

## REGULATED FOOD ESTABLISHMENTS

MITIGATION - PLAN TO MINIMIZE LOSS DURING DISASTER While a generalized set of operational guidelines CANNOT be put in place to prepare food establishments for all food safety concerns during a disaster, the following are recommendations to minimize loss in a food establishment.

### FOOD PROTECTION:

Put as many perishables in the freezer as soon as possible when preparing for a potential disaster. Since freezers are designed to hold temperature better when they are fully stocked, moving the food to the freezer will increase the chances that all the food will remain 41°F or less for longer periods of time if power is lost. It is not recommended to use ice or frozen foods to attempt to regulate temperatures in lift top or other cold food preparation equipment. Putting ice in these units too close to a thermostat/sensor could trigger a defrost cycle or prevent the unit from cycling on and circulating air.

### WATER SUPPLY:

Buy bottled water before the storm or fill gallon jugs with water. Bottled water may also be frozen and used as space fillers in the freezer. ICE: Put leak-proof containers of ice in the freezer. This will provide a safe source of ice after a disaster and will help to keep a freezer cold during a power outage. Turn off the water supply to ice machines prior to the emergency or disaster; it should remain off until the water supply can be assessed by the water authority.

### WASTEWATER:

If a power failure is anticipated and an establishment has a wastewater pump tank, it is advisable to use the manual setting on the pump control box to reduce the amount of water in the pump tank. Taking this action will provide extra storage capacity for wastewater during response time. Any owner or manager of an establishment served by an onsite system should be instructed to contact the system operator or the local health department for additional guidance.