



Emergency Weather Sanitation Procedures for Food Establishments

The following recommendations are submitted as guidelines for all permitted food establishments if and/or when an emergency occurs.

I. Prior to incident

- a. Move all items to the highest shelves available to avoid rising water.
- b. Cover or remove food items from the display cases with plastic or other water-resistant material.
- c. Cover, remove or otherwise protect perishable food in open refrigerators and freezers to maintain proper temperatures. Some perishable food in open freezers and open or closed cooling units may be placed in closed freezers or other containers that will maintain a safe temperature of 45°F or below during power outage.
- d. Check thermometers in ALL refrigeration units
 - i. Automatic registering thermometers are recommended in large cooling and freezing units to verify temperatures during power outages.
 - ii. Thermometers, if possible, should be the type where the reading or registering element is on the outside of the refrigeration unit.
 - iii. Record temperatures and the time/date the temperature were taken.
- e. Check generators, if applicable, for proper operations, fuel supply and equipment hook-up.

II. During Incident (If anyone remains on the premises)

- a. If a power outage occurs, note the time of power failure and the time when power is restored.
- b. If portable generators are to be used, start generators when power outage occurs.
- c. Check refrigeration equipment temperatures at least once each hour. Keep accurate records of temperatures in each unit.
- d. Keep cooling and freezing unit doors closed to maintain temperatures when power outage occurs.

III. After Incident

- a. If no storm damage has occurred, operations may continue as normal.
- b. If storm damage has occurred, notify the health department as soon as possible. **DO NOT OPEN WITHOUT HEALTH DISTRICT APPROVAL.**
- c. Immediately check the temperatures of coolers as well as the temperatures of food in those coolers. Any items that are not at the proper temperatures or that shows signs of distress needs to be removed.
- d. Start your clean-up process
 - i. Move all damaged, contaminated or spoiled foods and drugs. (Please do not place damaged products outside unless they are in a protected area).
 - ii. Clean all contaminated surfaces (shelves, utensils, counters, etc.) with soap and water before disinfecting and sanitizing.
 1. For disinfecting and sanitizing follow normal procedures and use appropriate chemical (quatary ammonium 150-400 ppm or chlorine minimum 50 ppm)

*All problems that could occur with disasters hurricanes, storms, floods, fires, etc., cannot be covered herein. Therefore, it is requested that you keep the Health Department informed of the condition of your establishment.