

2011 Winter Storm Alfred

Eastern Highlands Health District

Food Service Establishments: Safety Precautions & Advisories

IMPORTANT NOTICE:

If your food service establishment has been without power, you need to contact a sanitarian at the Health District offices prior to re-opening. Call 860-429-3325

General Precautions during power outages: (from the University of Maine Cooperative Extension Office)

- Keep refrigerator and freezer doors closed as much as possible to maintain the cold temperature
- All perishable or potentially hazardous foods, chopped meats, poultry, and seafood sandwich fillings should not be without refrigeration (below 40°F) for more than two hours
- Discard all foods that have not been refrigerated properly; when in doubt, throw it out!
- Do not trust your eyes and sense of smell. Food may be unsafe even if it does not smell bad

Some food can be safely re-frozen:

- If they still contain ice crystals
- If they have been kept at 40°F or below for no more than two days

For completely thawed foods:

- **Fruits** – Re-freeze fruits if they taste and smell good.
- **Frozen Dinners** – Do not re-freeze; cook and eat immediately **ONLY** if they have been kept at 40°F or below
- **Vegetables** – Do not re-freeze thawed vegetables; bacteria in these foods grows fast
- **Meat & Poultry** – Examine each package individually. Discard if the temperature has been above 40°F for two or more hours
- **Fish & Shell Fish** – Do not re-freeze unless there are ice crystals throughout the package
- **Ice Cream** – Do not re-freeze

**FOR MORE GUIDANCE REGARDING PERISHABLE FOODS DURING
POWER OUTAGES, PLEASE SEE THE LINKS BELOW:**

[Refrigerated Foods: What to keep or throw away](#)

[Frozen Foods: What to keep or throw away](#)

[Safety of Refrigerated Foods after a Power Outage](#)

[FDA Guidance for Restaurants and Grocers Reopening](#)

Also, when your establishment has no water or is on a water-boil advisory, the CT State Department of Public Health reminds you:

Boiling water is not an acceptable option for Food Establishments (these include: restaurants; churches; shelters; child/adult day cares; caterers; itinerant vendors; camp groups/youth camps; food banks; assisted living facilities; food producers/manufacturers; farms and farm kitchens; temporary events; institutions such as schools, hospitals, long-term care facilities, group homes, and correctional facilities). These facilities must take other precautions during a boil water notice.

Contact the Eastern Highlands Health District for more information on what you may need to keep your business operating safely during a boil water notice.