



EMERGENCY POWER OUTAGE PROTOCOL

Walk-In Coolers & Freezers

A Step-by-Step Guide for Protecting Product During Power Loss

BEFORE

BE PREPARED BEFORE IT HAPPENS

Disaster can strike at anytime. It is good practice to develop and train staff on a written emergency plan detailing roles and responsibilities as well as keep the following items on hand.

- ❄ Ice (or Dry Ice)
- ❄ Backup power sources (e.g., generators)
- ❄ Coolers for temporary storage
- ❄ Contact information for local ice suppliers and service technicians

DURING

IMMEDIATE ACTION MUST BE TAKEN

During a power outage, it is imperative to do the following to help protect your product and your customer's future health.

- ❄ **Time Tracking:** Note the exact time the power outage begins.
- ❄ **Maintain Cold Temperatures:** Keep doors closed: Every time the door is opened, cold air escapes, reducing the time food remains safe. A full freezer can maintain temperature for approximately 48 hours; a half-full freezer for about 24 hours. Refrigerators will keep food cold for about 4 hours if unopened.
- ❄ **Temperature Monitoring:** Use appliance thermometers to monitor temperatures. If temperatures rise above 41°F (5°C) for more than 2 hours, perishable foods may become unsafe.
- ❄ **Utilize Backup Cooling:** Add dry or block ice to the freezer and refrigerator to maintain cold temperatures. Group foods together to help them stay cold longer.

AFTER

ASSESS AND RECOVER

Once power has been restored to your facility, necessary actions must be taken to assess the safety and integrity of your product.

- ❄ **Assess Temperatures:** Check the internal temperature of the refrigerator and freezer. If the freezer temperature is at or below 40°F (4°C), the food is safe and may be refrozen.
- ❄ **Discard Unsafe Foods:** Discard any perishable food (meat, poultry, fish, eggs, leftovers) that has been above 41°F (5°C) for more than 2 hours. Never taste food to determine its safety.
- ❄ **Sanitize Equipment:** Clean and sanitize all surfaces, especially if any food has spoiled or leaked.

WHEN IN DOUBT, THROW IT OUT. FOOD SAFETY IS PARAMOUNT.

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