

Mercer County – Celina City Health Department

Food Service Operation / Retail Food Establishment Emergency Action Plan

Power Outage

*It is a good idea for facilities to consider obtaining a generator for backup capabilities in times of power outage.

*Facilities must be able to comply with Food Code standards if attempting to operate during a power outage.

For outages of 2 hours or more:

1. Person in Charge must determine safety of remaining open for business. Has water supply been affected? How long can refrigeration units maintain foods at 41 degrees F or below?
2. Note the time that the power outage begins.
3. Monitor and record perishable (refrigerated) food temperatures every 2 hours. When food temperature goes above 41 degrees F, note the time. If after 4 hours, the food is still above 41 degrees F, it is deemed unfit for human consumption and must be discarded. **See Appendix A for a detailed list of foods and when to save and when to discard.**
4. To enhance capability of refrigeration, ice may be packed around foods, if practical.
5. For holding hot, cooked foods use an alternate heat such as “canned heat” and monitor temperature with probe thermometer every hour. Hold hot, cooked foods at 135 degrees or above.
6. If water service has been interrupted, hauled water source from an approved water supply in a covered, sanitized container with a spigot may be used for hand washing and drinking.
7. For warewashing, heat water on gas cooking appliance and use 3 compartment sink; or use single service tableware and discontinue operations that generate soiled utensils / tableware.
8. Limit operation to daylight hours. Restrict operations to those that can be safely conducted in available natural light, or provide lighting using other power sources (batter, candle, etc... if fire codes allow). Limit operation to those procedures that can be safely conducted using alternative lighting.
9. If sewage disposal system is out of service discontinue all operations.

Recovery from power outage:

1. Ensure all equipment is operating properly (refrigerators back down to 41 degrees F or below, cooking / holding equipment is functioning, etc...).

2. Food contact surfaces, equipment, utensils are cleaned and sanitized prior to resuming operations. This includes ice bins and ice machines (see instructions below).
3. Ice machine sanitation: flush water line to the machine inlet; close the valve on the water line behind the machine and disconnect the water line from the machine inlet; open the valve and run 5 gallons of water through the valve and dispose of the water; close the valve; reconnect the water line to the machine inlet; open the valve; flush the water lines in the machine; turn on the machine; make ice for 1 hour and dispose of the ice; clean and sanitize all parts and surfaces that come in contact with water and ice, following manufacturer's instructions.
4. Water lines flushed, filters changed, etc...
5. Disposal of food: Contact waste disposal company for immediate (or as soon as possible) transportation to landfill.

Contaminated Water Supply

When a "boil water advisory" is issued by a public water source entity, or a private well has become impacted by flood waters, or other contamination:

1. Use commercially bottled water, or
2. Use water that has been brought to a rolling boil for a minimum of 2 minutes, or
3. Haul water from an approved public water supply in a covered, sanitized container.
4. Discontinue use of post-mix carbonated beverage machine, auto-fill coffee makers, etc...
5. Discard existing ice and discontinue making ice or use commercially manufactured ice.
6. Discard any ready-to-eat food prepared with water prior to the discovery of the contamination and prepare ready-to-eat food using commercially bottled or boiled water.
7. Wash fresh produce with boiled or bottled water, or hauled water from public water supply; or use frozen / canned produce.
8. Once the boil advisory is lifted or the private well disinfected and no longer contaminated: Clean the ice machine thoroughly by flushing and sanitizing the lines. Flush the building water lines for 2 minutes, and clean warewash, prep and handwashing sinks thoroughly.

Sewage Backup

In the case of a continuous overflow of sewage into the establishment, discontinue operations. If toilet facilities are out of service and no nearby, alternative toilet facilities are available, discontinue operations.

1. For sink drains that are not working, remove the affected fixture from service; thoroughly clean any spills with soap, followed by sanitizer. Keep food traffic away from the area.

Fire

Contact the Health Department to report occurrences of fire. Contact information can be found at the end of this guidance document.

The following are temporary alternative procedures that can be taken to address specific affected food operations as a result of a fire:

1. For small, confined fire related to a single piece of equipment that is extinguished using a hand-held extinguisher, the unaffected areas of the establishment may remain open while clean-up and minor repairs are made.
2. For fire which involves food, equipment / utensils, linens, single-service items and these items become contaminated in the process of extinguishing the fire; or become contaminated as a result of high pressure fire suppression release, discontinue operations. Resume after satisfactory recovery.
3. Fire recovery: A common question that comes up after a fire is what foods can be kept, and what should be destroyed. Here is a guide to help answer some of those questions:
 - a. Bottled soft drinks or bottled water: unless protected by a plastic outer wrap or in bottles with sealed screw-on lids, soft drinks in glass bottles are almost impossible to salvage. Plastic bottled drinks are almost always deemed unsalvageable due to heat and smoke.
 - b. Canned soft drinks: cans may be cleaned and sanitized and salvaged if they have not been exposed to excessive heat or fire.
 - c. Canned foods: cans may be cleaned and salvaged when heat / water damage is minimal.
 - d. Dairy products, sugars, candies, flour, cereal products, bakery products, dried beans, rice / grains, produce: no attempt should be made to salvage.
 - e. Frozen foods: If stored in a completely enclosed walk-in or cabinet freezer and electrical service has not been interrupted, these foods may be salvaged.

- f. Refrigerated foods: If stored in a completely enclosed walk-in or cabinet refrigerator and the product is in an original, sealed wrapping, it may be considered for salvaging.

Flood

In the case of a major flood involving the overflow of a body of water, other surface water drainage overflow, or major break in a water line that affects food, utensils, equipment clean linens or single use articles, discontinue operations.

1. Flood recovery: Wear personal protective gear when cleaning up after a flood event. (Boots, gloves, coveralls) Use chemicals properly.
2. Sort salvageable foods and equipment from non-salvageable. Discard the following types of foods if water has covered, splashed, or seeped into the package:
 - a. Exposed foods
 - b. Packaged foods with paper, plastic, cardboard, cloth or fiber wrapping
 - c. Food in glass jars or plastic bottles with screw-type caps
 - d. Cans that are dented or bulging or rusted; or that are missing their labels

In any circumstance, please contact the Mercer County – Celina City Health Department if you are ever uncertain about how to proceed. Call 419-586-3251 during business hours, or after hours call Mercer County Central Dispatch at 419-586-6455.

Appendix A

REFRIGERATED FOODS

When to save and when to discard:

FOOD	Held above 40 °F for over 2 hours	FOOD	Held above 40 °F for over 2 hours
MEAT, POULTRY, SEAFOOD Fresh or leftover meat, poultry, fish, or seafood	Discard	Fresh fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe
Thawing meat or poultry	Discard	SAUCES, SPREADS, JAMS Opened mayonnaise, tartar sauce, horseradish	Discard if above 50 °F for over 8 hrs.
Meat, tuna, shrimp, chicken or egg salad	Discard	Peanut butter	Safe
Gravy, stuffing	Discard	White wine Worcestershire sauce	Discard
Lunchmeats, hot dogs, bacon, sausage, dried beef	Discard	Fish sauces (oyster sauce)	Discard
Pizza – with any topping	Discard	Hoisin sauce	Discard
Canned hams labeled "Keep Refrigerated"	Discard	Opened vinegar-based dressings	Safe
Canned meats, opened	Discard	Opened creamy-based dressings	Discard
CHEESE Soft Cheeses: blue/bleu, Roquefort, brie, Camembert, colby, cottage, cream, Edam, Monterey Jack, ricotta, mozzarella, Muenster, Neufchatel	Discard	Spaghetti sauce, opened jar	Discard
Hard Cheeses: cheddar, Swiss, Parmesan, provolone, Romano	Safe	BREAD, CAKES, COOKIES, PASTA Bread, rolls, cakes, muffins, quick breads	Safe
Processed Cheeses	Safe	Refrigerator biscuits, rolls, cookie dough	Discard
Shredded Cheeses	Discard	Cooked pasta, spaghetti	Discard
Low-fat Cheeses	Discard	Pasta salads with mayonnaise or vinaigrette	Discard
Grated Parmesan, Romano, or combination (in can or jar)	Safe	Fresh pasta	Discard
DAIRY Milk, cream, sour cream, buttermilk, evaporated milk, yogurt	Discard	Cheesecake	Discard
Butter, margarine	Safe	Breakfast foods – waffles, pancakes, bagels	Safe
Baby formula, opened	Discard	PIES, PASTRY Pastries, cream filled	Discard
EGGS Fresh eggs, hard-cooked in shell, egg dishes, egg products	Discard	Pies – custard, cheese filled, or chiffon	Discard
Custards and puddings	Discard	Pies, fruit	Safe
CASSEROLES, SOUPS, STEWS	Discard	VEGETABLES Fresh mushrooms, herbs, spices	Safe
FRUITS Fresh fruits, cut	Discard	Greens, pre-cut, pre-washed, packaged	Discard
Fruit juices, opened	Safe	Vegetables, raw	Safe
Canned fruits, opened	Safe	Vegetables, cooked	Discard
		Vegetable juice, opened	Discard
		Baked potatoes	Discard
		Commercial garlic in oil	Discard
		Potato Salad	Discard

FROZEN FOODS

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Meat, tuna, shrimp, chicken or egg salad	Discard	Peanut butter	Safe
Gravy, stuffing	Discard	White wine Worcestershire sauce	Discard
Lunchmeats, hot dogs, bacon, sausage, dried beef	Discard	Fish sauces (oyster sauce)	Discard
Pizza -- with any topping	Discard	Hoisin sauce	Discard
Canned hams labeled "Keep Refrigerated"	Discard	Opened vinegar-based dressings	Safe
Canned meats, opened	Discard	Opened creamy-based dressings	Discard
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Hard Cheeses: cheddar, Swiss, Parmesan, provolone, Romano	Safe	BREAD, CAKES, COOKIES, PASTA Bread, rolls, cakes, muffins, quick breads	Safe
Processed Cheeses	Safe	Refrigerator biscuits, rolls, cookie dough	Discard
Shredded Cheeses	Discard	Cooked pasta, spaghetti	Discard
Low-fat Cheeses	Discard	Pasta salads with mayonnaise or vinaigrette	Discard
Grated Parmesan, Romano, or combination (in can or jar)	Safe	Fresh pasta	Discard
DAIRY Milk, cream, sour cream, buttermilk, evaporated milk, yogurt	Discard	Cheesecake	Discard
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