

WHEN THE POWER GOES OUT

- Remain Calm
- Turn gas valves OFF at all gas operated equipment
- Turn off all of the exhaust fans.
- Discard cooked or partially cooked food when the power outage has stopped the cooking process. Clean all food contact surfaces.
- Lock the doors and drive thru window. Politely inform guests that the store is closed and they have 30 minutes to finish their meal (sun light permitting). If it is dark, politely ask your guests to exit the store.
- Turn power OFF on P.O.S. and Back Office Computer Systems.
- Ensure the cash is secured. If a long-term power outage occurs (more than 30 minutes), place all cash into the safe.
- Close all walk-in doors, reach-in doors and any other refrigerated appliance doors securely.
- Locate air-conditioning thermostats throughout restaurant and adjust switch to the "OFF" position
- Call your Regional Manager to report the power outage. (The phone should work during power outages)

DURING THE POWER OUTAGE

Keep Cold Food Cold

- Make sure all refrigerated potentially hazardous foods are maintained at a maximum of 41°F.
- Group frozen food packages together to keep them frozen longer. Without power, a full freezer keeps food frozen for 2 days, and a half-full freezer keeps food frozen for 1 day.
- Remove potentially hazardous foods from any food/salsa bars and/or cook's lines and place in the walk-in.
- Do not use dry ice in the walk-ins. Dry ice produces carbon dioxide gas that can suffocate employees.
- All frozen potentially hazardous foods must stay hard-frozen. Thawed food that has not exceeded 41°F should be used as soon as possible to make sure it is a food-safe and a quality product.
- Discard thawed food that has been at room temperature for two or more hours. Do not refreeze.
- Discard any refrigerated food that has been at room temperature for more than two hours.

Keep Hot Food Hot

- Discard heated food products that have dropped below 145°F.
- Discard heated food products when the hold time has expired.

Ensure You Have Enough Light to Conduct Employee Activity

- There must be enough light in the store for food preparation, sanitation and safety.
- Do not use flashlights or other emergency lighting for employee activity in the store. They are for safety only.

WHEN POWER RESUMES

- After power resumes, turn your equipment "ON" at the normal settings
- Electric hot holding equipment must have power to safely hold potentially hazardous food to a minimum of 145°F.
- Electric water heaters must be able to produce hot water to at least 120°F. for hand washing and equipment sanitizing.
- Re-open for business when your equipment is functioning properly and ready to cook and hold products.

DOCUMENTATION

- Document the time of day the outage started.
- Document refrigeration and hot product hold times and temperatures on the Temperature Tracking Forms throughout the power outage. Open and close walk-in doors quickly to keep the cold air inside the unit.
- Attach this completed checklist to the Daily Temperature Tracking Form and fax to the Quality Assurance Manager and Loss Prevention Director then file in your QFM Binder.