



Food Safety Emergency: Power Outage Keeping Food Safe

Introduction

Power outages can last minutes, hours, or up to a few days. Effective planning for power outages is necessary to protect Guests from unsafe food and minimize product loss to Chick-fil-A. Most Chick-fil-A ingredients and products require refrigeration to prevent the growth of bacteria.

It is important to establish relationships with local regulatory representatives. Local health departments can be valuable resources and may conduct re-opening inspections following emergencies, such as power outages.

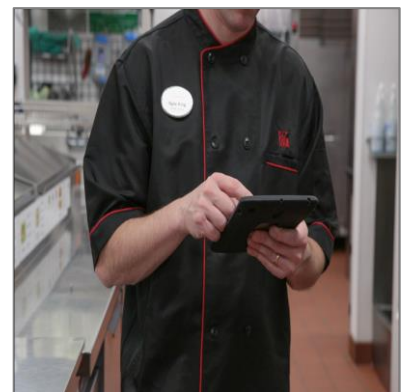
Advanced Notification of Power Outage

- Keep refrigerator and freezer doors closed as much as possible.
 - Place items that can be frozen into the freezer (e.g., remove unopened bags of frozen chicken that have been in the thawing cabinet for less than 48 hours and place into freezer).
- Do not place foods in hot holding or cooling process in refrigerators or freezers. These foods should be discarded.
- Group packages of cold food together to reduce heat gain in walk-in cooler.
- Seal the walk-in cooler/freezer with duct tape.
- Rent a refrigerated mobile unit or truck.

Unexpected Power Outage

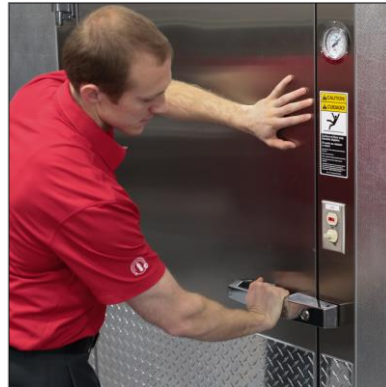
Power Outage Time and/or Duration Known

1. **Document time power outage began.**
2. **Contact Power Company to determine anticipated duration of power outage.**
 - Move items to the freezer as quickly as possible if power outage will exceed **2 hours**.
 - Make ice baths to help chill foods.





3. Monitor temperature of Time and Temperature Control for Safety (TCS) foods and equipment. Use Temperature Danger Zone Discard/Keep table at the end of this procedure to determine which foods should be thrown away or kept.
4. Keep refrigerator and freezer doors closed.
5. Discard food products that are being cooked, hot held, or cooled.



Power Outage Time and/or Duration Unknown



Food Safety

According to the FDA, a power outage of **2 hours** or less is not considered harmful to food that is already below 40°F when the outage begins.

When temperature tracking system is not available, contact your security vendor to verify when power outage began (i.e., when the security system lost power).



1. **Measure the internal temperature of all TCS foods with a calibrated thermometer if power outage occurs after business hours or on a Sunday.**
2. **Discard foods > 40°F if product has been in the Temperature Danger Zone more than 2 hours.**
 - Identify which foods to discard and which to keep.

