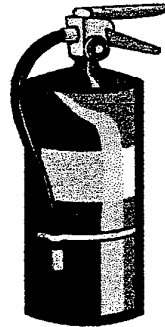
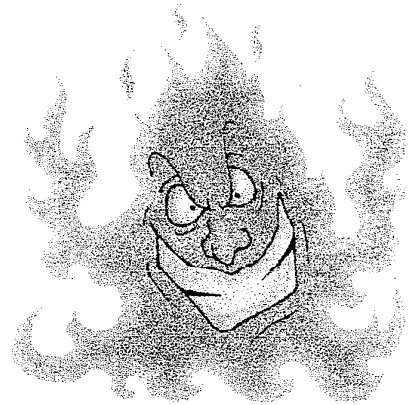
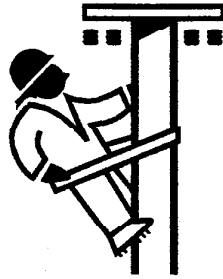
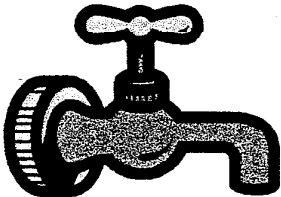


What to Do In An *EMERGENCY!*

**FOR FOOD SERVICE OPERATIONS AND
RETAIL FOOD ESTABLISHMENTS**



**Athens City-County Health Department
278 W. Union St.
Athens, Ohio 45701**

Phone: (740) 592-4431 Fax: (740) 594-2370
Equal Opportunity in Employment and Services

ELECTRICAL POWER OUTAGE

- ◆ Turn off all electrical and gas equipment
- ◆ Switch off individual circuit breakers to prevent equipment damage

Discontinue Operations

- ◆ Do not admit anymore guests. Move staff and guests to a secure well lit area. Check restrooms and stockrooms for persons that may be trapped in the dark.
- ◆ Keep all walk-in refrigerators and freezers closed

- ◆ Call power company to determine the extent of the outage

When power is restored...

- ◆ Turn on breakers and equipment one at a time to prevent overload and equipment damage.
- ◆ Ventilate walk-in refrigerators and freezers well before re-entering
- ◆ Check for and discard spoiled food.
 - ◆ Frozen foods that are still frozen (solid) may be sold. Food intended to be used/sold in a frozen state, but at internal temperatures of less than 45 (41) degrees F and not frozen, may be immediately used/sold as thawed, salvaged food items. Ice creams, frozen novelties and other frozen items that lose product characteristics once thawed should be destroyed.
 - ◆ Potentially hazardous food items with an internal temperature of greater than 45 (41) degrees F should be destroyed.

For extended power outages...

To prevent total food loss, alternate refrigeration arrangements should be made. Refrigerated truck rentals or food relocation may be required in extended outages. For shorter outages, dry ice could be used for temporary refrigeration.

SEWAGE BACK-UP

If back-up is in food preparation or service area...

- ◆ **Remove unexposed, closed, sealed products to an area not affected by sewage back-up.**
- ◆ **Make sure walk-in refrigerators and freezers are not affected.**
- ◆ **Discontinue operations if the back-up occurs in ANY food preparation, dish, or service areas.**



- ◆ **Contact drain service cleaning service immediately.**
- ◆ **Determine cause of back-up, clear obstructions.**



- ◆ **DESTROY ANY FOOD THAT MAY HAVE COME IN CONTACT WITH SEWAGE BACK-UP**

Note: This may include any open product that may have been located in the area of the back-up and exposed to aerosol vapors from the sewage.



Once back-up has been eliminated and water has receded...

- ◆ **Properly wash, rinse, and sanitize all floors and impacted surfaces.**
- ◆ **Employees with clothing that may have been contaminated should change clothes to prevent further contamination.**
- ◆ **Determine source of the back-up to prevent problems in the future.**

NO WATER

DISCONTINUE OPERATIONS

- ◆ Contact Water Department or water company to determine length of outage.
- ◆ Shut off water at water main, if possible.
- ◆ Turn off all water feed line to ice machines, water dispensers, dipper wells, coffee and tea makers, and soft drink dispensers.

- ◆ Obtain Health Department approval if you would like to re-open without water service. Must be prepared to provide single use utensils and plates. Arrange for bottled beverages and alternate method for sanitizing cooking equipment must be arranged.

Once water has been restored...

- ◆ All equipment must be properly flushed with fresh water at least ½ hour prior to use. Also clean faucet screens.
- ◆ Equipment with water plumbed directly to it may need to be sanitized by a service company.
- ◆ Replace all in-line filters.
- ◆ Clean and sanitize all fixtures, sinks, and equipment connected to water lines.

BOIL ORDER FOR WATER

- ◆ Turn off water (and circuit breakers) leading to ice machines, water dispensers, dipper wells, coffee and tea makers, and soft drink dispensers.
- ◆ Determine anticipated length of boil order.
- ◆ Post notices on equipment advising employees not to use.
- ◆ Destroy ice in ice machine.
- ◆ Do not use equipment which has water plumbed directly to it.



- ◆ Tap water affected by the boil order should be brought to a vigorous (rolling) boil and held for at least one minute.
- ◆ Boil water for manual washing, rinsing, and sanitizing all equipment, plates, utensils, boil water for sanitizing solutions.
- ◆ Boiled water should be provided for employee and guest hand washing.
- ◆ Boiled water should be used for washing produce, thawing frozen foods, food production.
- ◆ Do not use mechanical dishwashers while under a boil order.



- ◆ Restaurant may need to be closed until potable water is obtained (either by boiling or from an outside source) and equipment, utensils, and plates can be properly sanitized.



Once the boil order has been lifted...

- ◆ All equipment must be properly flushed with fresh water at least ½ hour prior to use. Also clean faucet screens.
- ◆ Equipment with water plumbed directly to it may need to be sanitized by a service company.
- ◆ Replace all in-line filters.
- ◆ Clean and sanitize all fixtures, sinks, and equipment connected to water lines.

NO HOT WATER

- ◆ **Determine “why” there is no hot water.** Check pilot lights on hot water heaters. Determine areas of the restaurant affected.
- ◆ **Contact plumber for assistance, if necessary.**

- ◆ **Heat water for dish washing and hand washing sinks in kitchen and restrooms.**

For extended outages...

- ◆ **Arrange for a chemical sanitizer on dishwashers.**
- ◆ **Arrange for chlorine hand sanitizer for employees.**
- ◆ **Use gloves for all food contact, both raw and cooked.**

- ◆ **Have damaged equipment repaired or replaced.**

EMERGENCY NUMBERS

	<u>PHONE</u>	<u>PAGER</u>
FIRE	911	_____
HEALTH DEPARTMENT	740-592-4431	_____
ELECTRIC UTILITY	_____	_____
GAS UTILITY	_____	_____
WATER DEPARTMENT	_____	_____
SEWER DEPARTMENT	_____	_____
ELECTRICIAN	_____	_____
PLUMBER	_____	_____
EQUIPMENT RENTAL	_____	_____
DRY ICE	_____	_____
GENERATORS	_____	_____
REFRIGERATION TRUCK	_____	_____
WET ICE VENDOR	_____	_____
ANSUL/FIRE	_____	_____
EXTINGUISHER COMPANY	_____	_____

NOTES

This information is provided as a courtesy to assist in the planning for emergencies of various types. It is not meant to replace the advice of Emergency Management professionals or corporate policies. This information can be incorporated into existing emergency management plans.