WHAT TO DO IN THE EVENT OF A POWER OUTAGE

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

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

<table>
<thead>
<tr>
<th>Time</th>
<th>42° to 45° F</th>
<th>46° to 55° F</th>
<th>56° F or above</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 to 4 hours</td>
<td>Safe to sell</td>
<td>Immediately cool to 41° F</td>
<td>Reheat to 165° F</td>
</tr>
<tr>
<td>4 to 12 hours</td>
<td>Safe to sell</td>
<td>Immediately cool to 41° F</td>
<td>PHF cannot be sold, throw away the food</td>
</tr>
<tr>
<td>12+ hours</td>
<td>Immediately cool to 41° F</td>
<td>PHF cannot be sold, throw away the food</td>
<td>PHF cannot be sold, throw away the food</td>
</tr>
</tbody>
</table>

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

Contact Public Health for any questions and for re-opening approval: 206-263-9566

See other side for detailed instructions.
DETAILED INSTRUCTIONS FOR POWER OUTAGE PROCEDURES

All food establishments must do the following in the event of a power outage. Call Public Health for approval to open or questions: 206-263-9566.

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
- **Refrigeration** – refrigerators are holding at a temperature of 41°F or below
- **Hot holding** – hot holding equipment holds at 135°F or higher
- **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!