



**MIDDLE-BROOK
REGIONAL HEALTH COMMISSION**

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PARTICIPATING MUNICIPALITIES

BOROUGH OF BOUND BROOK
TOWNSHIP OF GREEN BROOK
BOROUGH OF MIDDLESEX
BOROUGH OF SOUTH BOUND BROOK
BOROUGH OF WATCHUNG
TOWNSHIP OF WARREN

**Guidelines for Handling Power Outage Emergencies
for Restaurants**

First, shut off compressors. When the electricity returns, put the compressors on one at a time. If this isn't done, you will blow the circuits.

Check with the Utility Company to see how long they expect the outage to last. If not, call the Police at once.

If the outage lasts over one (1) hour, use list:

1. Cover all open display cases.
2. Obtain ice from machine. Order dry ice. Have the telephone number for obtaining dry ice on hand in your establishment at all times.
3. Close all boxes and keep them closed. If display cases are open, cover with cardboard. Take food from display cases and place them in the walk-in box.
4. Get a refrigerated trailer. Place all perishables in the coolest available spot.
5. Put ice-cubes in all machines.
6. Use flashlights.
7. Keep all refrigerated units closed whenever possible.

If the outage lasts over two (2) hours, then:

1. Remove perishable items first to walk-in box.
2. Next, remove all cultured dairy products.
3. Then remove perishables (deli items, meats, etc.).

4. Last priority is to remove dairy products such as cheese, as these items do not spoil as fast as the other items.
5. Keep the door open when putting dry ice in coolers as this could make you sick.
6. Segregate any spoiled food items. Inventory. Have the Health Department verify and embargo for insurance adjuster. Take pictures!
7. If in doubt, throw it out. It is not worth future law suits and adverse publicity trying to resell questionable food. In one case we found the proprietor of a food establishment taking cans from a flooded basement, cleaning them, painting the cans with aluminum paints, and planning to hold them for new labels. N.J.A.C. 8:21-11 sets the standards for the salvage of food associated with a disaster.
8. No contaminated containers of alcoholic beverages may be destroyed without permission of State Health Department. They, or the ABC, will guide you as to whether the taxes can be recovered.
9. Protect unwrapped or unprotected items from smoke or water contamination in case of fire.
10. In case of flood, raise items to higher shelves.
11. Place most perishable items far inside refrigerated units. Least perishable, place closer to access door.
12. Perishable foods whose temperature exceeds 55°F shall not be used or sold (8:24-3.2(d)2).
13. Foods held above 45°F for more than 4 hours shall not be used or sold (8:24-3.2(d)2).
14. Check packages from freezer units for evidence of thawing – stained packages, melted and refrozen e.g. ice crystals in ice-cream.
15. Reconstitute food according to the standards of 8:24-3.3.
16. Notify your insurance agent. Keep an inventory of all food destroyed listing name, description of item, quantity, and reason for destruction. If large quantities are involved, notify the Health Officer so we can verify in case of a question by your insurance carrier. File copies of all destroyed food lists with the Health Department.
17. Restaurants serviced by well water: lack of power means no power to pump, no water, no operable toilets, increased risk of back siphonage. Do not open until Health Department inspects if these problems occurred. Immediately have laboratory test your water for bacterial quality in case of back siphonage. Do not take a chance.

IF IN DOUBT, THROW IT OUT.

