



FOOD SAFETY NOTICE: POWER OUTAGES

During a power outage measures must be taken to protect the public and employees from immediate health and safety risks. Factors that should be considered to make the proper decision on whether or not to operate a food facility during a power outage include:

- Potential foodborne illness from unsafe food handling and temperature abuse.
- Potential liability associated with unsafe consumer and employee working conditions.
- Loss of consumer confidence and profit from compromised service and food quality.

HEALTH DEPARTMENT CONCERNS

Loss of power may cause the following unsafe conditions:

- Foods in the DANGER ZONE of 41°F to 135°F are perishable and potentially hazardous. If they remain there for 4 hours or more, the food may become unsafe to eat.
- Low water temperatures for hand and utensil washing and sanitation.
- Inadequate ventilation to remove heat and grease vapors.
- Poor lighting in food preparation, utensil washing, and public areas.

Measures to safeguard foods, promote safety, and above all REMAIN OPEN:

- Keep the refrigerator/freezer doors **closed** to maintain cold temperatures and/or transport foods to unaffected facilities with refrigeration.
- Further protect foods by putting ice and/or dry ice in the coolers.
- Discard all foods in the DANGER ZONE of 41°F to 135°F. **When in doubt, throw it out.**
- Have an alternate menu that does not require cooking and minimal food handling.
- Provide approved alternate lighting sources.
- Develop, plan, and train personnel to handle the loss of power when it happens.
- Decide if you must close to provide safety for the public and your employees.

REFRIGERATED PHF (potentially hazardous foods)

Use the table below as a guide for handling **PHF** stored in refrigeration units during power outages.

Duration of Power Outage (hours)	Food Temperatures		
	45°F or below	46°F to 50°F	50°F or above
0-2	PHF can be sold	Immediately cool PHF to 45°F or below within 2 hours	PHF cannot be sold
2-3	PHF can be sold, but must be cooled to 41°F or below within 2 hours	Immediately cool PHF to 45° F or below within 1 hour.	
4+	Immediately cool PHF to 41°F or below within 1 hour.	PHF can't be sold	

PHF IN HOT HOLDING UNITS

Use the following table to determine what to do with **PHF** that is held in hot holding units and is below 135°F at the time the power is restored:

Duration of Power Outage	Food below 135° F in Hot Holding Units When Power is Restored
2 hours or less	1. May be sold if reheated to 165°F and then held at 135°F or above; or 2. May be sold if rapidly cooled to 41°F or below within 2 hours following restoration of power.
More than 2 hours	PHF cannot be sold

If food cannot be rapidly cooled as specified in the tables above, it can't be sold.

POWER RESUMES AND/OR FACILITY REOPENS

If you voluntarily closed your facility, the following conditions should be verified prior to resuming food preparation and/or sale of potentially hazardous foods (PHF):

1. All unsafe PHF have been discarded.
 - If there are any questions regarding the safety of specific foods, contact your local environmental health agency.
2. Electricity and natural gas services have been restored.
3. All circuit breakers have been properly reset as needed.
4. All equipment and facilities are operating properly, including:
 - Lighting
 - Refrigeration
 - Hot holding
 - Ventilation
 - Toilet facilities
5. Hot (minimum 120F) and cold potable water, under pressure for:
 - Hand washing
 - Proper dishwashing

If your facility was closed by a local environmental health agency, it must remain closed until you obtain official approval from that agency to reopen.

FOR MORE INFORMATION CONTACT:

Solano County Environmental Health
www.solanocounty.com
 PHONE 707 784-6765
 FAX 707 784-4805

General energy information:
www.CAISO.com

Environmental Health Services:
State-www.sbcphd.org/ehs/food

California Restaurant Association:
www.calrest.org