Food Service Sanitation Section
Food & Dairy Division
Michigan Department of Agriculture

Food Safety Recommendations For Fixed Food Service Establishments without Power and/or Water During the Emergency Power Outage

8/15/03

Loss of Power and Water:

All foodservice establishments that are without electricity or water should be closed. {1999 Food Code, Section 8-404.11}.

Procedures for Re-Opening:

After electricity and water have been restored, a food service establishment may resume operation. The following precautions should be taken.

Water Supply

Situation A - The municipality has restored the water supply but a boiled water advisory has been issued: The local health department may provide guidance to allow some low risk food service establishments to operate using the attached guideline.

Situation B - The municipality has withdrawn the boiled water advisory: Normal use of the water supply may resume after flushing and sanitizing equipment.

Food

Duration of Power Outage (hours)	**COLD FOOD TEMPERATURES**		
	45°F or below	**46°F to 50°F**	**50°F or above**
0-2	PHF can be sold	Immediately cool PHF to 41°F or below within 2 hours	PHF cannot be sold
2-3	PHF can be sold, but must be cooled to 41°F or below within 2 hours	Immediately cool PHF to 41°F or below within 1 hour	
4+	Immediately cool PHF to 41°F or below within 1 hour	PHF cannot be sold	

Frozen foods that are still solid or semi-solid can be re-frozen. Otherwise, frozen foods should be handled in accordance with the above chart.

ALTERNATIVE PROCEDURES FOR BACTERIOLOGICAL WATER CONTAMINATION

The following is a list or optional procedures that may be used by low risk food service establishments. *Alternative source of water means boiled or commercially bottled water.

Operation	Optional Procedures Which May be Authorized
Thawing of frozen foods	- thaw only in refrigerator or as part of cooking process
Washing produce	- obtain and use prewashed packaged produce
	- use frozen/canned produce
	- wash fresh produce with potable water from an alternate approved source*
Dipping and soaking produce	- use potable water from an alternate approved source*
Preparing food and beverages requiring water, including reconstitution of dried foods -	- discontinue sale of prepared foods
	- discard any food left on site prepared with water prior to the discovery of the contamination
	- use prepared food from an alternate approved source*
	- use potable water from an alternate approved source*
Ice making	- discard ice prepared with contaminated water
	- discontinue preparation of ice
	- purchase packaged potable ice
Handwashing	- The water may be used to wash hands followed by a hand sanitizer. Bare-hand contact regulations apply without exception.
Cleaning and sanitizing of Utensils	- use only single-service utensils
	- use approved sanitizers in adequate concentration in final step to destroy bacterial contamination
	- use waterless cleaning or non-potable water for floors, garbage cans, etc.