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Logan County Power Outage Guidance for Interruption of Electrical Service in Food Service Operations

I. Assessment

In the event of an emergency involving electrical service interruption, appropriate food service operations responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food service operations
- The duration of the emergency event
- The impact on other critical infrastructure and services (example: refrigeration)
- The availability of alternative procedures that can be used to meet the Ohio Uniform Food Safety Code.

II. Response

The following are temporary alternative procedures that may be considered to address specific affected food service operations during an extended interruption of electrical service.

Affected Operations:

A. Refrigeration equipment inoperable Alternative Procedures

- Note the time the power outage begins
- Monitor and record food temperatures every 2 hours **
- Keep refrigeration equipment doors closed
- Pack TCS food in commercially made ice or dry ice
Use precautions for using dry ice by using insulated gloves and venting the area before exiting.
- Relocate product in cases to walk-in boxes, freezers, or refrigerated trucks if safe temperatures cannot be maintained in the cases.
- Do not put hot food into refrigeration equipment

** See attached *Refrigerated Food list for disposition in regards to time/temperature for safety of foods.*

- ##### B. Ventilation - No mechanical ventilation provided to remove cooking smoke, steam, grease laden air, etc. Alternative Procedure
- Discontinue all cooking operations.

- C. Lighting - Lack of artificial illumination for personal safety, food preparation, food handling, cleaning equipment/utensils, cleaning the premises
Alternative Procedure (Lighting)
- Limit operation to daylight hours only. Restrict operations to those who can be safely conducted in available natural light
 - Provide lighting using other power sources (i.e. – battery operated lantern, flashlight, etc if fire codes allow). Limit operation to those procedures that can be safely conducted using alternative lighting.
- D. Cooking Equipment – Cooking equipment is no longer functional
Alternative Procedure
- Evaluate time and temperature to determine if foods should be discarded.
 - Discard raw animal/TCS foods that were in the cooking or re-heating process but did not reach a safe final temperature.
 - Discontinue cooking operations.
- E. Hot Food Handling – Equipment for holding TCS food hot is no longer operational.
Alternative Procedure
- Note the time the power outage begins
 - Discard all TCS food after 4 hours from being removed from temperature control (below 135 degrees)
 - Use an alternate heat source such as “canned heat” and monitor temperatures hourly. Note: if power returns within 4 hours, reheat food to 165 degrees F.
- F. Dishwashing Equipment – Equipment for cleaning and sanitizing utensils/tableware is no longer operational.
Alternative Procedure
- Use the 3 compartment sink if hot water is still available.
 - Use single service tableware.
 - Discontinue operations that generate soiled utensils/tableware.
- G. Water – The well serving the establishment no longer produces water.
Alternative Procedure
- See “Interruption of Water Service” procedures. (See attached – Potable Water Interruptions)
- H. Sewage Disposal – Sewage ejector pump(s), no longer functional.
Alternative Procedure
- Discontinue all operations. Contact local health department. 651-6206
- I. Electric Hot Water Heater – No hot water
Alternative Procedure
- Heat water on a gas cooking appliance.