

# AMY'S FOOD SAFETY SPOTLIGHT

June 2026



## UPCOMING SERVSAFE® CLASSES

June 15<sup>th</sup> – Louisville  
June 30<sup>th</sup> – Louisville  
July 7<sup>th</sup> - Louisville  
July 21<sup>st</sup> – Louisville  
August 4<sup>th</sup> – Louisville  
August 17<sup>th</sup> – Louisville

## UPCOMING EVENTS:

Sporting Clay's Tournament  
June 8<sup>th</sup> at Elk Creek Hunt  
Club

For more information and  
registration please visit

[www.kyra.org](http://www.kyra.org) and click on the  
“Events” tab.

## AMY'S FOOD SAFETY SCOOP

### Electrical Disruptions

Pre-planning on what to do if a utility goes out can have a big impact on the safety of your food, guests, and the ability of your business to quickly respond. What, for example, should you do if the electricity fails at your restaurant? Do you have a plan to guide customers through the disruption? What should employees do with food that's partially cooked, or items in the cooler or walk-in? Do they know where to find flashlights, lanterns, and how to help guests exit the restaurant safely? Are they trained to know which appliances should be turned off and unplugged during a power outage, or where to locate circuit breakers? Here are some tips from the National Restaurant Association on what to do in the short and long term when the power goes out.

Short-term outages – less than 2 hours:

- Instruct employees to stay calm and keep customers calm too. Send an employee to the restrooms to safely guide anyone caught in the dark.
- Tell the host to stand right next to the entrance (or outside if weather permits) to communicate to the guests walking up to the door that the restaurant is temporarily closed due to a power outage.
- Use flashlights, lanterns, and/or tap lights. Don't use candles unless already using them on table tops in “safe” holders ( and leave them on the tabletops).
- Obviously need to stop cooking food even if you have gas appliances, the exhaust hood will not be working. Also stop serving beverages.
- Shut off/unplug appliances. Sometimes when power returns, it can surge and damage equipment.
- Check for electric company updates on local outages. Ensure your water supply will not be affected by the outage.

THERE WAS A POWER FAILURE TODAY - WE'RE HAVING STEAK, FISH, CHICKEN, HAMBURGER, TURKEY, AND PORK CHOPS FOR DINNER.



- Keep the doors to your walk-in coolers and freezers closed so the cold air does not escape.
- Do not put hot foods in the walk-in cooler, this will increase the temperature inside the cooler.
- Mark the time and monitor the temperatures of food you're holding on the cook line or on a serving line or buffet. Cold food should not rise above 41°F and hot food should not fall below 135° F.
- Develop a plan to accept alternative forms of payment since the outage will affect your POS system.
- Call employees who are scheduled to work later shifts, appraise them of the situation and whether they should come to work.
- Contact reservation holders and determine whether to reschedule them.

Long-term outages – more than 2 hours. Follow the tips from the short-term outages along with the following practices:

- Turn off some of the electrical power at the circuit breaker, the 3-phase breakers. That way some electricity will be flowing when the power comes back on and this will help avoid power surges.
- Make sure water trickles through the water pipes, if it's below freezing.
- Start saving your inventory if power is out longer than your food can withstand (walk-in cooler above 38° F; freezer above 0° F). Secure a refrigeration and freezer truck if possible. A generator is also an option.
- Do not use dry ice, it sublimates into carbon dioxide at potentially harmful levels in an enclosed walk-in cooler or freezer. If it is wintertime, do not be tempted to store food outside.
- Discard cold food above 41° F for more than 4 hours.
- Discard hot food below 135° F for more than 4 hours

In the event of a crisis, make sure your restaurant has a thorough emergency plan, your managers and team members are trained on the plan and retrained regularly. Stay in communication with the health department and the local Utility company.

*National Restaurant Association – Always be ready-Utility disruptions.*



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