TOWN OF KILLINGWORTH HEALTH DEPARTMENT

323 RT 81, Killingworth, CT 06419 PHONE: (860)663-1765 x223 FAX: (860)663-3305

GUIDELINES FOR FOOD SERVICE ESTABLISHMENTS

DURING POWER OUTAGES

Dear Food Establishment Owner/Operator,

The following guidance is provided in the event of a power outage to ensure food safety and minimize product loss. Food items of concern are those that are considered potentially hazardous foods (PHF) such meat, fish, poultry and several others. Generally, PHF's are moist, perishable foods in and on which bacteria can grow most easily during the time when the food is held in the temperature danger zone of 46°F to 139°F.

WHEN THE POWER GOES OUT

FOOD SERVICE ESTABLISHMENTS ARE REQUIRED TO CLOSE DURING A POWER OUTAGE UNLESS A GENERATOR IS MADE AVAILABLE TO SERVE THE ENTIRE ESTABLISHMENT.

Note the time the power went out and discard food products that are in the process of being cooked, but which have not yet reached the final temperature. Discontinue preparation of food until power is restored.

WHEN POWER IS RESTORED

Identify PHF that may have been in the temperature danger zone, check the internal food temperature and if practical, separate packages of food in refrigeration units and freezers to allow for faster re-cooling

Use the table below for handling PHF stored in refrigeration units:

Duration of	Food Temperature		
Power Outage (hours)	45 F or below	46 F to 50 F	50 F or above
0-2	PHF can be sold	Immediately cool PHF to 45 F or	PHF cannot be sold
		below within 2 hours	
2-3	PHF can be sold	Immediately cool PHF to 45 F or	PHF cannot be sold
		below within 1 hour	
4+	PHF can be sold	PHF cannot be sold	PHF cannot be sold

Use the table below for handling PHF that is in hot holding units and is below 140°F at the time the power is restored:

Duration of Power Outage	Food Below 140 F in Hot Holding Units When Power is Restored	
2 hours or less	1. May be sold if reheated to 165° F and then held at 140° F or above; or	
	2. May be sold if rapidly cooled to 45 ° F or below within 2 hours	
	following restoration of power.	
More than 2 hours	PHF cannot be sold	

REOPENING

Verify the following prior to resuming food preparation and/or sale of potentially hazardous foods once the power is restored:

- ✓ All unsafe potentially hazardous food has been discarded
- ✓ All circuit breakers have been properly reset as needed
- ✓ All equipment and facilities are operating properly, including:
 - o Lighting
 - o Refrigeration
 - Hot holding
 - Ventilation
 - Toilet facilities
 - o Hot and cold potable water, under pressure for hand washing and dishwashing

If your facility was closed by the Killingworth Health Department, it must remain closed until you obtain official approval to reopen.

Please contact me at 860-663-1765 x223 or <u>phutcheon@townofkillingworth.com</u> should you have any questions or need any additional information.

Thank you for your cooperation.

Sincerely,

Paul Hutcheon, M.P.H., R.S. Director of Health