



## Tips during a Power Outage

DeKalb County  
Food Service Operators

According to Food Service Rules and Regulations 290-5-14-.02 (1) (f) (5.):  
The responsibilities of the permit holder are to immediately discontinue operations and notify the Health Authority if an imminent health hazard may exist as specified under Rule .03 subsection (2) (n).

Imminent Health Hazard is defined: If an imminent health hazard exists because of an emergency such as a fire, flood, **interruption of electrical or water service for two (2) or more hours**, sewage malfunction, misuse of poisonous or toxic materials, onset of an apparent foodborne illness outbreak, gross unsanitary occurrence or condition, or other circumstances that may endanger public health, then operations are immediately discontinued and the Health Authority is notified.

You are required to adhere to the following conditions:

### FOOD SAFETY DURING A POWER OUTAGE COMMERCIAL ESTABLISHMENTS

#### **1. Do two things immediately:**

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

#### **2. Keep temperature records while the power is out**

- a. Check cold food every 2 hours for each unit.
- b. Write down the times and temperatures.

#### **3. Food being held cold (such as in a refrigerator at 41°F or below):**

- a. Write down the time when food rises above 41°F.
- b. Discard all cold food that has been above 41°F for more than 4 hours.

#### **4. Frozen foods that thaw out:**

- a. If thawed food does not exceed 41°F for more than four hours, it may be refrozen. (Refreezing however can make some foods watery or mushy.)

#### **5. Keeping cold food cold longer:**

- b. Keep the refrigerator and freezer doors closed as much as possible to maintain the cold temperature (except while checking temperatures every two hours).
- c. Cover open units with a tarp.
- d. Don't add hot food to units.
- e. Group chilled foods together to reduce warming.
- f. A closed refrigerator can keep food cold for up to four hours; a closed freezer for up to two days. A half-filled freezer will warm up twice as fast as a full one.

#### **6. Recovery when the power returns:**

- a. Review temperature records.
- b. Discard food as required.
- c. Reset all breakers, equipment, etc.

**\*\* See Reverse**

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**7. Discard or salvage:**

a. Refrigerated or frozen food should be discarded if:

- 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.

b. Potentially Hazardous Food (PHF) must be discarded if it has been in the

**“Temperature Danger Zone” (41°F F-135°F) for more than 4 hours.**

**Potentially Hazardous Foods includes but not limited to:**

• **Meat and mixed dishes:**

-beef, veal, lamb, poultry, fish, seafood, luncheon meats, hot dogs, hams, etc.

-Soups, stews, casseroles or similar dishes containing meats, pasta, rice, eggs, or cheeses

• **Eggs and dairy products**

Please contact the Division of Environmental Health at (404)508-7900 if you have any questions.

Thank you in advance for your cooperation.