

# WHAT TO DO IN THE EVENT OF A POWER OUTAGE

## All food establishments must:

### 1 Stop Operations

- This means: no food preparation or service
- Record time of power outage



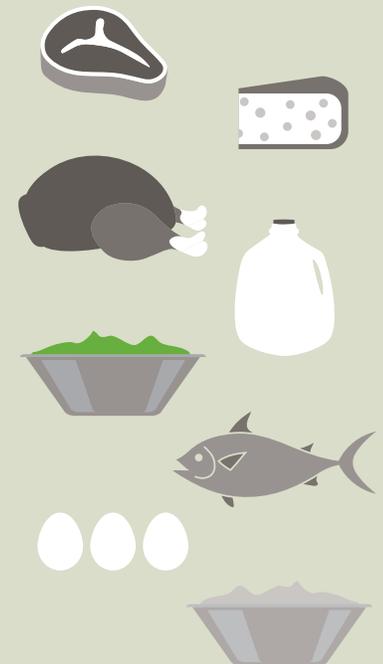
### 2 While the Power is Out

- Check the temperature of PHF
  - **PHF that is at or below 41°F** at the time the power is out: Keep cold
  - **PHF that is between 42°F -135°F** at the time the power goes out: Throw away
- Place bags of ice in coolers/freezers
- Keep refrigerator and freezer doors closed



### Potentially Hazardous Foods (PHF) include:

high protein foods (meat, poultry, fish, eggs, dairy, cheeses); cooked rice, beans, potatoes, pasta, and vegetables; potato/pasta salads; custards/puddings; and cut leafy greens



### 3 After Power is Restored

- When the power comes back, check cold holding and throw away any PHF above 41°F or use the table below for guidelines on what food is safe to keep or serve. If the time is unknown, throw away.
- Check operation of:
  - ✓ Refrigerators/freezers
  - ✓ Hot and cold potable water
  - ✓ Hot food holding systems
  - ✓ Ventilation systems
  - ✓ Cooking equipment
- Frozen food that remained frozen can be saved

## Cold Food Temperature and Holding Time Guidelines

Time	42° to 45° F	46° to 55° F	56° F or above
0 to 4 hours	Safe to sell	Immediately cool to 41° F	Reheat to 165° F
4 to 12 hours	Safe to sell	Immediately cool to 41° F	PHF cannot be sold, throw away the food
12+ hours	Immediately cool to 41° F	PHF cannot be sold, throw away the food	PHF cannot be sold, throw away the food

Contact Public Health for any questions and for re-opening approval: **206-263-9566**

See other side for detailed instructions.

# DETAILED INSTRUCTIONS FOR POWER OUTAGE PROCEDURES

All food establishments must do the following in the event of a power outage. Call Public Health for approval to open or questions: 206-263-9566.

**Potentially Hazardous Foods (PHF):** include high protein foods (meat, poultry, fish, eggs, dairy, cheeses); cooked rice, beans, potatoes, pasta, and vegetables; potato/pasta salads; custards/puddings; cut leafy greens; and other similar food.

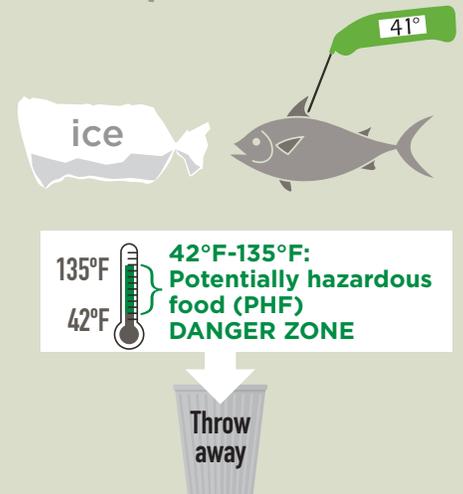
## 1 Stop Operations

During a power outage the establishment must be closed. Record the time of the power outage.



## 2 While the Power is Out

- Check the temperature of PHF
  - **PHF that is at or below 41°F** at the time the power is out: Keep cold
  - **PHF that is above 41°F** at the time the power goes out: Throw away
- Place bags of ice in coolers/freezers. Dry ice should not be used in enclosed spaces. Keep refrigerator and freezer doors closed at all times.
- **Do not place hot food in refrigerators or freezers.** Discard all PHF under 135°F after 4 hours. If power returns within 4 hours, reheat food to 165°F.



## 3 After Power is Restored

Follow these guidelines before re-opening the establishment.

**Handling & discarding PHF** – Use a clean and sanitized digital thermometer to identify PHF above 41°F. Consult the table on the opposite page for guidelines on how to handle and when to discard PHF. If time is unknown, discard. If in doubt, throw it out!

**Frozen food** – If food remained solid and there is no evidence of thawing, such as weeping, stains, physical depreciation, or container damage, food may be kept. Otherwise, throw away.

Check the following systems:



**Ventilation** – mechanical ventilation must be working before cooking operations can begin



**Hot holding** – hot holding equipment holds at 135°F or higher



**Refrigeration** – refrigerators are holding at a temperature of 41°F or below



**Water** – hot water out of the tap is at least 100°F



**BE SAFE!**  
**DO NOT USE: Charcoal, Wood, or Gas Cooking Equipment or Portable Generators Indoors!**

