



Milford Health Department
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KEEPING FOOD SAFE DURING A POWER OUTAGE

HAVE AN ACTION PLAN AND TRAIN THE STAFF

WHEN THERE IS A POWER OUTAGE:

- Note the time at which the power outage begins. Keep a log of refrigerator and freezer temperatures.
- Discard food products that are in the process of being cooked, but which have not yet reached the final temperature.
- Discontinue all cooking operations.
- Consider pre-arranging with a refrigerated truck company to keep foods cold or renting a generator to supply electricity for your walk-in cooler/freezer.
- Arrange with another establishment to hold your food in their walk-in, provided they have power. Do not store foods in private homes.
- Group frozen foods closely together as a typical practice. Foods may stay cooler for a longer time. Know where to buy dry ice or block ice to help keep food cold when the power is out.
- Have the number for United Illuminating handy so you can find out about power outage status.

ACTIONS THAT CAN KEEP FOOD SAFE FOR SEVERAL HOURS:

Cold Potentially Hazardous Foods

- Keep refrigerator and freezer doors closed as much as possible.
- Do not place hot foods in refrigerators or freezers.
- If practical, group packages of cold food together to reduce heat gain.
- Cover open refrigerated and frozen food cases, especially vertical displays.

Hot Potentially Hazardous Foods

- Use "canned heat" under foods on electric steam tables to help maintain potentially hazardous foods at 140°F.
- Use ice and/or ice baths to rapidly cool small batches of hot food.

If you are out of power for more than 4 hours, potentially hazardous food may have to be discarded. Begin inventorying affected foods for insurance claims purposes. The Health Department can assist in this process.

DISCARD: meat, poultry, fish, eggs & egg substitutes, raw or cooked; dairy products, including butter; casseroles, stews, soups; lunch meats, hot dogs; cream-based foods made on-site; custards, cheese pies; cookie dough made with eggs; cut melons; cooked vegetables.

SAVE: margarine; hard & processed cheeses; fresh uncut fruits & veggies; opened jars of vinegar-based salad dressings; fruit juices; fresh herbs & spices; fruit pies, breads, rolls & muffins; cakes (except cream cheese frosting or cream-filled).

WHEN THE POWER IS RESTORED:

- Identify potentially hazardous foods that may have been in the temperature danger zone.
- Check the internal food temperature.
- If practical, separate packages of food in refrigeration units and freezers to allow for faster re-cooling.

REOPENING:

If you voluntarily closed your facility, the following conditions should be verified and documented prior to resuming food preparation and/or sale of potentially hazardous foods:

1. All unsafe potentially hazardous food has been discarded.
2. Electricity has been restored.
3. All circuit breakers have been properly reset as needed.
4. All equipment and facilities are operating properly, including:
 - Lighting
 - Refrigeration
 - Hot holding
 - Ventilation
 - Toilet facilities
5. Hot and cold potable water, under pressure for:
 - Hand washing
 - Proper dishwashing

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

Contact the Milford Health Department at 203-783-3285 to report any power outages or with any questions or concerns.