

GEORGIA DEPARTMENT OF PUBLIC HEALTH

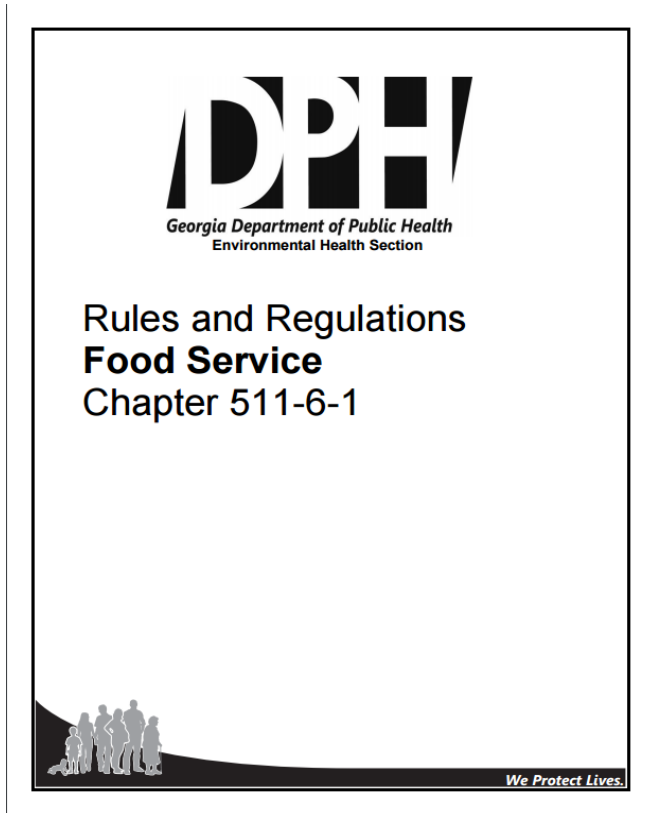
Utility Interruptions

Environmental Health Concerns

Presented by Rachel Templeman
District Environmental Health Director

We Protect Lives.

Emergency Operation Plan



Did you know:

- The GA Food Service Rules and Regulations will allow a food service establishment to remain open for up to 2 hours during an emergency event*
- A pre-approved emergency action plan by the Health Authority will allow a food service establishment to stay open beyond 2 hours of a water interruption event.

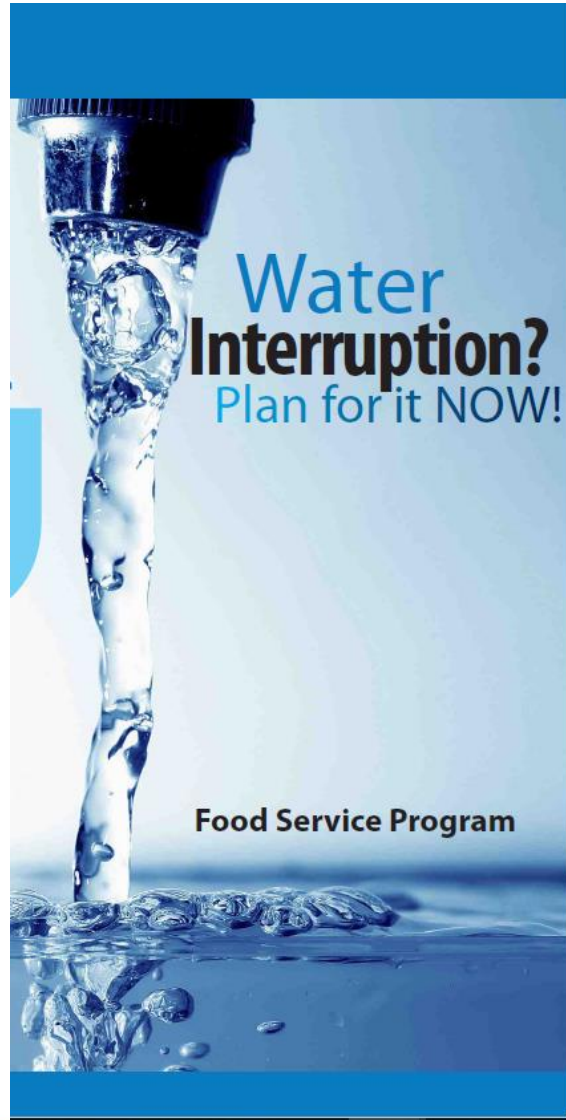
* Provided proper alternatives can be met

Types of Events Relevant to an EOP

- Water Interruption
(Boil Water Advisory & Do Not Drink/Do Not Use)
- Electrical Outages
- Gas Outages



Plan Ahead. Don't Wait Until It Happens



We Protect Lives.

Creating a Plan for Less Than 2 Hours



When an event occurs:

- Check with the local water authority for details of water interruption
- Are the toilet facilities operable and accessible?
- Can potable water alternatives be met if there is a water interruption?
- Need to inform the Health Authority

Approved Emergency Operation Plan



Guidance Document for Assessing Emergency Operation Plans for Food Service Establishments

The Georgia Food Service Rules and Regulations, Chapter 511-6-1 has a provision that allows food service establishments (FSE) to remain open for up to two hours when there is an interruption to water service, electrical service or natural gas without an Emergency Operation Plan (EOP), provided minimum requirements can be met to ensure food safety during that time. *(Refer to the Water Interruption Guidance Document for more information.)*

For a food service establishment to remain open beyond two hours in the event of an emergency, there must be an EOP, approved by the local health authority or department before the event occurs.

An EOP must provide specific guidelines that the food service establishment will follow and detailed information as to how all aspects of the guidelines will be met. This document contains information on what elements should be addressed, at a minimum, within the EOP. Each food service establishment is unique in its operation; therefore, there is no “one size fits all” template that can be used for an EOP.

ELEMENTS TO CONSIDER:

- ☐ **Does the plan specify a length of time the FSE will be able to operate?** *For example: XYZ restaurant has enough bottled water to continue operations for up to one week on a limited menu. After one week, XYZ will close. OR ABC restaurant has a generator that can run all electrical equipment. ABC restaurant will continue normal operations unless there is no gasoline available in the area to operate the generator.*
- ☐ **Does the plan specify the type of emergency it is prepared to handle?** Water interruptions only? Electrical? Natural Gas?

Water Interruptions

Total Loss of
Water



Boil Water
Advisories



Total Loss of Water

We Protect Lives.

What Are The Concerns During a Loss of Water?



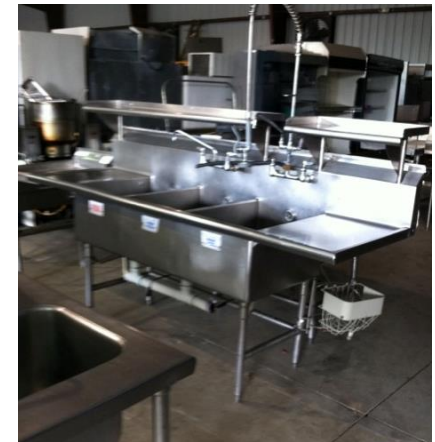
**Drinking and
Cooking Water**



Hand Washing



Washing Dishes



Flushing Toilets

Alternate Sources for Water

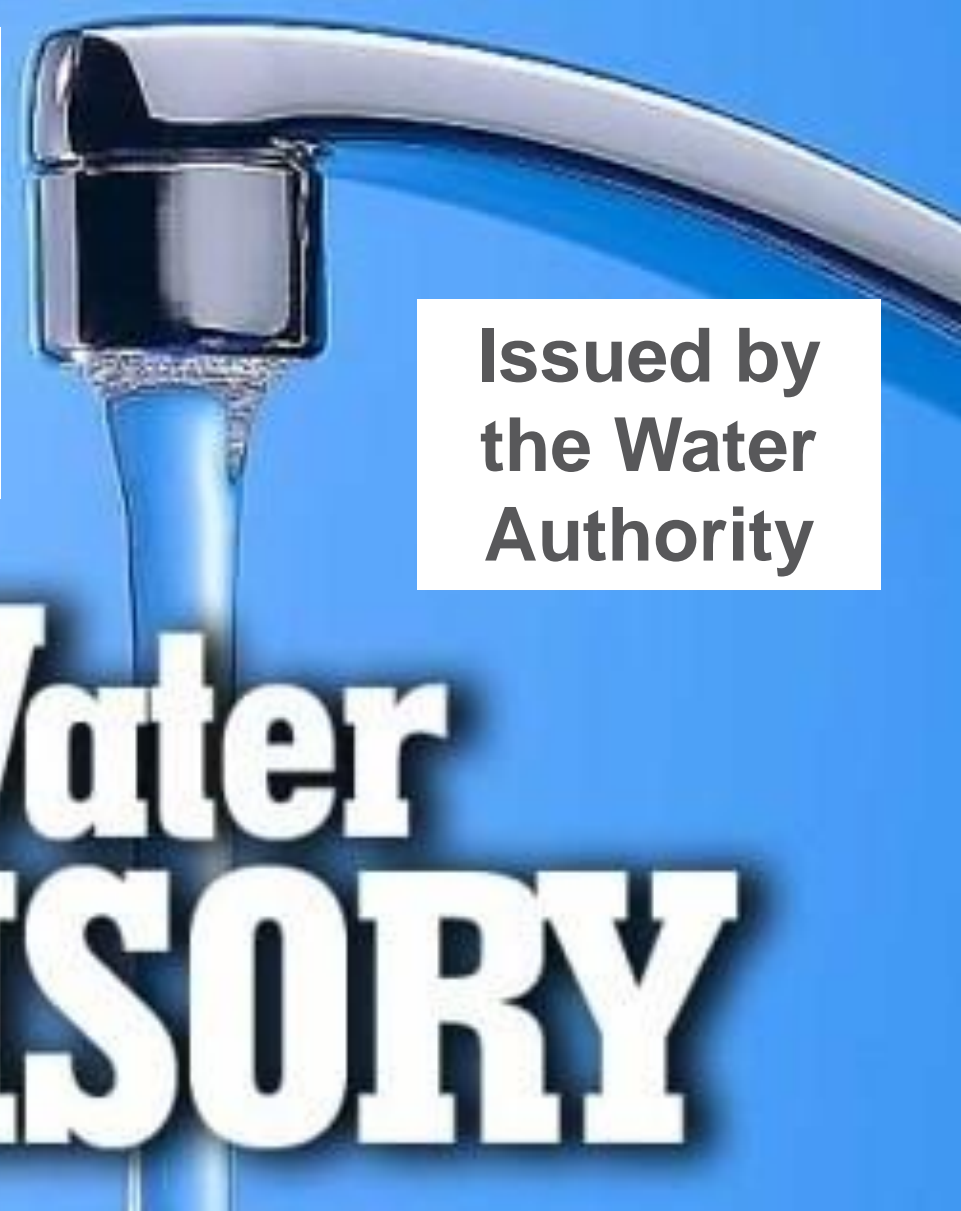


Water Tanker

Water Bottles



We Protect Lives.



**Issued when
Biological
Contaminate
possibly enters
the water supply**

**Issued by
the Water
Authority**

Boil Water ADVISORY

A background image of a commercial kitchen with stainless steel equipment, including large pots and a sink. A white rectangular box is overlaid on the top left, and a large white diagonal banner is overlaid across the center.

**Water must be boiled for at least one
minute**

**Is Boiling Water
Practical?**

Special Considerations

Beverage Equipment



Ice Machines



Helpful Tips

- Use disposable dishes and flatware
- Individually wrapped pre-packaged foods with a very limited menu
- Potable water delivery
- Portable Sanitation and Handwashing stations

Boil Water Advisories

Boil Water Advisories are usually long-term events (36-48 hours). Once repairs are made to the water system, the pipes are flushed and then tested multiple times to ensure the safety of the water.



Power Outages



We Protect Lives.

Power Outage

Lights Go Out

Hoods Stop

Can Meals Be Delivered?

Can't Wash Dishes

Coolers and Freezers Warm Up

Will Cooking Equipment Still Work?

Power Outage

- Lights Go Out
 - Many Kitchens have minimum emergency lighting meant for evacuation
- Exhaust Hoods Stop Working
 - Can lead to build up of poisonous gases in the kitchen
- Coolers and Freezers no longer keep food at safe temperatures-**Most are not on Generators**
- Electrical Cooking equipment can't be used
- Dish machines can't operate.
- Are elevators required to deliver meals?

Emergency Generators

6,000 Watt Generator



20 kW Generator



We Protect Lives.

Key Points to Remember:

- Plans aren't a "One Size Fits All"
- Plans must be thorough and specific for *each facility and event*
- Plans must include length of time for the operation (hours, days, weeks, etc.)
- Plans must be pre-approved *PRIOR* to any event lasting more than 2 hours
- Any operational plans for an event lasting LESS than 2 hours MUST meet minimum requirements
- Plan should include a re-opening segment





We Protect Lives.