



Public Health
Prevent. Promote. Protect.



BRISTOL-BURLINGTON HEALTH DISTRICT

240 Stafford Avenue, Bristol, Connecticut 06010-4617
Tel. (860) 584-7682 • Fax (860) 584-3814 • www.bbhd.org

Healthy People



Healthy Communities

Guidelines for Foodservice Establishments to Safely Reopen after a Power Outage

Foodservice establishments are reminded that they must report extended power outages to the Bristol-Burlington Health District (BBHD). An extended power outage is one that lasts for four hours or longer and puts the establishment's ability to operate in accordance with Connecticut Public Health Code Section 19-13-B42 at risk, especially with regard to keeping foods at safe temperatures, amongst other concerns. Depending on the type of foodservice operation and extent of the power outage, BBHD will likely need to inspect the food establishment before allowing it to reopen and operate.

When there is a power outage, the foodservice establishment must follow the rules set by the Bristol-Burlington Health District, which will likely include closing until approved to reopen. Requirements include (but are not limited to) the following:

- Report the power outage to BBHD.
- Know the time the outage happened and how long the establishment was without power.
- Monitor the temperatures of refrigerated and/or frozen food products in the establishment.
- Know whether or not perishable food items have been in the danger zone (above 41°F or below 135°F) for more than 2 hours. Voluntarily destroy perishable food products that have been in the danger zone for more than 2 hours.
- Do not use/serve foods that have been in the danger zone for more than 2 hours even if you cook or reheat them.
- Wash, rinse and sanitize all food contact surfaces that came in contact with any unsafe foods (foods that were in the danger zone for 2 hours or more).
- DO NOT connect portable generators to equipment or begin using an alternate water source before getting approval from BBHD.
- Purchase fresh food only after power has been restored **AND** equipment has returned to proper temperatures. Have invoices for new stock available for review by the local health department.
- Know if the establishment's water supply was compromised by the outage and follow BBHD or State Health Dept. guidance.
- Check that all equipment used for cooking and holding hot foods is working properly before beginning to prepare food again.

Remember: Improper holding and cooking temperatures are the most common causes of foodborne illness!

Follow the guidance from the Bristol Burlington Health District to keep your customers and employees safe.