



INDUSTRY BULLETIN

for Florida's Food Service Industry



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SUBJECT: EMERGENCY RECOVERY GUIDELINES – 2005 Bulletin 2005-03 / 2005 June 13

HURRICANES AND OTHER DISASTERS

The Division of Hotels and Restaurants urges food service operators throughout the state to take special measures during power or water outages and other emergency conditions. In the aftermath of such events, public food service establishments must take action to offset effects of loss of electricity, flooding, compromised potable water supplies or damage sufficient to contaminate stored food.

FOOD SAFETY AND PROTECTION

Food that has warmed due to lack of refrigeration or that has been contaminated by floodwater, storm debris or other contaminants poses the greatest threat of causing a foodborne illness. In these circumstances, public food service establishments must consider the following precautions:

- ◆ Assure that all potentially hazardous food has been maintained at 41°F or below. Food that has been out of temperature for more than 4 hours must be discarded in a manner that does not create a sanitary nuisance.
- ◆ Clean and sanitize all contaminated equipment and food-contact surfaces with potable or boiled water.
- ◆ Wash hands thoroughly before and after handling foods.
- ◆ Maintain hot foods at temperatures of 135°F or above.
- ◆ Maintain cold foods at temperatures of 41°F or below.
- ◆ Take food temperatures frequently.
- ◆ Cook ground beef to a minimum of 155°F for 15 seconds.
- ◆ Cook chicken to a minimum of 165°F for 15 seconds.
- ◆ Cook pork to a minimum of 145°F for 15 seconds.
- ◆ Heat foods quickly and cool foods rapidly.
- ◆ Keep raw and cooked or ready-to-eat foods separate.
- ◆ Use single-service articles whenever possible.
- ◆ Keep food covered and protected from dust, dirt, insects, vermin and other contaminants.
- ◆ Minimize handling of foods before, during and after preparation.
- ◆ Do not use swollen, leaking or damaged canned goods.
- ◆ Do not use containers of food with screw-type closures that contacted floodwater or other liquid contaminants.
- ◆ **WHEN IN DOUBT, THROW IT OUT.**

BOIL WATER NOTICE

These procedures **must** be observed while a BOIL WATER NOTICE is in effect:

- ◆ Do not serve water from faucets until local health authorities advise the water is safe for consumption. Use only bottled water from an approved source and/or boiled tap water. Boil water at a rolling boil for one minute to kill infectious organisms.
- ◆ Ice produced in ice machines after the issuance of a boil water notice must be discarded and the machines must not be restarted until the water supply is deemed safe by local health authority. Sanitize the interior of the ice machine, ice trays and built-in ice-makers with two teaspoons of household bleach in one gallon of water (100+ ppm) prior to restarting the ice machine or ice-maker.
- ◆ Do not use tap water for food processing or food preparation until the BOIL WATER NOTICE is lifted by local authorities. Use only bottled water from an approved source and/or boiled tap water for these purposes.
- ◆ Do not use tap water for handwashing. Use only bottled water from an approved source and/or boiled (and safely cooled) tap water. After proper handwashing, use a sanitizing solution on the hands. This may be accomplished by using a commercial hand sanitizing lotion that requires no rinse or a chlorine bleach solution of two teaspoons of household bleach in one gallon of water. Single-use gloves may be used to provide additional protection after proper handwashing.
- ◆ Disconnect or turn off water vending machines, drinking fountains, misters, ice-making units and post-mix beverage machines and prevent their use.
- ◆ Manually wash, rinse and sanitize dishes, food equipment and utensils with bottled water from an approved source and/or boiled tap water utilizing a three-compartment sink in the approved manner. Use single-service articles where possible. Mechanical dishwashers may be used only to remove food residue and debris when followed by a manual wash as specified above.

You will be advised by the local County Health Department directly or through the news media when a BOIL WATER NOTICE has been rescinded (lifted). After the BOIL WATER NOTICE is lifted, allow water to run for five minutes at each tap to flush the lines with safe water and discard the first binful of ice made at ice makers.

FLORIDA DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

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