



South Carolina
DEPARTMENT OF AGRICULTURE
FOOD & FEED SAFETY DEPARTMENT
123 Ballard Court, West Columbia, SC 29172

Hugh E. Weathers, Commissioner

REGULATED ESTABLISHMENTS: POWER OUTAGES

Power outages can be costly to food/feed manufacturers. By planning in advance and quickly taking action after a power outage, you can limit some of the impact to your firm. It is critical that you quickly control temperature. In the event of a power outage, you will need to evaluate if foods/feeds have remained in a safe zone and whether or not manufacturing operations can safely resume.

All safe cooking practices must be in place for food manufacturing operations to resume after an outage: temperature controls, proper food handling, and proper means of equipment cleaning.

REFRIGERATION—EMERGENCY PROCEDURES

1. Note the date and time the power outage begins.
2. Immediately relocate products that cannot maintain safe temperatures to working walk-in coolers, freezers, or refrigerated trucks.
3. As soon as the power goes out, begin monitoring and recording equipment and temperatures.
4. Do not put hot food into refrigeration equipment. Cool with an alternative method, such as an ice bath, prior to refrigeration.
5. Discard any product that was not maintained at a safe temperature during the outage.
6. Discard foods/feeds that were interrupted during production.

DISHWASHING

Use a three compartment sink if hot water is available or if water can be heated to be used in the sink.

ALTERNATIVE RESOURCES

Generators: Determine which equipment will be operated by a generator. On-site generators may not have the capacity to operate critical equipment such as refrigeration and freezer units. Consider additional generators for maintaining refrigeration, including portable generators that can be transported to the facility during an emergency.

1. A plan should be in place to refuel generators during long term power outages.
2. Make certain that individuals are trained to safely operate the generator.

Refrigerated trucks: Refrigerated trailers and trucks with insulated storage containers may be delivered to you in an emergency. Issues to consider include the time it will take for a trailer or truck to be delivered, damage to roads and infrastructure, source of fuel to maintain truck refrigeration systems, and secure storage of food/feed.

Ice or frozen gel packs: Consider storing frozen gel packs on-site to use during short term emergencies. Procedures for using ice and/or gel packs should include how to prevent cross-contamination of food/feed.