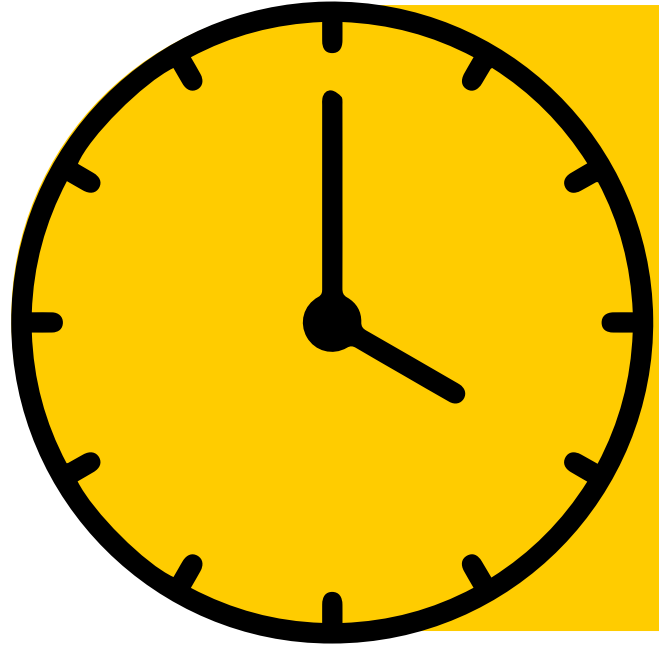




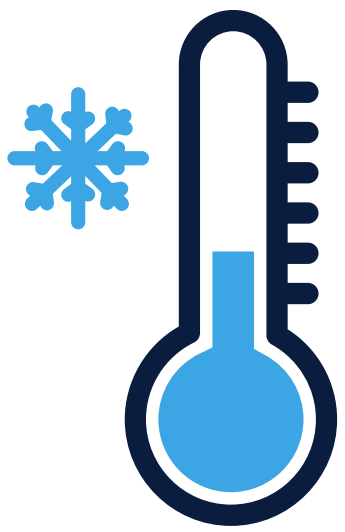
Food Safety

During a Power Outage



First step: Cease operations

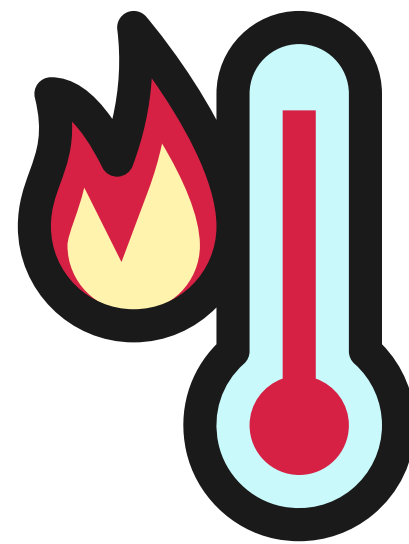
Write down the time when the power stopped. Your “food safety clock” starts ticking and begin checking temperatures every 2 hours



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.)

