



A Tradition of Stewardship
A Commitment to Service

FOOD SAFETY AFTER AN EARTHQUAKE

- RETAIL FOOD FACILITIES -

This Food Safety Notice is being issued by the Napa County Environmental Health Division to provide guidance to the retail food industry. If you have questions specific to your food facility, please call the Environmental Health Division at (707) 253-4471 and ask to speak to any health inspector or the manager.

AFTER AN EARTHQUAKE AND BEFORE OPENING A FOOD FACILITY:

- **OVERALL SAFETY:** Do not enter any damaged building until you are sure it is safe. Use flashlights to examine building. Do not use open flames or lanterns. Do not handle live electrical equipment in wet areas. Beware of downed power lines or broken gas lines. Contact the utility company to turn gas or power back on. Turn off propane tanks and do not use until inspected. All equipment should be evaluated to ensure it is operational and does not present safety hazard.
- **CLEANING:** Wear protective clothing on legs, arms, feet and hands while cleaning up debris and garbage. All areas where glass may have shattered need to be cleaned thoroughly and equipment, utensils and any food contact areas need to be cleaned and sanitized.
- **POWER LOSS:** During a power loss, refrigeration units will not be able to hold potentially hazardous foods (PHF) at 41°F or below. Generally, PHF are moist, perishable foods in and on which bacteria can grow most easily during the time when the food is held in the temperature danger zone (41°F to 135°F). PHF's that are not held at the required temperatures for more than 4 hours can result in foodborne illness and should be discarded.

ACTIONS THAT CAN KEEP FOOD SAFE FOR SEVERAL HOURS:

- Keep refrigerator and freezer doors closed as much as possible
- If practical, group packages of cold food together to reduce heat gain
- Cover open refrigerated and frozen food cases, especially vertical displays
- Caution: The use of dry ice may result in unsafe build-up of CO₂ (Carbon Dioxide).

WHEN THE POWER IS RESTORED:

- Identify PHF that may have been in the temperature danger zone
 - Check the internal food temperature
 - Any PHF that are 41F or above should be discarded.
- **WATER:** While water lines are being repaired throughout the area, the facilities may experience water pressure loss. The City of Napa Water System has issued a precautionary Boil Water Notice to residents and businesses that have lost water pressure. Facilities that have lost water pressure cannot be assured of a safe drinking water source and should stop food preparation until such time as bacteriological testing can be completed to ensure that their water supplies are not compromised. It may take 3-5 days for water to be returned to some locations and an additional 48 hours for bacteriological testing to be completed to lift the precautionary Boil Water Notice. For questions regarding the City of Napa Water Service, please call 707-257-9544.

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)
- No hot water, inadequate water pressure or on a boil water notice
- Unsafe food temperatures
- Lack of sufficient light in food preparation areas to allow for safe food preparation and cleaning and sanitizing of food contact surfaces.
- If any wastewater is in the facility due to broken or blocked sewage lines

Please contact the Napa County Division of Environmental Health at (707) 253-4471 with any questions.

