What to do During Power Outage and Flood

Power outage:

• Discontinue all food preparation until power is restored.

• If refrigerator and freezer doors are kept closed, safe food temperatures can be maintained below 41°F (refrigerator cold) for several hours.

• When power is restored, all potentially hazardous food must be temperature checked to determine if it can be consumed.
  ▪ If perishable foods are below 41°F, they may be consumed.
  ▪ Use the chart below to determine what food to keep when food is above 41°F:

<table>
<thead>
<tr>
<th>length of outage</th>
<th>Internal Temperature of REFRIGERATED Potentially Hazardous Foods (PHF) when power is restored</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>45°F or below</td>
</tr>
<tr>
<td>0-2 hours</td>
<td>PFH can be sold</td>
</tr>
<tr>
<td></td>
<td>46°F to 50°F</td>
</tr>
<tr>
<td>0-2 hours</td>
<td>Immediately cool PHF to 41°F or below within 2 hours</td>
</tr>
<tr>
<td>2-3 hours</td>
<td>PHF can be sold, but must be cooled to 41°F or below within 2 hours</td>
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<tr>
<td></td>
<td>Immediately cool PHF to 41°F or below within 1 hour</td>
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<tr>
<td>4 or more hours</td>
<td>Immediately cool PHF to 41°F or below within 1 hour</td>
</tr>
<tr>
<td></td>
<td>PHF cannot be sold</td>
</tr>
</tbody>
</table>

If food cannot be cooled as specified above, it cannot be sold.

• If generators are not available to maintain power to refrigerators and freezers during an extended power outage, then all potentially hazardous foods must be discarded.

• WHEN IN DOUBT, THROW IT OUT!

Flooding:

• If possible, use sandbags and move all food items and food storage equipment to higher elevations to prevent water damage.

• Discontinue all food preparation.

• Discard cardboard juice/milk/baby formula boxes and home canned foods if they have come in contact with flood water as they cannot be effectively cleaned and sanitized.
• Discard any non-waterproof food items that may have come into contact with flood water.
  ▪ **Non-waterproof food containers** include those with screw-caps, snap lids, pull tops, and crimped caps.
  ▪ **Waterproof food containers** include undamaged, commercially prepared foods in all-metal cans and “retort pouches” (flexible, shelf-stable juice or seafood pouches).

• **Discard food in damaged cans** which include those cans with swelling, leakage, punctures, holes, fractures, extensive deep rusting, or crushing/denting that is severe enough to prevent normal stacking or opening with a manual, wheel-type can opener.

• **Clean and sanitize** all flood affected areas in the food facility (including salvageable canned foods) as follows:
  1. Use potable water,
  2. Wash with hot soapy water,
  3. Rinse with potable water, and
  4. Sanitize in a solution of 1 tablespoon of unscented, liquid chlorine bleach per gallon of potable water for at least 30 seconds.

**Boil Water Notice:**

• If **Boil Water Notice is issued**, turn off water to vending machines, beverage dispensers, drinking fountains, produce misting systems, coffee makers and ice machines.
  ▪ Use only bottled water or boiled water for handwashing during cleanup

• **When Boil Water Notice is lifted**, flush lines and sanitize all vending machines, beverage dispensers, drinking fountains, produce misting systems, coffee makers and ice machines.
  ▪ Flush all faucets in restrooms, kitchen, waiter stations and drinking fountains.
  ▪ Clean and sanitize all fixtures, sinks, and equipment connected to water supply lines.
  ▪ Clean and sanitize all dishes, utensils, and work areas.

• Environmental Health inspectors may visit to verify your facility is handling food safely.

  **Equipment and structural changes and repairs may require plan review and permitting prior to reinstating service if damage is significant.**