



**COUNTY OF SAN BERNARDINO
PRESCHOOL SERVICES
DEPARTMENT
POLICY**

NO. 01 ISSUE 1
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EFFECTIVE: 01-21-15

SUBJECT:
Keeping Food Safe in case of Power Failure

APPROVED: 01-21-15
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PURPOSE

Keeping perishable food at safe temperature to prevent food borne illness during electrical power failure.

POLICY

Check refrigerators and freezers temperatures to maintain food safety during electrical power failure.

REFERENCE

Head Start Performance Standards 1304.53 and 1304.23 (e)(1)

PROCEDURE

1. Steps to follow to be prepared for POSSIBLE electrical power outage:
 - Keep an appliance thermometer in both the refrigerators and freezers.
 - Check the refrigerator temperature daily to make sure cold food is maintained at 41°F or below and freezer food temperature maintained at 0° F or lower.
 - Keep bag of ice cubes in freezers at all times. Melted ice cubes or a frozen solid mass of ice cubes are signs of power failure.

2. Steps to follow in the event of UNEXPECTED electrical power outage:
 - Transfer refrigerated dairy products (milk, yogurt, cheeses), to freezer until power is restored.
 - Keep the refrigerator and freezer doors closed as much as possible.
 - When returning from a break, whether weekend or recess, check for spoilage of refrigerated and frozen products using the bag of ice cubes as an indicator.
 - If spoilage or thawing is suspected or evident, inventory all refrigerated and frozen products and discard.

Notes:

- The refrigerators will keep food cold for about 4 hours if it is unopened
- Refrigerators should be kept at 41°F or below
- The freezer will hold the temperature for 48 hours if it is full or 24 hours if it is half full

3. Steps to follow in the event of PLANNED electrical power outage:

- Adjust milk delivery and minimize the amount of products being ordered and stored in refrigerator & freezer to reduce the possibility of exposing foods to unsafe temperature levels.

4. Steps to follow AFTER electrical power is RESTORED:

- Check the refrigerator and freezer temperatures.
- Frozen food can be safely refrozen if it has ice crystals and is at *41°F or below*.
- Inventory and then discard any products not within the safe temperature zone as indicated above.
- **WHEN IN DOUBT, THROW IT OUT!!!**

5. The Program Quality Specialists must be notified immediately whenever one of the above circumstances occurs at 909-383-2063 or 909-383-2064.