



POWER OUTAGE PROCEDURES FOR RETAIL FOOD FACILITIES

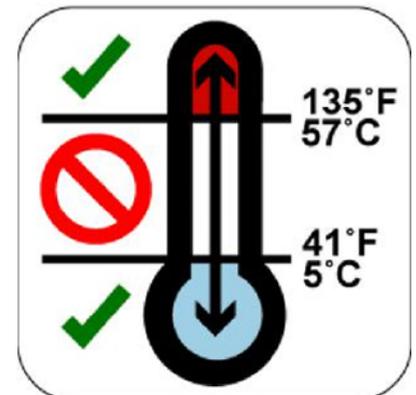
Severe weather, rolling blackouts or other unexpected events may cause a loss of power that would greatly impact the operations of a food facility. Food facilities are strongly advised to have an emergency action plan available to follow during a power outage.

Be prepared for a power outage:

- Keep plenty of ice on hand to cool food quickly.
- Ensure that thermometers are in easily visible locations inside all refrigeration units.
- Assemble an emergency supply of disposable plates, cups, utensils etc.
- Have a list of things that need to be done in order to shut down operations quickly.
- Train staff on procedures to follow during a power outage.
- Have a backup for lights, such as battery-operated lamps and flashlights.
- Print a backup menu of your regular items (sandwiches, salads etc.) that will not require power during preparation or rely on having that refrigerator door open very often.
- Devise a system for handling the receipts while your register is down.
- Ensure that there is always at least one person on duty who is authorized to make decisions about food and personnel safety.

When the power goes out:

- **Keep all potentially hazardous foods at 41 °F or below.**
- **Keep the refrigerator and freezer doors closed.**
- Be aware that door mounted thermometers or digital displays may no longer be operational. Thermometers (back up) that do not require a power/electrical source are recommended.
- Do not accept deliveries of products that require refrigeration.
- Use alternate menu. Serve only food items that have already been fully cooked or do not require cooking.
- If hot water heater is electric, hot water may not be available. If hot water is less than 120°F, all dishwashing activities must be suspended.
- Ventilation for cooking equipment will not be functional. Stop all cooking activities.
- If lighting is not adequate, close until the power is back on.



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If power is out for longer than an hour, business should be closed until power is restored or an alternate power source (such as a generator*) is provided.

**Never operate a generator indoors*

After the power comes back on:

- Use a probe thermometer to check the temperatures of food in each refrigeration unit.
- Discard all potentially hazardous food that has been between 41°F and 135°F for more than 4 hours. When in doubt, throw it out.
- Check to see if frozen food is still solidly frozen. If frozen food has started to thaw, move it to the refrigerator and use it.
- Ensure that hot water is 120°F or higher for dishwashing that uses a chemical sanitizer, at least 160°F for high temp dishwashers and at least 100°F at hand washing sinks.
- Check refrigerators and freezers regularly to make sure that they are working properly.
- Discard any food that you are unsure of. Remember, you can't rely on appearance or odor to tell if food is safe.



Temperature Guidelines

Cold foods, refrigerators, prep tables	41° F or colder
Hot foods, steam tables, hot holding units	135° F or hotter
COOKING / REHEATING TEMPERATURES	
Eggs, Fish	Cook to 145° F
Pork, Beef	Cook to 145° F
Ground Beef, Ground Pork	Cook to 155° F
Poultry	Cook to 165° F
Reheating cooked foods	Heat to 165° F, then hold at 135° F or above

If you need more information:

Call the Trinity County Environmental Health Department at (530) 623-1459.