



Kanawha-Charleston Health Department Permitted Facility Recommendations during storm recovery efforts Updated October 28, 2012

Power Outage Guidelines for Permitted Food Facilities

- If the temperature of perishable foods rises above 41°F for more than 4 hours, it should be discarded.
- Foods in the freezer will remain frozen up to 24 hours if the freezer door is not open.
- In a well-filled, well-insulated freezer, foods will usually still have ice crystals in their centers (meaning the food is safe to eat) for at least three days.
- After 24 hours, if the food is still partially frozen, it should be safe to refreeze.
- If frozen foods have thawed and have been stored at temperatures above 41°F for less than 4 hours, they should be safe if used immediately.
- If they have been completely thawed and have been above 41°F for more than 4 hours, they should be discarded.
- Meat and poultry products should not be used if the temperature of the meats is above 45°F for more than 2 hours. Properly discard these products.
- Use emergency measures; add insulation, cover the freezer with blankets. This will help to keep foods cold for a longer period of time. Do not cover the air vent openings. If alternate working mechanical refrigeration is available, use it. Use dry ice if it is available.
- Do not refreeze the following: frozen dinners, vegetables, meat and fish, shellfish and ice cream.
- If it seems likely that your freezer will not be on for several days, dry ice may help keep frozen food safe.

Water Outage Guidelines for Permitted Food Facilities

- If boil water advisory has been issued shut down machines dispensing soda, ice and drinking water. Destroy all ice in the holding bins. Shut down the coffee and iced tea maker and drinking fountains.
- Produce misters must be shut off during the boil water advisory unless the mister system has a reverse osmosis treatment.
- Use bottled safe water or water hauled from an approved public water supply for cooking and hand-washing.
- Bathroom facilities are required for employees at minimum before you may operate your facility.

For more information or questions, please call (304)348-8050