



**Adams County Health Department
Division of Health Protection
330 Vermont St. Quincy, IL 62301
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**COMMERCIAL
GUIDELINES TO FOLLOW DURING A POWER OUTAGE**

1. Report the outage to your local utility company. Stay in contact to find out how long the power may be out.
2. Be prepared to close the store if the power outage will last an extended period of time.
3. All potentially hazardous foods that were held in hot holding unit must be chilled quickly and stored at product temperature of 41° or lower. Sometimes this can be accomplished by transferring the effected products into a walk-in refrigerator or walk-in freezer. Remember that large volumes of hot food will not cool quickly enough and it may be necessary to transfer the food into smaller and shallower containers.
4. Hot foods that are placed in smaller refrigerator and freezers may raise the ambient air temperature of the unit sufficiently that the unit will be too warm. Quick chilling techniques should be used before placing hot foods in smaller refrigeration units.
5. Keep refrigerator and freezer doors closed. Frequent opening of doors will only decrease the ability of the units to keep products cold.
6. If there are not enough refrigeration units to hold the volume of potentially hazardous and perishable foods or the power will be off for an extended period of time, be prepared to secure refrigerated trucks or trailers or find another location where adequate facilities are available.
7. Be prepared; develop a written emergency plan that can be implemented by others when you cannot be reached. Include companies and phone numbers that can provide refrigeration units.