

For Immediate Release
[Date]

Contact: [Name] [Phone]
or [Email]

Media Advisory

Precautions for Food Establishments During Interruption of Electrical Service

[Issuing City/County] - [Describe affected area] is currently experiencing a power outage due to [reason-rain storm, tornado]. Residents and businesses, including food establishments, in the [insert geographic area affected, water supplier, other defining characteristics, as appropriate] area[s] may be affected.

Food establishment operators should follow the instructions in the “Emergency Action Plans for Retail Food Establishments” guide. This document is also available on the Michigan Department of Agriculture Web site at www.michigan.gov/michiganprepares. Instructions are available in English, Spanish, Arabic and Chinese.

Food establishments without power are encouraged to remain open to provide the public with non-perishable items. Establishments should discontinue operations once inventories of clean equipment, utensils, and tableware are exhausted. Establishments should also discontinue operations when cleanliness of the physical facility jeopardizes food safety.

Food establishments without power and water are ordered to cease operation unless they have emergency measures in place to provide power and a safe water source.

[agency name] food safety inspectors are monitoring efforts of impacted food establishment operators to ensure the safety of food sold. The [utility name] is working to restore power as quickly as possible. It’s estimated the problem will be resolved within [estimated time frame].

Please share this notice with other people who may be affected by distributing this notice or posting in a public place. For more information, please contact [name of contact] at [phone number] or [email address].

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Sample Talking Points – Interruption of Power

- The Michigan Department of Agriculture encourages all food establishments to follow the instructions outlined in the “Interruption of Electrical Service” section of the Emergency Action Plans for Retail Food Establishments guide.
- Food establishments without power are ordered to cease operation unless the following can be maintained:
 - Power can be maintained through use of generator OR
 - Limit operation to daylight hours unless lighting can be maintained using generator or battery powered devices.
 - Discontinue all cooking and
 - Discard foods of animal origin that were in cooking process, but did not reach a safe final temperature.
 - Maintain hot foods at 140° F using canned heat, if possible.
 - Discard hot food that has been held below 140°F for more than 4 hours.
- Sell only non-perishable foods, once hot food supply is gone.
- Keep refrigeration unit doors closed. Pack perishable food with commercially made ice or dry ice. Note time power was lost and initial temperature of refrigeration units.
- Use single-service articles, if possible. Manual dishwashing may be done using any remaining hot water.
- Food establishments without power or water should cease operations and consult the “Interruption of Water Service” section of the Emergency Action Plans for Retail Food Establishments guide for additional information.

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Contact: [Name] [Phone]
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Media Advisory

Precautions for Food Establishments to Reestablish Service as Electrical Power Restored

[Issuing City/County] - Power has been restored for **[describe affected area]**.

Before reopening, food establishment operators must follow the recovery instructions in the “Emergency Action Plans for Retail Food Establishments” guide. This document is also available on the Michigan Department of Agriculture Web site at www.michigan.gov/michiganprepares. Instructions are available in English, Spanish, Arabic and Chinese.

Basic recovery includes discarding potentially hazardous food exceeding the following time and temperature ranges:

- 42°F or higher for five or more hours
- 46°F or higher for four or more hours
- 50°F or higher for two or more hours

Food establishment operators should cool remaining refrigerated food to below 41°F within one hour and ensure all equipment is working properly. Refrigeration equipment should return to 41°F or below.

Frozen foods that remain solid or semi-solid can be refrozen if food packages show no evidence of thawing, such as stains or container damage.

Food establishment operators must also clean and sanitize surfaces and equipment, including ice bins.

Discarded food should be labeled as “poisonous.”

For more information, please contact **[name]** at **[phone]** or **[email address]**.

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