



# Plumas County Environmental Health

270 County Hospital Road, Ste. 127, Quincy CA 95971

Phone: (530) 283-6355 ~ Fax: (530) 283-6241

---

## FOOD SAFETY DURING TEMPORARY POWER OUTAGES

### Retail Food Facilities

This Food Safety Notice is in regards to temporary power outages at retail food facilities. The food items of concern are potentially hazardous foods (PHF). PHF 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 (41°F to 135°F).

#### Basic Steps:

- ✓ Keep all refrigerator and freezer doors closed. Minimize going in and out of refrigeration units.
- ✓ Check food temperatures regularly to make sure they stay in the proper temperature range of below 41°F or above 135°F. [See the temperature log on page 2]
- ✓ Consider transferring all potentially hazardous foods to a refrigeration truck or ice storage.
- ✓ To extend the life of food, pack clean, uncontaminated ice or dry ice around all potentially hazardous food items.

#### Maintaining Food Safety:

- ✓ Throw away all potentially hazardous foods (raw meats, milk, eggs etc.) that have been in the Danger Zone (temperatures greater than 41°F and less than 135°F) for more than four (4) hours.
- ✓ Discard food products that are in the process of being cooked if unable to continue cooking due to power outage
- ✓ “when in doubt throw it out”

#### When to Close:

- ✓ Unable to maintain proper food temperatures due to lack of power to food holding equipment, including: freezers, refrigerators, hot holding units.
- ✓ Lack of power to hood ventilation system.
- ✓ Unable to properly wash and sanitize utensils and other food contact items.
- ✓ Unsafe lighting in the food preparation area.
- ✓ No hot water, inadequate water pressure, no water supply

#### Re-opening Guidelines:

- ✓ All foods in the Danger Zone for more than four (4) hours have been thrown away.
- ✓ All food that has thawed is not refrozen.
- ✓ All of the above conditions have been corrected:
  - All food holding equipment (fridges, freezers, hot holding units) is fully operable and able to maintain proper food temperatures.
  - Appropriate hood ventilation is available and operable.
  - Proper cleaning and sanitizing of utensils and food contact items is available.
  - Adequate and safe lighting is present.
  - Hot water is available at a minimum of 120°F.
  - Water supply is restored

For more information, please contact Environmental Health at (530) 283-6355.

