               |             |
| Cebu (CEBU)               | CEB            | X          |               |             |
| Tokyo (NRT)               | NRT            | X          |               |             |
| Osaka (KIX)               | KIX            | X          |               |             |
| Fukuoka (FUK)             | FUK            | X          |               |             |
| Nagoya (NGO)              | NGO            | X          |               |             |
|                           |                |            |               |             |
| <b>E. US</b>              |                |            |               |             |
| Los Angeles (LAX)         | LAX            | X          |               |             |
| San Francisco (SFO)       | SFO            | X          |               |             |
| Vancouver (YVR)           | YVR            | X          |               |             |
| Honolulu (HNL)            | HNL            | X          |               |             |
| Guam (GUM)                | GUM            | X          |               |             |
|                           |                |            |               |             |
| <b>F. OTHERS</b>          |                |            |               |             |
| Sydney (SYD)              | SYD            | X          |               |             |
| Riyadh (RUH)              | RUH            | X          |               |             |
| Domestic sectors          | MNL            | X          |               |             |

**ACTION PLANS BY RISK CATEGORY**

| Risk   | Action   |
|--------|--|
| LOW    | No menu change   |
|        | Advise caterer to submit qualified certificate on the source and safety of chicken supply                          |
|        | Reinforce Hazard Analysis Critical Control Point (HACCP) procedures especially WHO 5 keys to safer food            |
|        | Continue monitoring Avian Flu Alert Level  |
| MEDIUM | Reduce chicken entrees to 20% of total count from all menu cycles effective 16 November 2005 until further notice. |
|        | Advise caterer to submit qualified certificate on the source and safety of chicken supply                          |
|        | Reinforce Hazard Analysis Critical Control Point (HACCP) procedures especially WHO 5 keys to safer food            |
|        | Continue monitoring Avian Flu Alert Level  |
| HIGH   | Replace all chicken entrees from all menu cycles effective 16 November 2005 until further notice.                  |
|        | Executive Chef to advise entrée replacement based on menu compaibility and ability of caterer to supply            |
|        | Advise caterer to submit qualified certificate on the source and safety of chicken supply                          |
|        | Reinforce Hazard Analysis Critical Control Point (HACCP) procedures especially WHO 5 keys to safer food            |
|        | Continue monitoring Avian Flu Alert Level  |