



Environmental and Consumer Health

Re-opening a Retail Establishment after an Emergency Food Safety with No Power and No Water

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. **Check the temperature of the food using a thermometer**
 - Packaged non-TCS food, including canned foods, should be discarded if there are signs of water damage if the package seal has been broken.
- ✓ **Do not** reopen the food establishment if water cannot be obtained from approved source(s) (bottled or from a water hauler with covered, sanitized container).
 - ✓ Food preparation surfaces, cooking equipment and utensils must be cleaned with soapy water from a potable water supply and sanitized with a solution of ¼ 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 towels/towelettes (baby wipes).
 - Single-use gloves may be used along with handwashing.