

Emergency Action Plan for Retail Food Establishments

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“Imminent Health Hazard”

- Significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury based on:
 - The number of potential injuries, and
 - The nature, severity, and duration of the anticipated injury

2005 Food Code sec 8-404.11

“Ceasing Operations and Reporting”

- Fire
- Flood
- Extended water or electrical interruption
- Sewage backup
- Foodborne illness outbreak
- Gross insanitary condition
- others that endanger public health

Michigan Food Law 2000, Sec. 2113

- “A food establishment ordered to cease food operations under subsection (1) shall not resume operations until the director determines, upon reinspection, that the conditions responsible for the order to cease operations no longer exist. The director shall offer an opportunity for re-inspection upon request of the license holder of the establishment.

Emergency Action Plan

- Result of the 2003 widespread electrical outage in Southeast Michigan

August 14, 2003, Blackout
Final NERC Report

Section I
Introduction

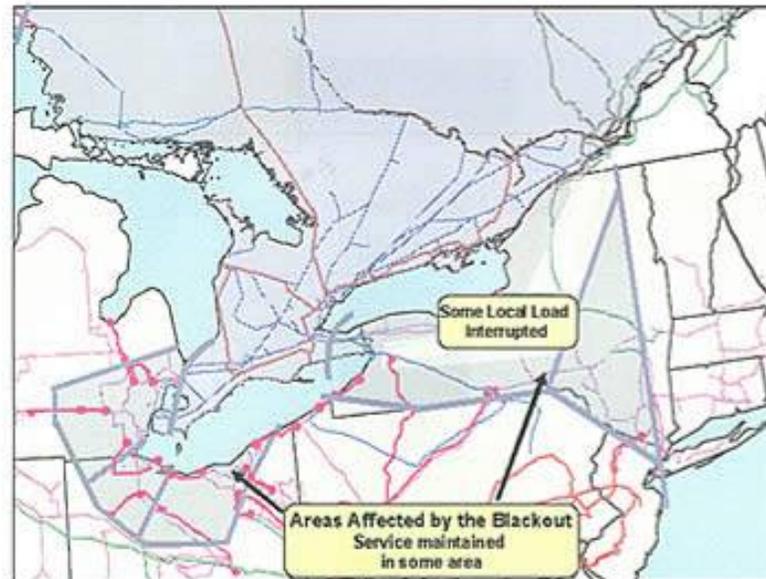


Figure I.2 — Area Affected by the Blackout

Consistency

- In response to multiple jurisdictions handling the power outage and subsequent boil water advisory differently
 - Need for a statewide, uniform policy for “imminent health hazards” response and recovery
 - Need to define extended interruptions
 - Need for mass response in large scale events that is timely

Where to start

- Dependency on potable water
- Type and duration of contamination resulting from the water interruption,
- Any advance contingency planning
- Availability of alternate approved supplies
- Knowledge of Person In Charge

The EAP

- This acts as the contingency plan! (with preplanning)
- Color coded
- Hardcopy or online availability
- Easy to follow with headings
- Available in four languages
- Built for durability and repeated use
- Nationally recognized and approved by CFP

Produced by State, Local and Industry

- Detroit Department of Health and Wellness Promotion
- Macomb County Health Department
- Michigan Department of Agriculture
- Michigan Restaurant Association
- Oakland County Health Department

Interrupted Water Supply

- Defines interruption
- Individual vs large scale
- Addresses assessment of facility
- Procedures for response

Emergency Action Plan Interruption of Water Service

*For the purpose of defining an imminent health hazard for this EAP, an extended interruption of water service means water service has been **interrupted for two or more hours** . For single events affecting an individual establishment, it is recommended that the permit holder document the date and time the water interruption begins, and notify the regulatory authority at the onset of the interruption and implement the EAP. After two hours, the permit holder must close and notify the regulatory authority.*

I. Assessment

In the event of an emergency involving water service interruption, appropriate food establishment responses must be taken after an assessment of multiple factors including, but not limited to:

- The complexity and scope of food operations.
- The onset and duration of the emergency event.
- The impact on other critical infrastructure and services.
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.
- A food establishment manager (or the "Person-in-Charge") is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

II. Response

The following temporary alternative procedures can be taken to address specific affected food operations during an extended interruption of water service.

Response

- Handwashing
- Bathrooms
- Drinking water

Affected Operations

Handwashing – No water to wash hands.

Alternative Procedure

- Chemically treated (wet-nap) towelettes may be used for cleaning hands if the food items offered are prepackaged or otherwise protected from contamination by hands, no bare-hand contact with food will occur, AND a handwashing facility is available at the alternate toilet room location

And/Or

- Potable water from an approved public water supply system which can be placed into a clean, sanitized container with a spigot which can be turned on to allow clean, warm water to flow over one's hands into a sink drain. Provide suitable hand cleanser, disposable towels, and a waste receptacle

And

- Follow up with a hand sanitizer approved (or compliant with) by the FDA Food Code.
- Suspend alternative procedures for bare hand contact. Do not touch ready-to-eat food with bare hands.

Toilet Facilities – No water to flush toilets and urinals.

Alternative Procedure

- Toilet rooms and/or portable toilets with adequate hand washing facilities that may not be conveniently located but are accessible to employees during all hours of operation, may be used until water service is restored
- Or**
- Discontinue operation if toilet facilities are not available

Drinking Water

Alternative Procedure

- Use commercially bottled water
- And/Or**
- Haul water from an approved public water supply in a covered sanitized container
- And/Or**
- Arrange to use a licensed drinking water hauler truck.

Response cont

- Cooking
- Ice
- Drinks
- Warewashing

Affected Operations

Cooking – Food preparation.

Alternative Procedure

- Use commercially bottled water, water hauled from an approved public water supply in a covered sanitized container, or water from a licensed drinking water hauler truck

And/Or

- Restrict the menu to items that don't require water.

Ice

Alternative Procedure

- Use commercially manufactured ice.

Post-mix Fountain Drinks

Alternative Procedure

- Discontinue service.

Cleaning/Sanitizing Equipment, Utensils, Tableware, Physical Facility Cleaning/Sanitizing Equipment, Utensils, Tableware, Physical Facility

Alternative Procedure

- Use single service/use articles

And/Or

- Use commercially bottled water or water from an approved public water supply in a covered sanitized container. Water from a licensed drinking water tanker truck can also be used to clean and sanitize equipment and utensils. If water from an alternate source can be obtained, then follow the established procedures to wash, rinse, and sanitize. Pre-scrape prior to washing as necessary

And

- Discontinue operations when inventories of clean equipment utensils and tableware are exhausted.
- Discontinue operations when cleanliness of the physical facility jeopardizes food safety.

Recovery

- Takes into account possible boil water advisories
- Type II and III disinfection and sampling

III. Recovery

Recovery involves the necessary steps for re-opening and returning to a normal safe operation.

A food establishment ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

After water service has been restored and after either the municipality or regulatory authority has lifted any "Boiled Water Advisory:"

- Flush pipes/faucets: follow the directions from your water municipality or regulatory authority such as those via television, radio, newspaper, fax, etc. or, as a general guidance, run cold water faucets for at least five minutes.
- Equipment with water line connections such as post-mix beverage machines, spray misters, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturers instructions.
- Run water softeners through a regeneration cycle.
- Drain reservoirs in tall buildings.
- Flush hot water tank.
- Change out all filters.
- Flush beverage machines.
- Flush drinking fountains: run continuously for five minutes.
- Ice Machine Sanitation:
 - Flush the water line to the machine inlet.
 - Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
 - Open the valve, run five gallons of water through the valve and dispose of the water.
 - Close the valve.
 - Reconnect the water line to the machine inlet.

Contaminated Water

- Boil water advisories and onsite coliform positives
- Individual – close
- How to boil and no chemical treatment

Emergency Action Plan Contaminated Water Supply (Biological)

For the purpose of this EAP, an imminent health hazard exists whenever a municipality has issued a Boil Water Advisory or when an onsite water supply has exceeded the maximum contaminant level for coliform bacteria. For events affecting an individual establishment, the permit holder must close and report to the regulatory authority.

I. Assessment

In the event of an emergency involving a contaminated water supply, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations.
- The onset and duration of the emergency event.
- The impact on other critical infrastructure and services.
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.

A food establishment manager (or the “Person-in-Charge”) is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

II. Response

The following are temporary alternative procedures to address specific affected food operations during a biological contamination of the water supply (boil water advisory). Where “boiled” water is indicated, the water must remain at a rolling boil for at least one minute. Although chemicals (e.g. bleach) are sometimes used for disinfecting small amounts of household drinking water, chemical disinfection is generally not an option for food establishments because of the lack of onsite equipment for testing chemical residuals.

Response

- Drinking water
- Other beverages
- Ice
- Food
- Washing/soaking

Affected Operations

Drinking Water

Alternative Procedures

- Use commercially bottled water and/or water that has been boiled for at least one minute.

And/Or

- Haul water from an approved public water supply in a covered sanitized container.

And/Or

- Arrange to use a licensed drinking water hauler truck.

Beverages Made with Water – including post mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser, juice, tea, etc.

Alternative Procedures

- Discontinue use of post-mix carbonated beverage machine, auto-fill coffee makers, instant hot water heaters, etc., using auto fill.

Additional information for safe drinking water can be found at the following website: www.epa.gov/ogwdw/faq/emerg.html .

Ice Making

Alternative Procedures

- Discard existing ice
- #### And
- Discontinue making ice.
 - Use commercially manufactured ice.

Preparing Food Products Requiring Water

Alternative Procedures

- Discard any ready-to-eat food prepared with water prior to the discovery of the contamination.
- Prepare ready-to-eat food using commercially bottled or boiled water.

Washing / Soaking Produce

Alternative Procedures

- Use pre-washed packaged produce

Response cont

- Thawing
- Handwashing
- Warewashing

- **And/Or**
- Use frozen/canned fruits & vegetables
- **And/Or**
- Wash fresh produce with boiled, commercially bottled water, or safe potable water hauled from a public water supply system.

Thawing of Frozen Foods

Alternative Procedures

- Thaw only in the refrigerator or as part of the cooking process.

Cooking

Alternative Procedures

- Use commercially bottled water
- **And/Or**
- Haul water from an approved public water supply in a covered sanitized container
- **And/Or**
- Arrange to use a licensed drinking water hauler truck.

Handwashing

Alternative Procedures

- Use heated bottled water, boiled water, or safe water hauled from an approved public water supply
- **Or**
- Use tap water followed by a hand sanitizer
- **And**
- Suspend alternate procedures for bare hand contact. Do not allow bare hand contact with ready-to-eat food.

Cleaning and Sanitizing Utensils and Tableware

Alternative Procedures

- Use single service utensils and tableware
- **Or**
- Use the existing automatic dish machine or the three-compartment sink. Make certain the sanitization step is being properly conducted (sanitizer concentration/temperature).

Recovery

- Same as for interrupted water

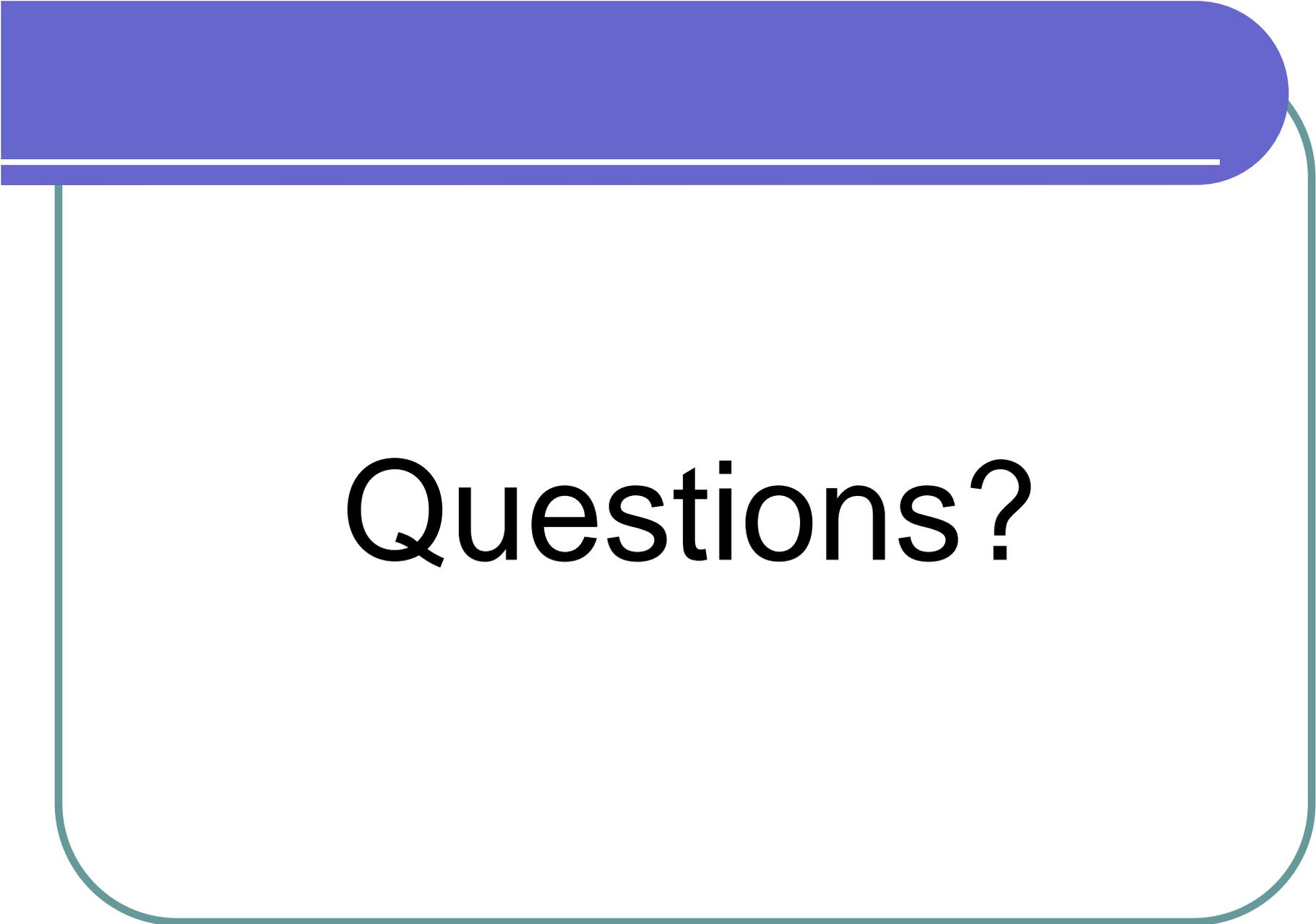
III. Recovery

Recovery involves the necessary steps for re-opening and returning to a normal safe operation.

A food establishment ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

After either the municipality or regulatory authority has provided notice that the water supply is safe to use, the operator must verify the following has been completed:

- Flush pipes/faucets: follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets for at least five minutes.
- Equipment with water line connections such as post-mix beverage machines, spray misters, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturers instructions.
- Run water softeners through a regeneration cycle.
- Drain reservoirs in tall buildings.
- Flush hot water tank.
- Flush drinking fountains: run continuously for five minutes.
- Ice Machine Sanitation:
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 - Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
 - Open the valve, run five gallons of water through the valve and dispose of the water.
 - Close the valve.



Questions?