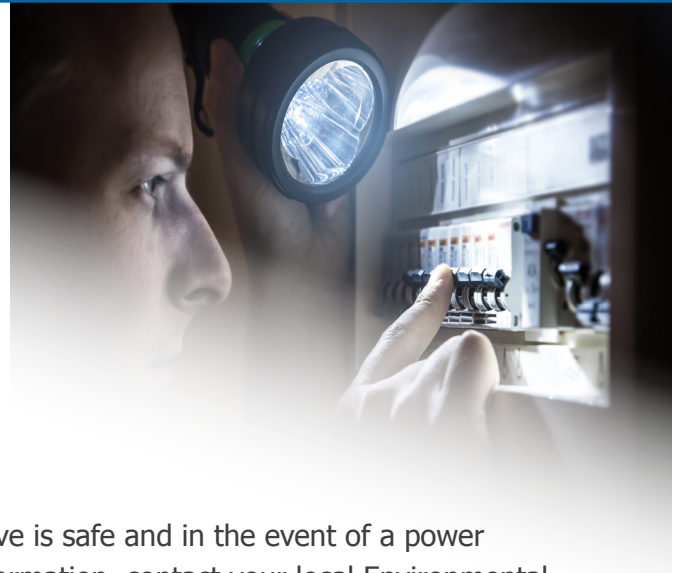


Food safety during a power outage

What food premises operators need to know

During an emergency such as a power outage, the safety of the food you serve may be compromised depending on the length of the outage and the utilities that are affected. During most power outages you will need to close your food premises as basic utilities, such as hot water are unavailable and equipment, such as dishwashers and refrigeration units are inoperable. Food preparation during a power outage is not recommended.



It is your responsibility to ensure that the food you serve is safe and in the event of a power outage your employees know what to do. For more information, contact your local Environmental Health Officer.

➤ **What action should I take during a power outage?**

- Avoid opening refrigerator and freezer doors frequently; an unopened refrigerator should keep food cold for up to 4 hours and a freezer should keep food frozen for 24 to 48 hours.
- Place refrigerated perishable foods on ice.
- Record the time of the power failure.
- Monitor and record the temperature of coolers, freezers and food in hot holding units as outlined in your food safety plan.
- Throw out foods that are being cooked if you were unable to finish cooking them.
- Do not place hot foods in refrigeration units.
- Close your premises if you do not have basic utilities such as hot and cold running water and sewage disposal.

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➤ **What action should I take following the power outage?**

- Make sure you have basic utilities such as hot and cold running water and sewage disposal.
- Make sure all equipment including dishwashers, refrigeration equipment and freezers are working properly.
- Throw out refrigerated potentially hazardous foods if the internal temperature of the food has been greater than 4°C for more than 2 hours.
- Throw out frozen foods that are completely thawed and if the temperature of the food is greater than 4°C. Foods may be refrozen or used if they are only partially thawed or if the food temperature is under 4°C. However, refreezing foods may result in poor quality.
- Throw out hot held potentially hazardous foods if the internal temperature of the food has been less than 60°C for more than 2 hours.
- Update your Food Safety Plan to ensure that food handlers know what action to take during an emergency such as a power outage, boil water advisory, fire or a flood.

If you are unsure about the safety of any food, throw it out.

Contact your local Health Protection Office for additional information

www.fraserhealth.ca/healthprotection