



POWER OUTAGE GUIDELINES

If your facility is without power, the steps below should be taken to minimize product loss.

1. Report the outage to the utility **IMMEDIATELY!** Stay in contact with the utility to find out how long it is projected until the power will be restored.
2. **NOTIFY** the Logan County Health Department for assistance as needed.
3. Remove all potentially hazardous food from hot holding units and store in walk-in coolers or freezers. Please note, if you place hot foods in your smaller coolers, the ambient temperature of the cooler may become too warm causing a potential for spoilage and product loss. In such cases, it would be advisable to put hot foods in the largest freezers or coolers using the combination of their size and food mass to help maintain proper refrigeration. If your facility only has small coolers and freezers, you may quickly cool containers of hot food in tubs of ice (from ice maker) or in cold water baths so as not to overheat these smaller units. Put potentially hazardous cold foods back into coolers or freezers as quickly as possible.
4. Be prepared to close the establishment. Keep cooler and freezer doors closed after food is stored to retain temperatures.
5. Remember, refrigerated food must be maintained at 41⁰ F or below to prevent growth of bacteria and frozen food must remain frozen. If potentially hazardous foods cannot be maintained at or below 41⁰ F, be prepared to discard such items.
6. Facility operators and their employees must know correct emergency procedures. Remember that you are responsible for providing safe food to the public.
7. If food volumes are large, as in grocery stores, etc., then be prepared to secure refrigerated or freezer type truck trailers, etc. to hold food at required temperatures.
8. If your facility has a back-up generator, have it inspected frequently to assure it functions. Be sure employees are properly trained to operate it, if needed.