

SAN • JUAN • BASIN
HEALTH
 DEPARTMENT

PURPOSE	2
SCOPE	2
PROCEDURES	2
MONITOR CONDITIONS AND OPERATIONS DURING AN EMERGENCY.	3
COMPLETE LOSS OF POWER	3
RESPONSE – EXTENDED INTERRUPTION OF ELECTRICAL SERVICE	3
Lighting;.....	3
Physical:	4
Ventilation:	4
Refrigeration:.....	4
Hot Holding Equipment:	4
RECOVERY	4
Table 1. When In Doubt, Throw It Out!.....	5
Key Areas To Consider For Re-Opening A Food Establishment:	5
DISPOSAL OF FOOD	5
FIRE.....	6
GENERAL FOOD SALVAGE ASSESSMENT:	6
Fish and meats: fresh or frozen	7
Frozen food:	7
Produce:.....	7
Canned goods:.....	7
DISPOSAL OF FOOD:.....	7
EXTENDED INTERRUPTION OF WATER SERVICE.....	8
Handwashing:	8
Toilets:	8
Re-opening considerations:.....	8
After water service has been restored:.....	8
Contaminated Water Supply (Biological)	9
Thawing of frozen foods:	9
Washing/Soaking produce:	9
Preparing food products requiring water.....	10
Drinking Water:	10
Cooking:	10
Ice Making:.....	10
Handwashing:	10
Cleaning and Sanitizing utensils and tableware:	10
Re-Opening considerations	10
General Food Salvage Assessment:.....	11
General Cleanup	11
Disinfecting Food Cans	12
Disposal of food:	13

IMMINENT HEALTH HAZARDS

PURPOSE

This guidance document has been developed to coordinate emergency management efforts of San Juan Basin Health Department and local food service industry to better protect public health and minimize the economic impact of emergency events, Identify the procedures that should be followed in the event of an emergency that poses an imminent health hazard, and clarify roles and responsibilities of both San Juan Basin Health Department and the local food service establishment operators.

SCOPE

Imminent health hazards are conditions requiring immediate action to prevent endangering the health of people. These hazards can result from isolated events affecting a single food establishment and widespread disasters impacting multiple establishments.

Imminent health hazards include:

- ✓ Fire
- ✓ Flood
- ✓ Extended interruption of electrical service (2 hours or more)
- ✓ Extended interruption of water service (2 hours or more)
- ✓ Sewage Backup
- ✓ Misuse of poisonous or toxic materials
- ✓ Onset of an apparent foodborne illness outbreak
- ✓ Gross unsanitary occurrence or condition
- ✓ Other circumstances that endanger public health
- ✓ Structural Damage, exterior and interior

Food Service establishment managers/owners are legally responsible for meeting Colorado Retail Food Establishment Rules and Regulations during all times of operation. If an establishment is not able to control conditions to meet these standards, the establishment must discontinue operation.

PROCEDURES

Discontinue food operations if food safety cannot be assured.

In the event of an imminent health hazard, *the Colorado Retail Food Establishment Rules and Regulations* require food establishment operators to discontinue operating and notify San Juan Basin Health Department that an imminent health hazard has occurred. 970-247-5702. (Food & Consumer Protection).

MONITOR CONDITIONS AND OPERATIONS DURING AN EMERGENCY.

Discontinue food preparation if any of the following conditions exist:

- ✓ Inability to properly wash, rinse and sanitize utensils.
- ✓ Inoperative hood ventilation and make-up air supply systems in conjunction with gas or solid fuel heating and cooking equipment (Danger: Toxic fumes may cause injury or death).
- ✓ Lack of sufficient light in food preparation areas to allow for safe food preparation and cleaning and sanitizing of food contact surfaces.
- ✓ No hot water, inadequate water pressure.
- ✓ Unsafe food temperatures.

Food establishment managers are responsible for continual monitoring of employee practices and establishment conditions to insure food safety standards are being met. San Juan Basin Health will take necessary enforcement action to close all establishments that are not following *Colorado Retail Food Establishment Rules and Regulations* minimum standards.

COMPLETE LOSS OF POWER

(Electrical service has been interrupted for 2 hours or more)

RESPONSE – EXTENDED INTERRUPTION OF ELECTRICAL SERVICE

The following are alternative procedures that can be taken to address specific food operations during an extended interruption of electrical service. An extended interruption of electrical service means that the electrical service has been interrupted for 2 hours or more.

Plan ahead. Keep an emergency back-up generator at the establishment for such emergencies. A UL 2200 stationery generator, installed per code. Contact LaPlata County Fire Department for further information. 970-382-6000.

Lighting;

Lack of artificial illumination presents obstacles for personal safety, food preparation, food handling, cleaning equipment/utensils, cleaning the premises. Limit operation to daylight hours only. Restrict operations to those that can be safely conducted in available natural light. Candles and kerosene lanterns, etc. are strictly forbidden by LaPlata County Fire Codes.

Physical:

Heating, air conditioning, security systems, computers, cash registers, etc. no longer will operate. Plan ahead. Have a plan for protecting the building, employees, the public and the business.

Ventilation:

No mechanical ventilation is provided to remove cooking smoke, steam, grease laden air, etc. Discontinue all cooking operations.

Refrigeration:

Keep a written log of the time the power outage begins. Keep refrigeration equipment doors closed. Pack potentially hazardous food in ice. (Caution: The use of dry ice may result in unsafe build-up of carbon dioxide). Plan ahead. Have a contractor on-call to deliver a refrigerated truck in case of an extended power outage. Do not put hot food in refrigeration equipment.

Hot Holding Equipment:

Equipment for holding hot potentially hazardous food is no longer operational. Keep a written log of the time the power outage begins. Discard all potentially hazardous food after 4 hours from being removed from temperature control. If power returns within 4 hours, reheat food to 165°F for 15 seconds.

Cooking Equipment:

- ✓ Cooking equipment is no longer functional. Discard all food items that were in the cooking process but did not reach a final, safe temperature.
- ✓ Dishwashing Equipment: Equipment for cleaning and sanitizing utensils and tableware is no longer operational. Use the three-compartment sink. Use single service tableware. Discontinue operations that generate soiled utensils/tableware.
- ✓ Sewage Disposal: Sewage ejector pumps for food establishments no longer function. Discontinue all operations that generate wastewater.

RECOVERY

A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by San Juan Basin Health Department. 970-247-5702, Food and Consumer Protection.

When power is restored, the following table should be used as a guide for handling potentially hazardous food (PHF) stored in refrigeration units that have lost power.

Table 1. When In Doubt, Throw It Out!

Duration of Power Outage (Hours)	Cold Food At the time power is restored	Cold Food Temperature	Cold Food Temperature
	45°F or below	46°F to 50°F	50°F or above
0 – 2 hours	PHF can be sold	Cool PHF to 41°F or below within 2 hours	Food must be destroyed
2 – 3 hours	PHF can be sold, but must be cooled to 41°F or below within 2 hours	Immediately cool PHF to 41°F or below within 1 hour	Food must be destroyed
4 + hours	Immediately cool PHF to 41°F or below within 1 hour	Food must be destroyed	

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

Key Areas To Consider For Re-Opening A Food Establishment:

- ✓ All electricity, water and /or gas services have been fully restored.
- ✓ All equipment and facilities are operating properly;
 - Lighting
 - Refrigeration
 - Hot holding
 - Ventilation
 - Toilet facilities
- ✓ Hot and cold potable water, under pressure provided for:
 - Hand washing
 - Utensil, equipment and warewashing
- ✓ Food contact surfaces, equipment and utensils cleaned and sanitized prior to resuming food-handling operations. This includes ice bins and ice machines.

DISPOSAL OF FOOD

Small volumes of food can be denatured with bleach, a detergent or other cleaning products to render it unusable and placed in an outside refuse bin for removal.

Large volumes of food should be disposed of through a waste disposal company for

immediate transportation to a licensed landfill.

FIRE

The establishment manager/owner or Person-in-charge is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with *Colorado Retail Food Establishment Rules and Regulations*.

1. If a fire is confined to a small incidental area or a single piece of equipment and the fire is extinguished using a hand held extinguisher that does not require extensive clean up, unaffected areas of the establishment may remain open while clean up and minor repairs are made. .
2. Professional fire department equipment and ventilation hood fire suppression systems, regardless of size, contaminates food, equipment, utensils, linens and single-service items as well as exterior and/or interior structure. Therefore, food operations must be discontinued.
3. Contact San Juan Basin Health Department at 970-247-5702, Food & Consumer Protection.

A food service establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by San Juan Basin Health Department.

The licensee/owner will immediately notify San Juan Basin Health Department that a fire requiring closure has occurred. 970-247-5702, Food & Consumer Products.

- ✓ Contact the LaPlata County Building Department and other appropriate agencies to determine if the building structure is safe and approved for occupancy.
- ✓ Sort the salvageable from the non-salvageable foods as quickly as possible.
- ✓ Provide general clean-up. Clean and sanitize equipment and utensils.
- ✓ All areas affected by the fire must be cleaned and sanitized.
- ✓ All affected food products, equipment, utensils, linens and single service items must be removed from the premises.

GENERAL FOOD SALVAGE ASSESSMENT:

- ✓ **Alcoholic Beverages:** Liquor bottles and wine bottles protected by a plastic outer wrap or bottles with a sealed screw-top lid in glass probably can be salvaged. Individual assessment is required.

- ✓ **Bottled soft drinks:** Soft drinks in glass bottles are almost impossible to salvage. Soft drinks in plastic bottles usually are deemed unsalvageable due to heat and smoke.
- ✓ **Canned Soft drinks:** cans may be salvaged if the contents have not been subjected to excessive heat or fire. The cans must be cleaned and sanitized. If the cans have been subjected to excessive heat or are contaminated, the contents must be destroyed.
- ✓ **Dairy products:** Generally, dairy products must be destroyed with no attempt to salvage, due to vulnerable packaging and temperature requirements
- ✓ **Dry Storage products:** Sugars, candies, flour, cereal products, bakery products, dried beans, rice, and other grains: No attempt to salvage such products can be permitted due to vulnerable packaging.
- ✓ **Products in glass with metal covers:** This includes pickles, olives, catsup, steak sauces, salad dressing, syrups, etc. destroyed This type of container is impossible to clean or disinfect due to exposure of the threaded closure and must be destroyed.
- ✓ **Fish and meats: fresh or frozen:** In almost all instances, these products must be destroyed.
- ✓ **Frozen food:** Usually no salvage can be attempted unless frozen foods are stored in a completely enclosed walk-in or cabinet freezer and electrical service has not been interrupted for extended periods. Prompt removal of such foods to a suitable storage unit is necessary to save product.
- ✓ **Produce:** Usually no attempt to salvage can be permitted and all such products must be destroyed.
- ✓ **Canned goods:** Where the heat and water damage has been minimal, canned goods can be salvaged quickly by cleaning the exterior surfaces and removing them to suitable storage areas. If the labels are discolored or the canned goods have been subjected to exterior can contamination such as smoke or water or chemicals that have been used to fight the fire, the canned goods must be destroyed.

DISPOSAL OF FOOD:

Small volumes of food can be denatured with bleach, a detergent or other cleaning products to render it unusable and placed in an outside refuse bin for removal.

Large volumes of food should be disposed of through a waste disposal company for immediate transportation to a licensed landfill.

EXTENDED INTERRUPTION OF WATER SERVICE (water service has been interrupted for 2 hours or more)

A food service establishment owner, manager or person-in-charge is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

Handwashing: Temporarily, potable water from an approved public water supply system can be heated and placed into a 5-gallon insulated container with a spigot, which can be turned on to allow clean, warm water to flow over hands and into a catch basin.

- ✓ **Toilets:** Discontinue operation if no toilet facilities are available.
- ✓ **Drinking Water:** Use commercially bottled water
- ✓ **Cooking: Food Preparation:** use commercially bottled water or restrict the menu to items that don't require water.
- ✓ **Ice:** Use commercially packaged ice only

Fountain Drinks: Discontinue Service

Cleaning/sanitizing equipment, utensils, tableware, physical facilities:

- ✓ Use single service articles.
- ✓ Use commercially bottled water to clean and sanitize equipment and utensils.
- ✓ Discontinue operations when cleanliness of the physical facility jeopardizes food safety.

Re-opening considerations:

A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by San Juan Basin Health Department, 970-247-5702, Food and Consumer Protection.

After water service has been restored:

- ✓ Equipment with waterline 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 manufacturer's instructions.

- ✓ Flush pipes/faucets: follow the directions of Durango Public Works Department, 375-4800) or, as general guidance, run cold water faucets for at least 3 minutes.

Ice Machine Sanitation:

- o Flush the water line to the machine inlet:
- o Close the valve on the water line behind the machine and disconnect the water line for the machine inlet.
- o Open the valve, run 5 gallons of water through the valve and dispose of the water.
- o Close the valve.
- o Reconnect the water line to the machine inlet.
- o Open the valve
- o Flush the water lines in the machine:
- o Make ice for 1 hour and dispose of the ice.
- o Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.

Food Establishments utilizing Non-Community Water Supplies (wells) need to contact their operator and do an appropriate Bac-T test to determine if their chlorination procedure is functioning properly.

Contaminated Water Supply (Biological) (Boil Water Advisory)

A food establishment manager/owner or person-in-charge is responsible for conducting both initial and ongoing assessments of ensure consistent compliance with Colorado Retail Food Establishment Rules and Regulations.

When a "Boiled water Advisory" is indicated, it means that the water must remain at a rolling boil for at least one minute.

Thawing of frozen foods:

- ✓ Thaw only in the refrigerator
- ✓ Thaw as part of the cooking process

Washing/Soaking produce:

- ✓ Use pre-washed packaged produce
- ✓ Use frozen/canned fruits and vegetable
- ✓ Wash fresh produce with boiled or commercially bottled water

Preparing food products requiring water including reconstitution of dried foods, soft drinks, coffee, etc:

- ✓ 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.
- ✓ Discontinue use of post-mix carbonated beverage machine.

Drinking Water:

- ✓ Use bottled water
- ✓ Boil water at a rolling boil for at least 1 minute. Transfer to a sanitized container. Cool.

Cooking:

- ✓ Use bottled water
- ✓ Use boiled water

Ice Making:

- ✓ Discard existing ice.
- ✓ Discontinue making ice
- ✓ Purchase packaged ice.

Handwashing:

- ✓ Use bottled water
- ✓ Use boiled water

Cleaning and Sanitizing utensils and tableware:

- ✓ Use single service utensils and tableware
- ✓ Use 3-compartment sink with boiled water making certain that the sanitization step is properly conducted.

Re-Opening considerations

Use the same considerations as for "Extended Interruption of Water Service".

IMMINENT HEALTH HAZARD **FLOOD**

Flooding inside the building due to the overflow of a body of water, poor surface drainage, a major break in a water line, etc. that affects food, utensils, equipment, clean linens, or single service items requires that an operation discontinue service.

RECOVERY

A food service establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by San

The licensee/owner or person-in-charge will immediately notify San Juan Basin Health

Department that a flood requiring closure has occurred. 970-247-5702, Food & Consumer Protection.

- ✓ Sort the salvageable from the non-salvageable food items.
- ✓ Properly dispose of the non-salvageable food items.
- ✓ Contact the LaPlata County Building Department and other appropriate agencies to determine if the building structure is safe and approved for occupancy.
- ✓ Provide general clean-up.
- ✓ Clean and sanitize equipment and utensils.

General Food Salvage Assessment:

- ✓ Discard any food or food packaging materials that have come into contact with flood water.
- ✓ Food items in soft packaging or with screw-top lids must be destroyed.
- ✓ Canned goods or rigid plastic containers have limited salvage. If the presence of rust, soil or destroyed labeling is present, the product must be destroyed.

Flood waters may carry silt, raw sewage, oil or chemical waste that can make foods unsafe to eat if packaging is contaminated. Discard the following foods if floodwater has covered, dripped on or seeped into the package:

- ✓ Exposed foods, bulk foods, fresh produce, meat, poultry, fish and eggs
- ✓ Any foods packaged in paper, plastic, cloth or fiber
- ✓ Cardboard boxes, even if the contents seem dry, including cereals, pasta products, rice salt.
- ✓ Foods with cardboard seals, such as mayonnaise and salad dressing or foil or cellophane packages.
- ✓ Food in glass jars, including unopened jars with waxed paper, foil, cellophane or cloth covers.
- ✓ Foods, liquids or beverages in crown-capped bottles or containers with pull-tab tops, corks or screw caps.
- ✓ All opened containers and packages, foods in bags or canisters
- ✓ Cans that are dented, leaking, bulging or rusted
- ✓ Cans that have been tossed about and are far from their normal storage spot.

General Cleanup

- ✓ All damaged food and food packaging materials must be destroyed and properly disposed.

- ✓ Floors, walls, furnishings, carpets, utensils and equipment damaged from the flood water must be removed and replaced as necessary.
- ✓ The building must be thoroughly dried.
- ✓ Affected walls, floors and equipment surfaces must be cleaned with soap and water, rinsed and sanitized.
- ✓ Carpets may need to be replaced.
- ✓ Equipment with waterline 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 manufacturer's instructions.
- ✓ Uniforms and linens must be laundered.
- ✓ A safe water supply must be established.
- ✓ The sewage disposal system must be operational.
- ✓ All utilities must be restored.

Disinfecting Food Cans

To disinfect undamaged cans (damaged cans must be discarded):

- ✓ Remove paper labels. Paper can harbor bacteria and re-label with a permanent marker.
- ✓ Wash the containers in a strong detergent solution.
- ✓ Use a brush to remove any dirt and silt.
- ✓ Rinse the scrubbed container. Removing dirt and silt and rinsing is very important because the chlorine solution won't work well if cans are dirty.
- ✓ Wear rubber gloves to protect your hands during the disinfection process.
- ✓ Immerse the clean, rinsed containers in cool water (75°F) solution of chlorine for two minutes. Use two tablespoons of 5% chlorine bleach per gallon of water or 200 PPM using a chlorine test strip
 - ✓ Change this disinfecting solution frequently and monitor with chlorine test strips.
- ✓ Cans must be air dried before storing or opening.
- ✓ Use foods from disinfected containers as soon as possible because cans may rust.
- ✓ Cans may not be sold without all required labeling information.

Disinfecting Dishes and Utensils:

- ✓ Wash all dishes and utensils in hot, soapy water with a brush to remove dirt.
- ✓ Sanitize glass, ceramic and china dishes
- ✓ Dishes with deep cracks should be thrown away
- ✓ Metal pans and utensils can be disinfected by immersing in water and boiling for 10 minutes.

Disinfecting Food Preparation and Serving Areas

- ✓ All food preparation and serving areas must be cleaned and sanitized prior to

- use.
- ✓ Use a chlorine solution equivalent to 100 ppm (1 ½ teaspoons of 5.25% sodium hypochlorite solution per gallon of potable water).
- ✓ Use test strips to verify concentration of chlorine.

Removal of food:

- ✓ Remove to a designated condemned food storage area away from food preparation and equipment storage.
- ✓ Label all such food as "NOT FOR SALE"
- ✓ The facility should document the type and amount of food, cost and the reason for disposal for regulatory purposes and for insurance purposes.
- ✓ All food waste is to be disposed of in accordance with waste disposal regulations and in a licensed landfill.

Disposal of food:

- ✓ Small volumes of food can be denatured with bleach, a detergent or other cleaning products to render it unusable and placed in an outside refuse bin for removal.
- ✓ Large volumes of food should be disposed of through a waste disposal company for immediate transport.

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