

WHAT TO DO IN THE EVENT OF A POWER OUTAGE

Skagit County
Public Health



All food establishments must:

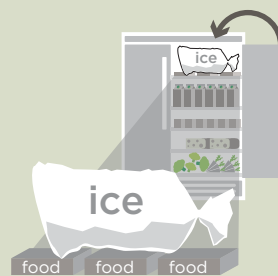
1 Stop Operations

- 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 questions/re-opening approval: (360) 416-1500 or email EH@co.skagit.wa.us

DETAILED INSTRUCTIONS FOR POWER OUTAGE PROCEDURES

All food establishments must do the following in the event of a power outage. Call or email Public Health for approval to open or questions: (360) 416-1500 - EH@co.skagit.wa.us

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.

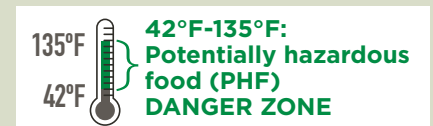
1 Stop Operations

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!

