

# **Always Have A Contingency Plan!**

## **Recommendations for Re-opening Food Facilities after a Power Outage:**

The following conditions should occur or be verified prior to resuming food preparation and/or sale of potentially hazardous foods:

1. All unsafe potentially hazardous food has been discarded.
2. Electricity and gas services have been restored.
3. All circuit breakers have been properly reset as needed.
4. All surfaces and equipment must be cleaned and sanitized of any spills or accidents that occurred while power was out.
5. All equipment and facilities are operating properly, including:
  - a. Lighting
  - b. Refrigeration (41 degrees F maximum for cold foods, 0 degrees F or below for frozen)
  - c. Hot holding (135 degrees F minimum for hot holding)
  - d. Ventilation
  - e. Toilet facilities
6. Hot (minimum 100 degrees F) and cold potable water, under pressure for:
  - a. Hand washing
  - b. Proper dishwashing

## **What to do if a cooler is not keeping foods at 41°F or below:**

1. We recommend keeping temperature logs in 2 hour increments for all refrigeration units. It is best to take the temperature of the foods as ambient air thermometers can be misleading depending on where they are placed. If temperature is measured to be 41°F-45°F foods should be moved to a working cooler. If temperature of food is above 45°F, call Health Department for guidance.
2. Remove all foods (that require refrigeration – cut leafy greens, cut melon, meat, dairy, cut tomatoes etc.) from the unit.
3. Get the unit serviced.
4. Place glasses of water throughout the unit and leave them there for at least 2 hours.
5. If all glasses of water can maintain a temperature of 41°F or below, foods may be placed back into the unit once they have been cooled back down.