

## **Guideline on Emergency Action Plans for Food Establishments:**

### **Interruption of Electrical Service (Power Outage)**

**In the event of a health hazard involving an interruption of electrical service at a food service establishment, the following actions MUST be taken:**

- **Assess the situation.** Immediately discontinue operation if a safe operation cannot be maintained.
- **Contact the Public Health Inspector** to determine whether a safe operation can be maintained and to discuss alternate procedures to be used.

**Manitoba Health's Health Protection Unit will promptly respond to single events involving imminent health hazards and provide guidance to help the operator resume operation as quickly as possible.**

**Follow the Appropriate Emergency Procedures** approved by the Public Health Inspector. A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

## **Response to an Interruption of Electrical Service**

In the event of an interruption of electrical service, determine the impact on other critical infrastructure and services (ie. water supply). A food establishment manager or owner is responsible for conducting both initial and ongoing assessments to ensure compliance with the food safety requirements.

### ➤ **Food**

During an interruption of electrical service, all cooking, hot holding, and refrigeration equipment are non-operational. Potentially hazardous food should be monitored to ensure temperature control, using the Refrigeration Food Safety Guide below.

#### **Refrigeration Food Safety Guide: Cold Food Temperature Guide**

Time	5-7°C	8-10°C	10°C or above
0-2 hours	PHF can be sold	Immediately cool PHF to 5°C or below within 2 hours	PHF cannot be sold; destroy the food
2-3 hours	PHF can be sold, but must be cooled to 5°C or below within 2 hours	Immediately cool PHF to 5°C or below within 1 hour	
4 hours	Immediately cool PHF to 5°C or below within 1 hour	PHF cannot be sold; destroy the food	
5+ hours	PHF cannot be sold; destroy the food		

- Frozen foods that remain solid and do not show evidence of thawing (ie. weeping, stains, physical depreciation, damage) may be refrozen.

#### **If it is determined that food must be discarded:**

- Document** the type and amount of food, costs, and the reason for disposal (for insurance, health department, and other regulatory purposes).
  - Remove to a designated condemned food storage area away from food preparation and equipment storage.
  - Discarded food should be denatured and placed in an outside refuse bin for removal
  - A warning label should be placed on all denatured food packaging to alert potential scavengers that the food is poisonous.
  - Large volumes of food should be disposed of by a refuse disposal company as soon as possible.
  - If the food must be retained until the distributor can credit the facility, it must be clearly labeled as “NOT FOR SALE”.

### ***When Power is Restored***

Recovery involves the necessary steps for re-opening and returning to a normal safe operation. A food establishment that was ordered or required to cease operations may not re-open until authorization has been granted by the regulatory authority.

#### **Key Areas for Consideration**

- **Food:** ensure that potentially hazardous foods are dealt with according to the Refrigeration Food Safety Guide above. If unsure of duration of electrical interruption, throw out food.
- **Electricity, potable water, and/or gas services** have been fully restored
- All **circuit breakers** have been properly re-set as needed
- All **equipment and facilities** are operating properly including:
  - Refrigeration
  - Hot holding
  - Ventilation
  - Lighting
  - Ware washing machines
  - Toilet and hand washing facilities
  - Sewage pumps
  - Hot water heaters

### ***Construction/Renovations***

If business is closed for renovation or repairs, the plans may need to be reviewed by the Public Health Inspector and a re-opening inspection conducted by the regulating authority.