

Power Outage Checklist

Disposal and Monitoring

The facility must dispose of the following, as applicable:

- Foods being cooked when the power went out. Note that during brief power outages (<1 hour) foods being cooked may be re-cooked to 165°F when power returns.
- Perishable, potentially-hazardous/ TCS food in the “danger zone” (41°F – 135°F) for more than 4 hours.

The facility should be monitoring and recording temperatures during the power outage. Identify the method and frequency of monitoring.

Strategies to Maintain Cold-Holding

The facility may employ the following strategies to maintain cold-holding during a power outage, as applicable:

- Keep refrigerator and freezer doors closed
- Avoid adding hot food to refrigerator or freezer units
- Cover freezers or coolers with tarps or blankets
- Add dry ice to refrigerators or coolers
- Rent a refrigerated trailer
- Store cold items outdoors if outdoor temperatures are below 41°F and products can be covered and protected from sources of contamination

Cleaning and Sanitizing

The facility must clean the following, as applicable:

- Spills, leaks, or melting in refrigerators and freezers

Additional Impacts

- Verify that circuit breakers have been reset
- Verify required equipment/utilities are in working order (refrigerators, freezers)
- Verify hot water can reach adequate temperature for hand- and ware-washing (>100°F)
- Verify the facility is safe for food production or storage

Remember: When in doubt, throw it out.