# Power Outages: Food Establishments

**What to do when the power goes out.**

<table>
<thead>
<tr>
<th>Time</th>
<th>Cold-held Food</th>
<th>Hot-held Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>0-2 hours</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>2-4 hours</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>4+ hours</td>
<td>✓</td>
<td>X</td>
</tr>
</tbody>
</table>

### Cold-held Food

- **45° F or below**
  - 0-2 hours: ✓
  - 2-4 hours: ✓
  - 4+ hours: ✓

- **46-50° F**
  - 0-2 hours: ✓
  - 2-4 hours: ✓
  - 4+ hours: X

- **51° F or above**
  - 0-2 hours: ✓
  - 2-4 hours: X
  - 4+ hours: X

### Hot-held Food

- **130° F or above**
  - 0-2 hours: ✓
  - 2-4 hours: ✓
  - 4+ hours: X

- **129° F or below**
  - 0-2 hours: ✓
  - 2-4 hours: X
  - 4+ hours: X

When the power is back, take the temperature of potentially hazardous food. Follow the chart. “X” means the food must be thrown out.

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**Write down the time that the power went out.**

**Food service establishments must close.**

**Throw away food that hasn't reached final cooking temperature. Throw away cooling food if the power outage lasts more than two hours.**

**Keep cooler and refrigerator doors closed. Do not put hot food in refrigerators.**

**Check that you have hot water before reopening.**

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**When the power is back, take the temperature of potentially hazardous food. Follow the chart. “X” means the food must be thrown out.**