

Planning for a PG&E Rolling Outage: Restaurants, Pools & Spas

**Food facilities, pools, and spas shall remain closed during a power outage*

Pacific Gas & Electric (PG&E) is instituting rotating outages throughout the County of Santa Clara. Food Facilities and Recreational Bodies of Water (public pools, spas, water play areas/spray grounds, and water parks) should be prepared in the event that the rolling outage affects your facility for an extended period of time. Preparedness and awareness are important to minimize the impact on your business and protect the public from disease. Information is provided below to assist your business in preparing for the rolling outages. It is important to note when the rolling outage occurs. If the rolling outage begins prior to the opening of your business operation, check PG&E's website to determine when the outage initially started. Knowing when an outage began will assist in determining proper course of action to ensure the customers are safe.

FOOD FACILITIES

Food facility operators must be prepared to safeguard foods when outages occur. When hot water or adequate refrigeration cannot be provided, the law requires that food facilities be closed to minimize the risk of foodborne illness to the public.

What to do to prepare for a rolling power outage

- Maintain calibrated probe thermometers to check food and water temperatures.
- Check all refrigeration units to ensure that these are holding food at or below 41°F.
- Make sure all display thermometers and internal temperature monitoring devices are accurate and working properly.
- Take temperatures of already prepared food to ensure all cold food is at or below 41°F and all hot food is at or above 135°F
- Food can also be packed in ice to maintain their temperature.

What to do during a rolling power outage

- Note the time when the outage begins and estimated time of restored (if available) or check the PG&E website for time of outage.
- **Do not use cooking equipment during an outage.** The exhaust hood and ventilation system will not be operational until power is restored.
- All food in the process of actively cooling must reach an internal temperature of 41°F before the scheduled rolling outage. Food that is actively being thawed should be placed back in the freezer.
- **Discard food that is in the process of being cooked but has not yet reached the final temperature.**
- If possible, relocate potentially hazardous food to a freezer until the rotating outage is over.

- A business may sell prepackaged non-potentially hazardous food during a rolling outage if adequate lighting is available and business can safely operate without risk to customers and employees.
- Keep refrigeration units and freezers closed to maintain the colder temperatures inside.
- Monitor the temperatures of the refrigeration units using the display thermometers. If display thermometers are not available or not operational, do not open the unit and check temperatures until power is restored.

What to do once power is restored

- Check temperatures of potentially hazardous food in the refrigeration units. Refer to the table below to determine if foods can be safely used.

Length of outage	Internal Temperature of REFRIGERATED Potentially Hazardous Food (PHF) when power is restored	
	42°F to 70°F	71°F and above
Less than 2 hours	Immediately cool PHF to 41°F or below. Or Cook food to 165°F to immediately serve or hot hold at 135°F.	Cook food to 165°F to immediately serve or hot hold at 135°F
2-4 hours	Immediately cool PHF to 41°F or below. Or Cook food to 165°F to immediately serve or hot hold at 135°F.	Food cannot be used
4 hours or more	Food cannot be used	

**ensure all foods are compliant with section 113996 of California Retail Food Code*

- Ensure that water heater, refrigeration units, exhaust and ventilation systems, and lighting are operational and functioning appropriately.
 - If any of the listed equipment are not in operation once the power is restored, do not open the business until repaired.

Recreational Bodies of Water

The law requires that Recreational Bodies of Water (public pools, spas, water play areas/spray grounds, and water parks) be closed in the event that the recirculation equipment and lighting are not functioning during times of operation. The recirculation equipment will need to be filtering debris and injecting chlorine into the pool to prevent people from becoming ill from waterborne diseases.

What to do to prepare for a rolling power outage

- It is recommended to have procedures in place to notify guests that the recreational body of water will be temporarily closed until the power is restored.
- Ensure approved DPD Test Kit to test pool chemistry is readily available.

What to do during a rolling power outage

- The recreational body of water will need to be temporarily closed.
- Post signage indicating the temporary closure for all guests to see.
- Notify guests to discontinue use of the recreational body of water.

What to do once power is restored

- Test the water chemistry to ensure it is within normal ranges prior to reopening. Reopening can occur only when the following ranges are satisfied.
 - 1.0-10.0 ppm chlorine for pools without cyanuric acid, and 2.0-10.0 ppm chlorine for pools with cyanuric acid.
 - 3.0-10.0 ppm chlorine for spas, wade pools, and water play areas/interactive fountains
 - pH is between 7.2-7.8
- Ensure all lighting is operating if power is restored after sunset. If deck lighting or pool/spa lighting is not providing adequate lighting, the recreational body of water cannot be reopened.

Informational Links

PG&E rotating outage page

https://www.pge.com/en_US/residential/outages/planning-and-preparedness/safety-and-preparedness/find-your-rotating-outage-block/find-your-rotating-outage-block.page

PG&E reported electrical outage page

https://www.pge.com/en_US/small-medium-business/outages-and-power-reliability/view-and-report-electric-outages/view-and-report-electric-outages.page