



Power Outages: Maintaining Food Safety at a Food Facility

Basic Steps:

- ✓ Keep all refrigerator and freezer doors closed. Minimize going in and out of refrigeration units.
- ✓ Consider transferring all potentially hazardous foods to a refrigeration truck or ice storage.
- ✓ To extend the life of food, pack clean, uncontaminated ice or dry ice around all potentially hazardous food items.

Maintaining Food Safety: “*When in doubt, throw it out.*”

- ✓ Check food temperatures regularly with a stab thermometer to make sure they stay in the proper temperature range of below 41°F or above 135°F. [Remember to wipe the thermometer between uses with an alcohol swab.]
- ✓ Throw away all potentially hazardous foods (raw meats, milk, eggs etc.) that have been in the *Danger Zone* (temperatures greater than 41°F and less than 135°F) for more than four (4) hours.
- ✓ Do not re-freeze thawed foods.

When to Close:

- ✓ No hot water is available.
- ✓ Unable to maintain proper food temperatures due to lack of power to food holding equipment, including: freezers, refrigerators, hot holding units.
- ✓ Lack of power to hood ventilation system.
- ✓ Unable to properly wash and sanitize utensils and other food contact items.
- ✓ Unsafe lighting in the food preparation area.

Re-opening Guidelines:

- ✓ All foods in the *Danger Zone* for more than four (4) hours have been thrown away.
- ✓ All food that has thawed is not refrozen.
- ✓ All of the above conditions have been corrected:
 - Hot water is available at a minimum of 120°F.
 - All food holding equipment (fridges, freezers, hot holding units) is fully operable and able to maintain proper food temperatures.
 - Appropriate hood ventilation is available and operable.
 - Proper cleaning and sanitizing of utensils and food contact items is available.
 - Adequate and safe lighting is present.

For more information, please contact Environmental Health at (530) 283-6355.

Or visit our website at:

<http://www.plumascounty.us>