

# WHAT TO DO DURING POWER OUTAGES



## A Guide for Food Facilities

Power outages may result from storms, natural disasters, fires, or planned by a utility company for maintenance work or other purposes. The loss of power can pose serious health and safety issues at food facilities. In the event of a power outage, here is what you must do:

**SAFETY  
FIRST**

# Food Facilities



- Cease operation until power is restored.
- Environmental Health inspectors may visit the impacted area to verify that your facility has ceased operation.
- If refrigerator and freezer doors are not opened, safe food temperatures below 40°F can be maintained for several hours. The length of time depends on ambient air temperature, how well the refrigerator is insulated, and its temperature prior to the outage.
- When power is restored, take into consideration the length of the outage and then check food temperatures to determine if your food is still safe.
- If perishable foods are above 40°F for more than two hours, discard the food item.
- **WHEN IN DOUBT THROW IT OUT!**