This message is from the Montgomery County Office of Public Health (MCOPH) and the below is information for eating and drinking establishments that were affected by the remnants of Hurricane Ida. We hope you are safe and on your way to opening and operating your business.

Following this week’s weather events, we are providing requirements for food facility closures and procedures following a power outage or flooding. Food Facilities are to immediately discontinue operations and notify MCOPH when an imminent health hazard may exist including an extended interruption of electrical service and/or flooding.

**Food Facilities must be closed when:**

- Building Inspector, Fire Marshal and/or Local Code Enforcement Officer have determined the building is not safe to occupy or operate
- Power is lost
- No hot water, inadequate water pressure, or sewage disposal problems
- Gross contamination of kitchen and food contact surfaces
- Inability to safely prepare and protect foods

**What to do when you have a power outage or flooding**

**POWER OUTAGES:**

- Ensure personal safety.
- Check temperatures of all cooler and freezer units within the facility.
- Determine what actions you need to take for long term food protection. Actions include the purchase of ice, dry ice, use/rental of a refrigerated truck or the use of a generator. Ensure safe operations regarding dry ice and the use of generators.
- Keep receipts of ice, dry ice and/or generator rentals.
• Assess Time/Tempreature Control for Safety Foods (TCS). Any TCS food above 46°F or out of temperature (41°F) for more than four hours must be discarded. Inventory all food that has been discarded.

• Ensure that large amounts of discarded food do not create a general nuisance problem by scheduling an emergency pickup when necessary.

• Call our office when the power is restored. Keep your facility closed until permission is given by MCOPH (see below for contact number).

**FLOODING:**

**Food safety guidelines:**

• Discard all foods in contact with floodwater including but not limited to:
  o Fresh fruits, vegetables, meat products
  o Foods in cardboard or paper cartons
  o Cellophane/plastic wrapped foods where bacteria collect in seams (candies, bread, cakes, nuts, etc.)
  o Foods in paper bags such as rice, flour, coffee, tea, sugar, etc.
  o Liquids or beverages in crown caps, containers with pull tops, corks, or screw caps
  o Foods in glass containers where bacteria collect around lid
  o Potentially hazardous foods exposed to temperature abuse

**Disposal of food:**

• Determine garbage pickup schedule; make assessment to ensure food discarded does not create vector or odor problems.
• Large quantities may require a special pick up and/or appropriately sized dumpster delivered with prompt removal.
• Document/inventory all food discarded.
• Discard ice with potential contamination.
REOPENING after a power outage or flood:

- Power is restored, units at proper temperatures, ice machine cleaned and sanitized, water supply and wastewater systems operating as designed. All refrigerator units are able to hold food below 41°F and freezers keep food frozen.

- Ensure the entire building is thoroughly dried out; any water in basement should be pumped out.

- All surfaces, floors, walls, and ceilings are in good repair, cleaned and sanitized. (Ensure floor drains clean, sanitized, operational, any mop heads exposed to sewage is discarded)

- All equipment exposed to flood has been inspected by qualified technician, assuring electrical safety, operating according to standards and is cleaned and sanitized.

- All contaminated food is inventoried and discarded in manner not conducive to creating any general nuisance issues.

Permission to operate will be given by the MCOPH and contingent upon approval from all other local authorities including the local building inspector, fire marshal and/or township code enforcement personnel ensuring structural safety and no electrical hazards.

Contact MCOPH at our main number 610-278-5117 when all above conditions are met to receive verbal permission to operate. If calling after hours please listen to the message and follow directions to reach our on-call staff.