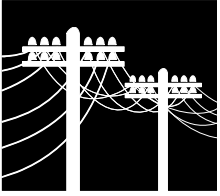


## What To Do In An Emergency



### Power Outage



- Keep refrigerator and freezer doors closed as much as possible and monitor their temperatures.
- Discard potentially hazardous food (meat, eggs, dairy, cooked food) that is above 41°F for 4 hours or more.
- Discard potentially hazardous food that has been in a closed well-insulated refrigerator without power for more than 12 hours. **Do not trust your sense of smell.** Food may be unsafe even if it doesn't smell bad. Freezers that are unopened will usually keep food below 41°F for 3 days. **Always check the temperature of the food with a calibrated probe thermometer before using it.**

### Sewage Backup or Flood



- Any food or packaging of food items that has come in contact with sewage/flood water either by sitting in it or being splashed with it must be discarded.
- Any area of the facility where there is sewage/flood water must be closed. You must prevent walking through this area.
- After the sewage or flood source has been stopped, all affected equipment, floors and walls must be cleaned with hot soapy water, rinsed and sanitized using a 1000 ppm (1 teaspoon in 2 cups of water) bleach solution before the operation may resume.

### Contaminated Water Supply or No Water

- Cease operations and contact Environmental Health.

### No Hot Water



- Dishwashing must be done with hot water. You may heat water on the stove for temporary use for these purposes and use the 3-step manual cleaning method until hot water is restored.
- Hand washing must be done with hot water. Heat water on the stove and fill an insulated container with a spigot that allows for free flowing water to wash hands until hot water is restored. This is a temporary measure.

In all emergencies, contact Environmental Health as soon as possible: (541) 682-4480

After Hours: (541) 682-4041