

Power Outage

1. Stop serving food and beverages.

- ◆ Notify customers.



2. Do two things immediately:

1. Write down the time power went off.
2. Check food temperatures with a thermometer and write them down.



3. Keep good temperature records while the power is out.

- ◆ Check hot food hourly and cold food every 2 hours for each unit.
- ◆ Write down times & temperatures.

DATE	TIME	EMPLOYEE	FOOD ITEM	TEMP	CORRECTIVE ACTION
1/4	4:30	EJ	QUICHE	35°	
1/4	4:30	EJ	BEER BREAD	58°	
1/4	4:30	EJ	MEAT POTROTS	161°	
1/4	4:30	EJ	POT SA	40°	
1/4	4:30	EJ	GRAND BREAD POT	41°	
1/4	4:30	EJ	GRAND ALONG	38°	
1/4	4:30	EJ	SOX	28°	
1/4	4:30	EJ	SOX	170°	
1/4	10:15	E.C.	SOUP	170°	
1/4	11:00	E.C.	BLACK BEAN SOUP	165°	Reheat to 165°
1/4	11:00	E.C.	Red Hot Gully	157°	
1/4	11:30	E.C.	MASHED	150°	
1/4	11:30	E.C.	SALAD	39°	
1/4	11:30	E.C.	C.A.P.D	35°	
1/4	11:30	E.C.	SOFT	170°	
1/4	11:30	E.C.	SOFT	170°	
1/4	5:00	EJ	JUICE	35°	
1/4	5:00	EJ	SOUP	35°	
1/4	5:00	EJ	GRAND BREAD POT	175°	
1/4	5:00	EJ	GRAND BREAD POT	55°	
1/4	5:00	EJ	TUNA POTROTS	58°	
1/4	11:07	JK	MEAS	29°	
1/4	11:18	JK	SOUP	35°	
1/4	1:35	JK	BIL POTROTS	220°	
1/4	1:55	JK	BIL POTROTS	220°	
1/4	2:10	JK	TURKEY SANDWICH	161°	
1/4	2:21	JK	SOUP	57°	
1/4	2:30	JK	SOUP	58°	

4. Do not serve partially cooked food.

- ◆ If power returns within 1 hour, rapidly reheat food to 165 F.
- ◆ If power is off more than 1 hour, discard food.



Power Outage



5. Food being held cold:

- ◆ Discard all cold food that has been above 41 F for more than 4 hours.



6. Food being held hot:

- ◆ Discard all hot food that has been below 140 F for more than 4 hours.



7. Refrigerator tips:

- ◆ Keep refrigerator doors closed.
- ◆ Cover open units with a tarp.
- ◆ Don't add hot food to units.



8. Recovery when the power returns:

- ◆ Review temperature records.
- ◆ Discard food as required.
- ◆ Reset all breakers, equipment, etc.

Flood or Sewage Back-Up

1. Stop serving food and beverages.

- ◆ Notify customers.



2a. If a sewage back-up occurs, then sewage lines are blocked.

- ◆ Don't track sewage around facility.
- ◆ Call plumber to clear sewage drain lines.



2b. If a flood occurs, do damage assessment first.

- ◆ Is building safe to occupy?
- ◆ Ask manager if building is safe.



3. Clean the building - safely!

- ◆ Wear rubber boots, gloves, goggles and coveralls.
- ◆ Wear an N-95 filter mask for mold protection.



Flood or Sewage Back-Up



4 Clean the building - floors and walls.

- ◆ Remove sewage, solids, water.
- ◆ Scrub with brush, soap.
- ◆ Rinse and then sanitize floors, walls.
- ◆ Dry quickly with fans.



5 Clean all food equipment.

- ◆ Clean all hard equipment surfaces with soap and water.
- ◆ Rinse and sanitize before use.
- ◆ Mixers, ice machines, etc.



6 Discard damaged building items.

- ◆ Discard all porous, contaminated items that cannot be cleaned.



7 Salvage food and reopen for business.

- ◆ Discard any food contaminated by sewage or floodwaters.
- ◆ Discard all porous food packages that cannot be cleaned (bags of flour, salt, bottles or cans with screw tops, corks or EZ-open tops).
- ◆ Call your health department to review cleaning and salvage.

Fire

1. Call for help.
2. Assess the severity of the situation.
3. Follow fire department instructions.
4. Afterward, discard unsafe food.
5. Repair or replace damaged equipment.
6. Get food safety inspection before reopening.

Emergency Readiness for Food Workers



Water Service Disruption or Contamination

1. Call the health department and the water utility.



2. Stop serving food and beverages.



3. Are we ready to reopen?

- ◆ Do we have safe water?
- ◆ Call local health department.



4. Recovery and clean up:

- ◆ Follow instructions from local health department regarding contaminated water.
- ◆ Clean and sanitize as needed.



Biological Tampering and Terrorism

1. Be on the lookout for suspicious activities and unusual items.

- ◆ Many ill customers & employees
- ◆ Foods that do not seem right
- ◆ Suspicious powders or liquids
- ◆ Unauthorized persons



2. Restrict access of non-employees.

- ◆ Verify ID of visitors.
- ◆ Have delivery persons check in.
- ◆ Check with manager if unsure.



3. Report suspicious activities to the person in charge.



4. Manager or person in charge may need to call 911.



Biological Tampering and Terrorism



5. Close establishment if there is a biological contamination incident.

- ◆ Alert customers.
- ◆ Stop serving food.



6. Salvaging food & cleaning the establishment: W A R N I N G!

- ◆ DO NOT try to salvage food or clean up until you have expert advice from the health department.
- ◆ How to clean things will vary with the type of biological contaminant.



7. Clean up - safely!

- ◆ It is dangerous to clean without the proper safety equipment.
- ◆ Talk with the health department about what is required.



8. Be safe! Talk with your manager before you act.

- ◆ A biological incident is not a normal situation.

Dirty Bomb

1. If the establishment IS in the immediate area of the blast:

- ◆ See manager for directions.
- ◆ Leave the immediate area on foot.
- ◆ Cover your mouth/nose with a wet cloth to prevent breathing in dust.



2. If the establishment IS NOT in the immediate area of the blast, stay in the building:

- ◆ See manager for directions.
- ◆ Call 911 to report an explosion.



3. Turn on local television, radio and computers for emergency information.

- ◆ Is your location safe?
- ◆ If not, where do I go?
- ◆ Decontamination sites?



4. The biggest danger from a dirty bomb is the blast itself.

- ◆ Stay inside.
- ◆ Buildings will provide some shielding from radiation.
- ◆ Minimize time spent exposed to the radiation.



Dirty Bomb



5. Stop operations if there is a dirty bomb attack.

- ◆ Alert customers.
- ◆ Stop serving food.



6. Salvaging food & cleaning the establishment: **W A R N I N G!**

- ◆ **DO NOT** try to salvage food or clean up until you have expert advice from the health department.
- ◆ How to clean things will vary with the type of dirty bomb.



7. Cleaning up-safely!

- ◆ It is dangerous to clean without the proper safety equipment.
- ◆ Consult with the health department on what is required.



8. Be safe! Talk with your manager before you act.

- ◆ A dirty bomb incident is not a normal situation.
- ◆ Discuss everything with your manager **BEFORE** you act!

Chemical Incident

1. Call 911 and the state duty officer.



2. Cover mouth and nose with a wet cloth to prevent exposure.



3. Discontinue food and beverage service to the general public.



4. Seek expert advice about clean-up.

- ◆ Call local health department.



5. Employee safety training:

- ◆ Proper use of chemicals stored on-site.



Solid Waste Collection Disruption and Pest Control

1. Separate food waste from empty boxes and cans.
2. Separate hazardous materials for appropriate disposal.
3. Place food waste in plastic bags and tie securely.
4. Place tied bags into containers with tight-fitting lids.
5. Food waste outside of trash containers attracts pests!
6. Put used cooking oil from fryers in sealed buckets or a grease container.
 - ◆ Do not mix with food waste.

Emergency Readiness for Food Workers



Solid Waste Collection Disruption and Pest Control



**7. Eliminate nesting spaces
outside - remove brush, debris, etc.**



**8. Eliminate nesting spaces
inside - store food and equipment
neatly, off the floor.**



**9 Use traps to detect and monitor
pest activity.**



10. Inspect incoming shipments.



**11. Keep waste containers closed and
the ground around them clean.**



12. Eliminate standing water.

Maintaining Food Safety in a Disaster

1. Practice food safety basics in a disaster.
2. Clean and sanitize food preparation areas before use.
3. Hand washing is one of the most important ways to keep food safe.
4. Home-prepared foods cannot be used, even in a disaster.
5. Monitor cold foods to keep them at or below 41 F.
6. Monitor hot foods to keep them at or above 140 F.

Emergency Readiness for Food Workers



Maintaining Food Safety in a Disaster

Wash Hands Frequently!

1. Roll up sleeves and wet hands with warm water.

2. Use soap. Work up lather that covers hands and forearms.

3. Wash well for 20 seconds.

4. Rinse hands and forearms.

5. Dry hands using clean towel.

6. Use towel to turn off faucet.

Emergency Readiness for Food Workers



Discard or Salvage?

Discard	Salvage
<p>Any food or service item that has been contaminated or come in contact with water, sewage, smoke, fumes or chemicals. This includes:</p> <ul style="list-style-type: none"> ♦ Fresh perishables - produce, meat, poultry, fish, dairy products and eggs. ♦ Opened containers and packages ♦ Vulnerable containers with peel-off, waxed cardboard, cork or screw tops or paraffin seals such as glass or plastic containers of catsup, dressing, milk, horseradish, mayonnaise, pop, beer, sauces, etc. ♦ Soft, porous packaging - food in cardboard boxes, paper, foil, plastic, and cellophane such as boxes or bags of food, cereal, flour, sugar, rice, salt, etc. ♦ Dry goods - spices, seasoning and extracts, flour, sugar and other staples in canisters. ♦ Single service items - plates, cups, utensils, lids, etc. 	<p>Frozen foods if stored in a sealed walk-in or cabinet freezer (<i>no water, smoke, fumes or chemical infiltration</i>) and where ambient temperature has remained below 41°F.</p>
<p>Canned and bottled items should be discarded:</p> <ul style="list-style-type: none"> ♦ If charred or near the heat of the fire. ♦ If rusted, pitted, dented, swollen or leaking. 	<p>Disinfect undamaged cans and bottles that have no heat or water damage and are free from dents, bulging, leaks or rust.</p> <ul style="list-style-type: none"> ♦ Paper label removed ♦ Washed with soap and water, then rinsed ♦ Sanitized with sanitizing solution, then air dried ♦ Relabeled with permanent marker.
<p>Refrigerated or frozen food must be discarded if:</p> <ul style="list-style-type: none"> ♦ In contact with sewage, water, smoke, fumes or chemical seepage. ♦ Above 41°F for four hours or more. ♦ Frozen and then thawed for four or more hours. ♦ Deteriorated in quality or has an unusual appearance, color or odor. 	<p>If fire, flood or sewage back-up has been effectively contained:</p> <ul style="list-style-type: none"> ♦ Food in areas unaffected by smoke, fumes, water, heat, fire suppression chemicals, floodwater or sewage back-up may be salvaged. ♦ Seek the advice of your local health inspector.
<p>Potentially Hazardous Food (PHF) must be discarded if it has been in the "Temperature Danger Zone" (41°F - 140°F) for more than 4 hours. PHFs include:</p> <p>Meat and mixed dishes</p> <ul style="list-style-type: none"> ♦ Beef, veal, lamb, pork, poultry, fish, seafood, luncheon meats, hot dogs, hams, etc. ♦ Soups, stews, casseroles or similar dishes containing meats, pasta, rice, eggs or cheeses <p>Eggs and dairy products</p> <ul style="list-style-type: none"> ♦ Eggs or egg products, ice cream, yogurt ♦ Milk, cream, buttermilk, cream-based foods or soups ♦ Soft cheeses such as cream, ricotta, brie, etc. <p>Desserts - Pies, cakes and pastries containing custard, cheese, chiffon, meringue or pumpkin</p> <p>Cut Melons & Cooked Vegetables - Watermelon, musk or honeydew melons, cooked peas or corn or beans</p>	<p>Non-PHFs may be kept at room temperature, though quality may deteriorate, including:</p> <ul style="list-style-type: none"> ♦ Bread, rolls, muffins, dry cakes ♦ Solid butter or margarine ♦ Hard cheese - cheddar, parmesan, etc. ♦ Fresh, uncut fruits & vegetables ♦ Fruit or vegetable juices, dried fruit, fruit pies ♦ Canned goods ♦ Dry foods - flour, pasta, rice, etc. ♦ High sugar foods - honey, jellies ♦ Acid-based condiments - ketchup, mustard
<p>Partially cooked food must be discarded if without power for more than one hour.</p>	<p>Partially cooked food may be quickly reheated to 165°F if without power for less than one hour. When in doubt, throw it out.</p>

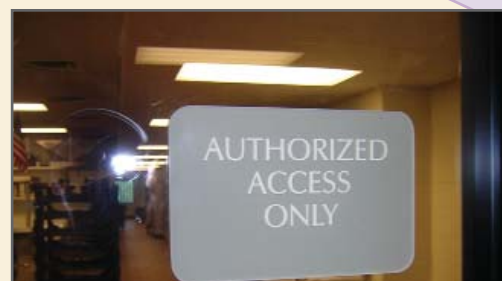
Other than food: Discard

Discard any exposed materials that cannot be effectively cleaned and sanitized, including toasters and other food equipment, linens, furnishings, carpets, etc.

Food Security

- 1. Restrict customer and supplier access from non-public spaces.**
- 2. Be on the lookout for suspicious and out-of-the-ordinary activities.**
 - ◆ Many people becoming ill
 - ◆ Suspicious powders or liquids
 - ◆ Unauthorized persons
- 3. Keep food safe at buffet tables and on food carts.**
- 4. Inspect deliveries from suppliers.**
 - ◆ Suspicious powders or liquids
 - ◆ Unauthorized delivery or unfamiliar supplier
- 5. Report suspicious activity or delivery to person in charge.**
- 6. Keep loading dock and food storage areas locked.**

Emergency Readiness for Food Workers



Food Security

7. Illnesses should be tracked on an employee illness log.

Employee illness log

Food code requirements for employee health:

1. Food employees who are ill with vomiting or diarrhea should be excluded from working in the establishment.
2. Complete this log when employees have vomiting or diarrhea.
3. Restrict food employees who are ill with *Salmonella*, *Shigella*, *E. coli* or Hepatitis A from working with food. Clean equipment, utensils, linens, or single-use items until the Public Health Department has evaluated the potential for food-borne disease transmission.
4. Call your local health department if an employee is diagnosed with:
 - ♦ *Salmonella*
 - ♦ *Shigella*
 - ♦ *E. coli*
 - ♦ Hepatitis A
5. Call your local health department if a customer complains of diarrhea or vomiting; or being infected with *Salmonella*, *Shigella*, *E. coli*, or Hepatitis A.

Date missed work	Employee name	Symptoms/ illness	Diarrhea or vomiting?	Was doctor seen?	Date return to work