



SUTTER COUNTY

DEVELOPMENT SERVICES DEPARTMENT

Building Inspection
Code Enforcement

Engineering/Water Resources
Environmental Health/CUPA

Planning
Road Maintenance

FOOD SAFETY DURING TEMPORARY POWER OUTAGES RETAIL FOOD FACILITIES

Appropriate decision-making before, during and immediately after power outages is necessary to protect consumers from unsafe food and minimize product loss. Food facilities should develop a plan and obtain appropriate emergency supplies before the need arises. Food items of concern are those considered to be potentially hazardous foods (PHF). Generally, PHF are moist, perishable foods where bacteria can grow most easily during time the food is held in the temperature danger zone (41°F to 135°F).

WHEN AN OUTAGE OCCURS

- Note the time at which the power outage began
- Discard food products that are in the process of being cooked, but which have not yet reached the final temperature

Immediately Close if Any of the Following Occur During the Outage

- Inability to *properly* wash, rinse and sanitize utensils
- Inoperative hood ventilation and makeup air supply systems in conjunction with gas or solid fuel heating and cooking equipment
- Lack of sufficient light in food preparation areas to allow for safe food preparation and cleaning and sanitizing of food contact surfaces.
- No hot water, inadequate water pressure
- Unsafe food temperatures (see tables on following page)

Actions That Can Help Perishable Food During the Outage

Cold Potentially Hazardous Food

- Keep refrigerator and freezer doors closed as much as possible
- If practical, group packages of cold food together to reduce heat gain
- Cover open refrigerated and frozen food cases, especially vertical displays
- Caution: The use of dry ice may result in unsafe build-up of CO₂ (Carbon Dioxide)

Hot Potentially Hazardous Food

- Use ice and/or ice baths to rapidly cool small batches of hot food
- Do not place hot foods in refrigerators or freezers
- Use "canned heat" under foods on electric steam tables to help maintain PHF at 135°F

WHEN POWER IS RESTORED

- Identify Potentially Hazardous Food that may have been in the temperature danger zone
- Check the internal food temperature
- If practical, separate packages of food in refrigeration units and freezers to allow for faster re-cooling

Refrigerated Potentially Hazardous Food (PHF)

Duration of Power Outage	Potentially Hazardous Food Temperatures		
	45°F	46°F to 50°F	Above 50°F
0-2 hours	PHF may be sold	Cool PHF to 41°F or below within 2 hours	PHF must be discarded
2-3 hours	PHF may be sold, but must be cooled to 41°F or below within 2 hours	Cool PHF to 41°F or below within 1 hour	
4+ hours	PHF may be sold but must be cooled to 41°F or below within 1 hour	PHF must be discarded	

Potentially Hazardous Food (PHF) in Hot Holding Units

Duration of Power Outage	PHF below 135°F in Hot Holding Units When Power Restored
2 hours of less	May be used/sold/served if <ul style="list-style-type: none"> • Re-heated to 165°F then held at 135°F or above • Rapidly cooled to 41°F or below following restoration of power
More than 2 hours	PHF must be discarded

REOPENING

Prior to resuming food preparation and re-opening your facility to the public, the following conditions must be verified:

- All unsafe potentially hazardous food has been discarded
- Electricity and gas services have been restored
- All circuit breakers have been properly reset as needed
- Any "Boil Water Notices" are followed to assure the water is safe for food preparation and consumption
- All equipment and facilities are operating properly, including:
 - Lighting
 - Refrigeration
 - Hot holding
 - Ventilation
 - Toilet facilities
- Hot (minimum 120° F, except hand washing 100-108° F) and cold potable water, under pressure for:
 - Hand washing
 - Proper dishwashing
- Note: If your facility was closed by the Environmental Health Department, it must remain closed until you obtain approval from the Environmental Health Department to reopen.

DISPOSAL OF FOOD

Potentially Hazardous Food that has been subjected to unsafe temperatures prior to or during the power outage might not be safe to eat even if the procedures in the tables on the previous page are followed.

- If it is determined that food must be discarded, document the type and amount of food and the reason for disposal for insurance and regulatory purposes.
- Small volumes of food to be discarded can be denatured with a cleaning product (such as bleach) and placed in the outside refuse bin.
- To discard large volumes of food, contact your refuse disposal company or your local landfill operator for disposal instructions.
- If there are any questions regarding the safety of specific foods, contact the Environmental Health Department (contact information below).
- **WHEN IN DOUBT, THROW IT OUT!**