

RIDGEFIELD HEALTH DEPARTMENT

Jad Mihalinec - Health Officer /Administrator

POWER OUTAGES - RETAIL FOOD ESTABLISHMENTS RESTAURANTS, DELI'S, GROCERY STORES

Keep refrigerated and frozen food cold.

If power is lost for more than four hours notify the Health Department.

The Health Department must inspect [your/the] facility before it re-opens: Wait for a visit by a Health Department inspector.

Limit opening refrigerator and freezer doors.

Report all steps you've taken to preserve the refrigerated and frozen food.

Only destroy or discard out-of-temperature foods in presence of a Health Department inspector.

Or, show evidence (time/temp log) That food was kept below 45°

Use back-up generators or refrigerated trucks, where available.

Create an inventory of affected food to be discarded, do not discard the food.

Demonstrate to the inspector that all affected equipment is operating properly.

- › Refrigerators and Freezers
- › Cooking Equipment
- › Dishwashers

Pack food with ice or dry ice, where available.

Wait for a visit by the Health Department.

Clean and sanitize all affected equipment.

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- › Dishwashers