



Power Outage

Do It First!

Close the facility.

It's not safe to operate without lights, refrigeration, ventilation or hot water.

- **Write down the TIME when the power outage occurred.**

Your food safety "time clock" starts ticking when the power goes out.

- **Begin taking regular food TEMPERATURE readings.**
 - Have a food thermometer at-the-ready at all times.
 - Check hot foods every hour and cold foods every two hours.
 - Keep a time/temperature record for every item checked in every unit.

(Note: Make copies of a Cooking Temperature Log and use to keep records.)

Food Safety Factors

Watch these four food conditions carefully:

A. Foods being cooked when power went off.

- Do not serve any partially cooked food.
- If power outage is brief (under 1 hour), re-cook food to 165°F when power returns.
- If power is out for more than 1 hour, discard all partially cooked food.



B. Foods being held hot (e.g., 140°F or above in a warmer)

- Once food is below 135°F for more than four hours, discard it.
- If food is below 135°F for less than four hours, rapidly reheat it to 165°F on stove or in oven before serving.

C. Foods being held cold (e.g., 41°F or below in a refrigerator)

- Write down time when food rises above 41°F.
- If food cannot be re-chilled to 41°F within four hours, discard it.

D. Frozen foods that thaw out

- If thawed food does not exceed 41°F for more than four hours, it may be refrozen.

(Note: Refreezing can make some foods watery or mushy).

Road to Recovery

After the power comes back on...

1. Decide which foods to discard and which to salvage. Use time/temperature records and food safety factors described here.
(Note: Make copies of a Cooking Temperature Log and use to keep records.)
2. Verify electrical breakers, utilities and all equipment are in working order.
3. Make sure hot water is being heated adequately for hand and ware washing.
4. Clean and sanitize food equipment and utensils as needed.
5. Call your local health department before reopening.

What to do in case of a...

Power Outage

Ready to Reopen?

...continued

You're ready to reopen only after making sure the food you are serving is safe.

POTENTIALLY HAZARDOUS FOODS (PHF)

Foods to be most concerned about during a power outage include various egg, milk and meat products, cut melons and other perishables. Harmful microorganisms can grow in these foods and cause illnesses when between 41°F and 135°F. Examples:



- Meat and meat dishes
- Mixed dishes (soups, stews, casseroles, pasta/rice)
- Dairy and egg products (milk, eggs, cream sauces, soft cheeses)
- Cut melons, cooked vegetables (cut watermelon, honeydew, cooked peas)
- Some desserts (pumpkin pie, custard-filled pastry, cheesecake, meringue, chiffon)

NON-POTENTIALLY HAZARDOUS FOODS (non-PHF)

These foods may be kept at room temperature. Harmful microorganisms usually do not grow on these foods and do not cause illnesses. Discard these foods if quality deteriorates or mold grows on them. Examples:

- Breads, dry flour, dry pasta, dry rice, sugar
- Vinegar-based dressings, ketchup, relish, mustard, condiments
- High-sugar foods (jellies, fruit pies, dried fruit, juices)
- Hard cheeses, solid butter, whole fresh fruits/vegetables

KEEPING COLD FOOD COLD LONGER

- Keep refrigerator doors closed, except while checking temperatures every two hours.
- Cover open coolers with tarps or blankets.
- Avoid adding hot foods to refrigerators.
- Group chilled foods together to reduce warming.

(Note: A closed refrigerator can keep food cold for up to four hours; a closed freezer for up to two days. A half-filled freezer will warm up twice as fast as a full one.)

Helpful Hints

Reduce the impact of a power outage by:

- Canceling incoming food supply shipments.
- Transferring food to off-site cold storage facilities.
- Placing dry ice blocks in refrigerators/freezers. A 25-pound block of dry ice can keep a 10-cubic-foot freezer cold for up to four days.

(Note: Dry ice produces carbon dioxide gas that should be ventilated.)



Public Health
Prevent. Promote. Protect.
Zanesville-Muskingum County

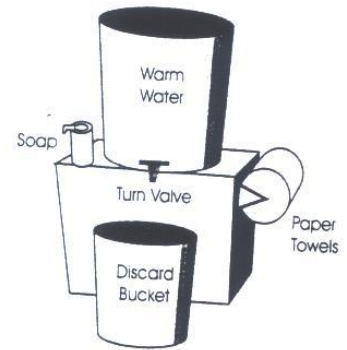
Information developed by the **Twin Cities Metro Advanced Practice Center**, supported by funding from the **National Association of County and City Health Officials**

740-454-9741 ext. 282

HANDWASHING: Three acceptable methods are:

- Antibacterial towelettes
- Hand sanitizer removed with a paper towel
- Igloo type cooler filled with potable water and supplied as illustrated:

***Hand washing activities must not be compromised by reducing the number of washings or the length of washing time.



Equipment Washing and Sanitizing:

- Water from commercially filled containers, or
- Boil the water, if an option, for two minutes prior to use, or
- Use disposal trays, plates, cups, utensils, etc. to minimize water demand on alternate supplies.
- Automatic dishwashers may be used for pre-wash only. Equipment must then be washed, rinsed and sanitized in potable water.

Drinking Water:

- Individual, commercially filled water bottles, or
- Clean, sanitized igloo type cooler filled with potable water. It is recommended that the number of coolers provided, either equal or exceed the number of drinking fountains in the school.

Food Preparation:

- Boil the water prior to use, if this is an option, or
- Water from commercially filled containers

Restroom:

- Provide sufficient water to flush the toilet

Ice Machines and Soda Pop Dispensers, and Coffee Makers:

- Any appliances that are directly plumbed to the water supply will need to be shut down, cleaned, and sanitized prior to use, once potable water is available.

PUBLIC WATER AUTHORITIES IN MUSKINGUM COUNTY

Village of Dresden	754-1263	Village of Philo	452-7111 or 674-4895
Muskingum County Water	453-0678	Village of Roseville	697-0322 or 697-7310
Village of Frazzysburg	828-2901	Village of South Zanesville	454-0492 or 453-3113
Maysville Water Authority	849-2428	Village of New Concord	826-7671
City of Zanesville	452-7111		

Water outages do happen and are a fact of life. Planning what to do during an outage or advisory is good business practice.

Revised: April 2019