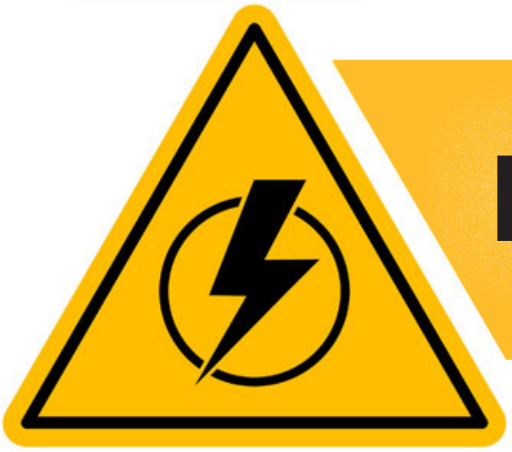

POWER OUTAGES

A power interruption can significantly affect food safety. Various factors, including food temperatures and handwashing capabilities, may be compromised.

Here are several recommendations for managing a power outage in your facility:

- **Establish a plan** Having a well-defined plan enables proactive measures rather than reactive responses.
- **Monitor temperatures** If the temperature of cold food exceeds 41° F before power is restored, it must be discarded. Similarly, hot food should be discarded if it cannot be maintained at 135° F or higher.
- **Utilize ice** Ice can serve as an effective cooling method to keep cold foods at or below 41° F.
- **Refrigerated trucks** Food can be stored in refrigerated trucks until power is restored.
- **Cease food preparation activities** This is necessary because of possible restrictions on handwashing and the inability to ensure safe food temperature.

KEEP REFRIGERATORS AND FREEZERS CLOSED!

PREVENTING PESTS TO ENSURE FOOD SAFETY

Preventing pests is a critical step in maintaining food safety. Pests can transmit bacteria and viruses to food products. It is far more effective to stop pests from entering your establishment than to eliminate them after they have infiltrated.

Tips for Preventing Pests in Food Service Establishments:

- **Maintain cleanliness** A clean environment reduces the likelihood of pests taking up residence.
- **Dispose of waste promptly** Do not let garbage linger indoors. Dispose of it immediately. Ensure trash and recycling containers are clean and have securely closed lids to deter pests.
- **Seal entry and exit points** Close gaps and cracks in walls and ceilings, replace damaged electrical and ventilation covers, and apply weatherstripping where necessary.
- **Schedule a pest control inspection** A qualified professional can identify critical areas of concern and recommend preventive strategies.

THE BEST WAY TO PREVENT PESTS IS TO DENY THEM ACCESS TO FOOD, WATER, AND SHELTER. MAINTAIN A CLEAN ENVIRONMENT BOTH INSIDE AND OUTSIDE THE ESTABLISHMENT AND STORE FOOD PROPERLY.

USING TIME AND TEMPERATURE TO CONTROL FOOD SAFETY

Improper time or temperature control is a leading cause of foodborne illness. You can use either time or temperature to ensure food safety.

Using **TEMPERATURE** as a Control

Maintaining these temperatures prevents most bacteria from growing.

- **Cold food** Keep at 41° F or below
- **Hot food** Keep at 135° F or above

Using **TIME** as a Control

Using time as a control prevents bacteria from growing to harmful levels. Food held at room temperature must be discarded after a set time frame.

There are two time frame options:

4-hour time frame Food must start at either 41° F *(cold)* or 135 ° F *(hot)* and be discarded after 4 hours.

6-hour time frame Food must start at 41° F and remain below 70° F. Monitor temperatures to ensure they do not exceed 70° F.

REQUIREMENTS FOR USING TIME AS A CONTROL

1) WRITTEN PROCEDURE
Have a written procedure approved by the health department on file.

2) TIME MARKING
Clearly label food with the start time and the discard time based on the 4-hour or 6-hour limit.

3) DISCARD
Once the time limit is reached, discard the food. It cannot be controlled by temperature afterward.

WE WANT YOUR FEEDBACK

Please scan the code to take a short survey and share your thoughts. Your feedback will help us improve our services to better meet your needs in the future.

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