Flood-Related Terminology
Floodplain - any land area susceptible to floodwaters.
100-Year Flood - a flood having a 1% chance of being equaled or exceeded in magnitude in any given year.
100-Year Floodplain - the area adjoining a river or watercourse covered by water during a 100-year flood.
Floodway - the channel of a river or watercourse & adjacent areas that discharge the 100-year flood without increasing the water surface elevation more than 1'.
Flood Fringe - that portion of the floodplain (outside the floodway) that may be inundated by flood waters.
Encroachment - a man-made obstruction in the floodplain which displaces the natural passage of flood waters.
Surcharge - an increase in flood elevation due to encroachment of the floodplain.
FEMA - Federal Emergency Management Agency
NFIP - National Flood Insurance Program
FIRM - Flood Insurance Rate Map
SFHA - Special Flood Hazard Area

Natural & Beneficial Functions
The City's Floodplains are a valuable resource for the community. Floodplains left in an undeveloped, natural state can provide storage for floodwaters, which in turn minimizes future flood damage. They also provide habitat for wildlife & recreational opportunities for community residents. The natural vegetation of floodplains also filters pollutants from stormwater, in turn improving local water quality.

Stormwater carries untreated water runoff directly into wetlands, creeks, & rivers & impacts our natural environment. Improper disposal of waste, such as oil, paint, fertilizer, & pesticides, will pollute stormwater runoff & destroy plants, endanger wildlife, & affect local drinking water sources. Please remember to properly store & dispose of oils, chemicals, antifreeze, & other toxic materials. Never dump waste materials into any storm drain or drainage canal.

Are You Ready for the Next Flood? (or even the next little one?)

A public service for the residents of the City of Lawrence.

Douglas County is a StormReady community. StormReady, a program started in 1999 in Tulsa, Oklahoma, helps communities establish the communication & safety skills needed to save lives & property before & during storm events. StormReady helps community leaders & emergency managers strengthen local safety programs making StormReady communities better prepared to save lives from the onslaught of severe weather through better planning, education, & awareness. While no community is storm proof, StormReady can help communities save lives.

Additional information is available from the following local departments & agencies:
General Information: Lawrence/Douglas County Planning Office at 832.3150.
Structure-related: Development Services 832.7700.
Site drainage-related: Stormwater Engineering 832.3143.
Emergency response-related: Douglas County Emergency Management at 832.5259
Information is also available at the main branch of the Lawrence Public Library, 707 Vermont Street.
For the current conditions, a food business must meet the requirements of the Food Safety and Sanitation Rules 1993, as amended. Restaurants, food stalls, food stalls, etc., must have a food service license and a food handling certificate. Food safety rules state that food must be cooked and served at a minimum temperature of 70°C to kill any harmful bacteria. The food must be properly stored, handled, and served to prevent contamination. The food must be stored at a temperature of less than 5°C or greater than 60°C. Personal hygiene standards must be maintained by all employees handling food. Handwashing facilities with soap and water must be accessible at all times. Food preparation areas must be clean and free from pests. All food contact surfaces must be cleaned and sanitized after use. Food must be prepared in a clean environment, and all utensils and equipment must be properly sanitized. Food must be protected from contamination while being transported. Any food that is left unattended for more than 2 hours must be discarded. Food must be stored at the correct temperature, and any food that has been left out must be discarded. Food must be labeled with the name of the business, the date of preparation, and the expiration date. Food must be kept at the correct temperature, and any food that has been left out must be discarded. Food must be labeled with the name of the business, the date of preparation, and the expiration date. Food must be kept at the correct temperature, and any food that has been left out must be discarded. Food must be labeled with the name of the business, the date of preparation, and the expiration date. Food must be kept at the correct temperature, and any food that has been left out must be discarded. Food must be labeled with the name of the business, the date of preparation, and the expiration date. Food must be kept at the correct temperature, and any food that has been left out must be discarded. 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