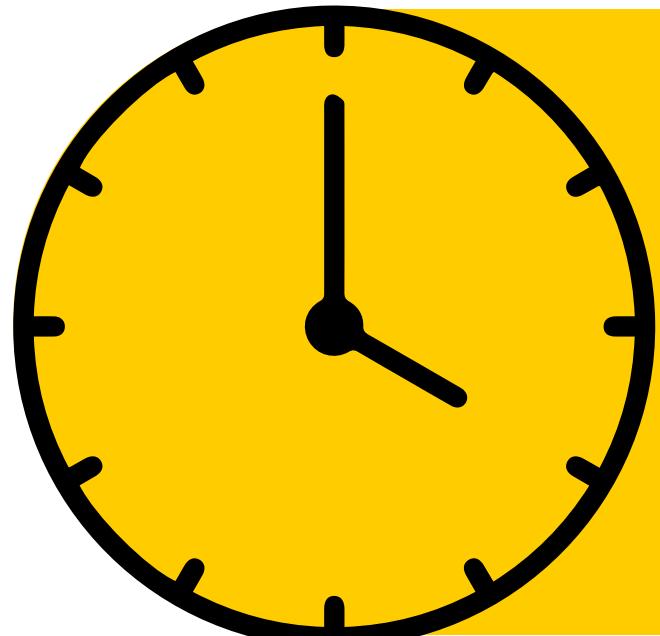




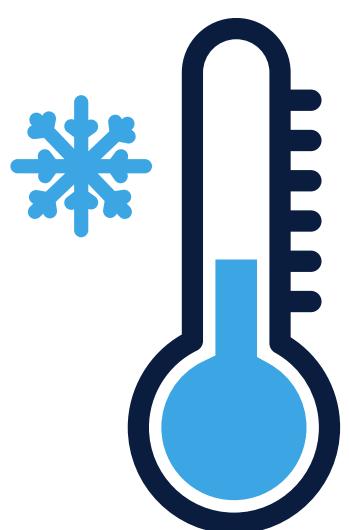
# Food Safety

## During a Power Outage



### First step: Cease operations

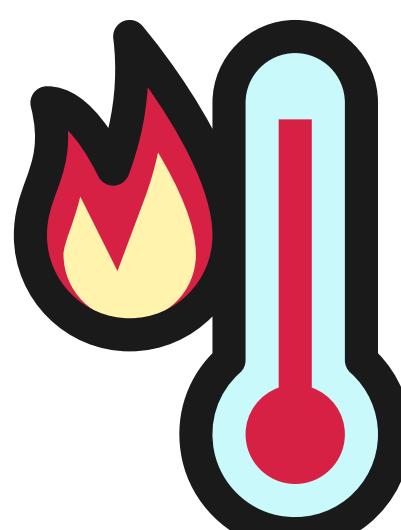
Write down the time when the power stopped. Your "food safety clock" starts ticking and begin checking temperatures every 2 hours



#### Cold Food

Cold food can safely be held for a total of 6 hours if the temperature does not exceed 70 degrees F. After 6 hours, discard it.

If it exceeds 70 degrees F, it can only be held for 4 hours and then discarded



#### Hot Food

Once food is below 135 degrees F for more than 4 hours, discard it

If the outage is less than 4 hours, rapidly reheat the food to 165 degrees F before serving



#### Frozen Food

If the temperature does not exceed 41 degrees F for more than 4 hours, it may be refrozen.

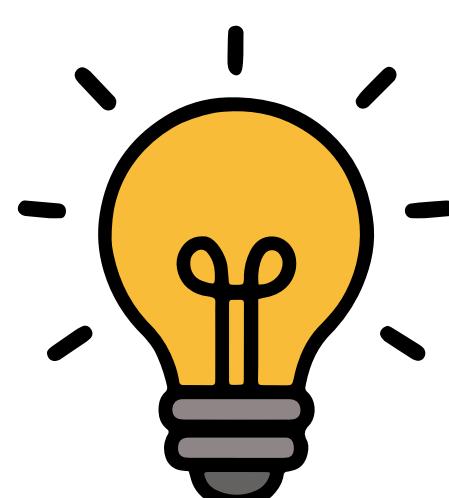
If the temperature does not exceed 41 degrees F, but it is longer than 4 hours, date mark the food and store in the cooler



#### Partially Cooked Food

If the outage is brief (under 2 hours), cook the food to 165 degrees F

If the power is out for more than 2 hours, discard the partially cooked food.



#### Helpful Hints:

- Cover open coolers with tarps/blankets
- Keep refrigerator doors closed as much as possible
- Transfer food offsite, or rent a reefer trailer

# No Water: What Should I Do?

## First, Cease operations

Without water, you must pause operations. Food handling requires clean running water for safety.

- Without water, employees cannot wash their hands, cook and prepare food, or properly clean equipment
- Restrooms also become health hazards without running water



## Once Water is Restored

The water must be safe prior to opening!

If you are on city water

Flush the pipes and faucets hot and cold for at least 5 minutes

If you are on well water

Pipes and faucets must be flushed AND properly sanitized using a food safe sanitizer

Make sure equipment with water line connections are also flushed (drinking fountains, dish machines, ice machines, etc.)

