



## Environmental and Consumer Health

### Reopening a Retail Establishment after an Emergency- Food Safety **with Water and No Power**

**This information from the City of Port Arthur Health Department will help retail food establishments reopen after an emergency and provide a safe food product:**

- ✓ Evaluate the safety of the remaining food in the establishment.
  - Time / Temperature Control for Safety (TCS) Food that has been out of temperature (above 41°F) for more than 4 hours must be discarded. Using a



thermometer, check the temperature of the food.

- Packaged non-TCS food, including canned foods, should be discarded if there are signs of water damage, or, if the package seal has been broken.
- ✓ **Water source(s) must be assumed to be unsafe**, unless the approved water system official has stated that the water is safe to drink.
- ✓ The water, after reopening commercial establishments, should be purified by:
  - Boiling the water vigorously (rolling boil) for one to three minutes continuously; or
  - Adding eight drops (1/8 teaspoon) unscented bleach per gallon of water. The water should be stirred and allowed to stand for 30 minutes.



- ✓ Food preparation surfaces, cooking equipment and utensils must be cleaned with soapy water and sanitized with a solution of 1/4 cup chlorine bleach per gallon of water.
- ✓ TCS food may be served if there is equipment to hold food at or below 41°F. An ice chest with a drain is acceptable when ice in the ice chest is from an approved source.
- ✓ Use only disposable paper products (plates, cups) and plastic single-service eating utensils.
- ✓ Outdoor cooking on a grill, barbeque pit, etc. is allowed if there is overhead protection and the equipment is placed on a hard surface such as asphalt or concrete (no dirt or gravel surface).
- ✓ All food must be cooked and served with **no holding**.
- ✓ Create a temporary handwash facility using a water cooler with a spigot and a catch basin.
  - Water used to fill the cooler must be from an approved source. Soap and water must be available.
  - When a handwash facility cannot be created, use chemically-treated towelettes (baby wipes).
  - Single-use gloves may be used along with handwashing.