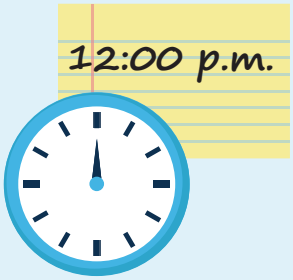
English

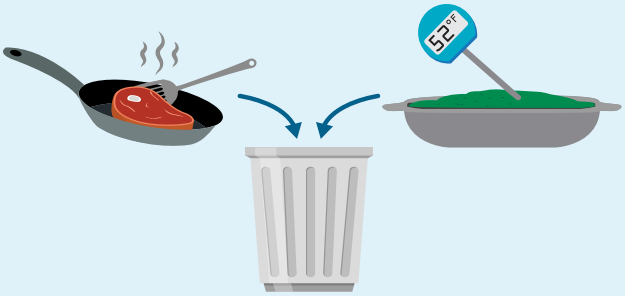
Power Outages: Food Establishments

What to do when the power goes out.

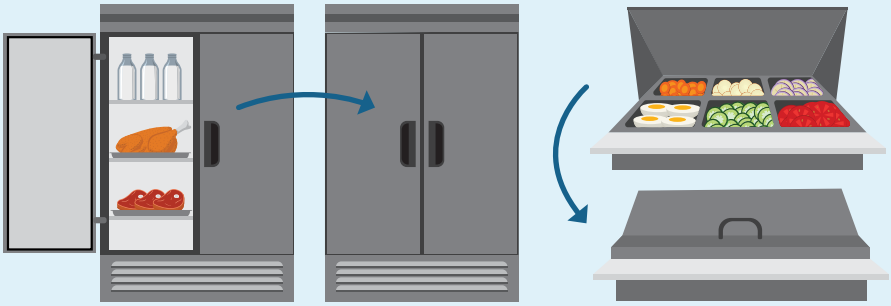


Write down the time that the power went out.

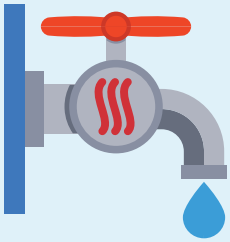
Food service establishments must close.



Throw away food that hasn't reached final cooking temperature. Throw away cooling food if the power outage lasts more than 2 hours.



Keep cooler and refrigerator doors closed. Do not put hot food in refrigerators.



Check that you have hot water before reopening.

When the power is back, take the temperature of potentially hazardous food.

Follow the chart. "X" means the food must be thrown out.

Cold-held food	0–2 hours	2–4 hours	4+ hours
45°F or below	✓	✓	✓
46–50°F	✓	✓	X
51°F or above	✓	X	X

Hot-held food	0–2 hours	2–4 hours	4+ hours
130°F or above	✓	✓	X
129°F or below	✓	X	X

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Do it Right! Serve it Safe!