

Guideline on Emergency Action Plans for Food Establishments:

Interruption of Electrical Service (Power Outage)

In the event of a health hazard involving an interruption of electrical service at a food service establishment, the following actions MUST be taken:

- **Assess the situation.** Immediately discontinue operation if a safe operation cannot be maintained.
- **Contact the Public Health Inspector** to determine whether a safe operation can be maintained and to discuss alternate procedures to be used.

Manitoba Health's Health Protection Unit will promptly respond to single events involving imminent health hazards and provide guidance to help the operator resume operation as quickly as possible.

Follow the Appropriate Emergency Procedures approved by the Public Health Inspector. A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

Response to an Interruption of Electrical Service

In the event of an interruption of electrical service, determine the impact on other critical infrastructure and services (ie. water supply). A food establishment manager or owner is responsible for conducting both initial and ongoing assessments to ensure compliance with the food safety requirements.

➤ **Food**

During an interruption of electrical service, all cooking, hot holding, and refrigeration equipment are non-operational. Potentially hazardous food should be monitored to ensure temperature control, using the Refrigeration Food Safety Guide below.

Refrigeration Food Safety Guide: Cold Food Temperature Guide

Time	5-7°C	8-10°C	10°C or above
0-2 hours	PHF can be sold	Immediately cool PHF to 5°C or below within 2 hours	PHF cannot be sold; destroy the food
2-3 hours	PHF can be sold, but must be cooled to 5°C or below within 2 hours	Immediately cool PHF to 5°C or below within 1 hour	
4 hours	Immediately cool PHF to 5°C or below within 1 hour	PHF cannot be sold; destroy the food	
5+ hours	PHF cannot be sold; destroy the food		

- Frozen foods that remain solid and do not show evidence of thawing (ie. weeping, stains, physical depreciation, damage) may be refrozen.

If it is determined that food must be discarded:

- Document** the type and amount of food, costs, and the reason for disposal (for insurance, health department, and other regulatory purposes).
 - Remove to a designated condemned food storage area away from food preparation and equipment storage.
 - Discarded food should be denatured and placed in an outside refuse bin for removal
 - A warning label should be placed on all denatured food packaging to alert potential scavengers that the food is poisonous.
 - Large volumes of food should be disposed of by a refuse disposal company as soon as possible.
 - If the food must be retained until the distributor can credit the facility, it must be clearly labeled as “NOT FOR SALE”.

When Power is Restored

Recovery involves the necessary steps for re-opening and returning to a normal safe operation. A food establishment that was ordered or required to cease operations may not re-open until authorization has been granted by the regulatory authority.

Key Areas for Consideration

- **Food:** ensure that potentially hazardous foods are dealt with according to the Refrigeration Food Safety Guide above. If unsure of duration of electrical interruption, throw out food.
- **Electricity, potable water, and/or gas services** have been fully restored
- All **circuit breakers** have been properly re-set as needed
- All **equipment and facilities** are operating properly including:
 - Refrigeration
 - Hot holding
 - Ventilation
 - Lighting
 - Ware washing machines
 - Toilet and hand washing facilities
 - Sewage pumps
 - Hot water heaters

Construction/Renovations

If business is closed for renovation or repairs, the plans may need to be reviewed by the Public Health Inspector and a re-opening inspection conducted by the regulating authority.