

## Guidance Document for Assessing Emergency Operation Plans for Food Service Establishments

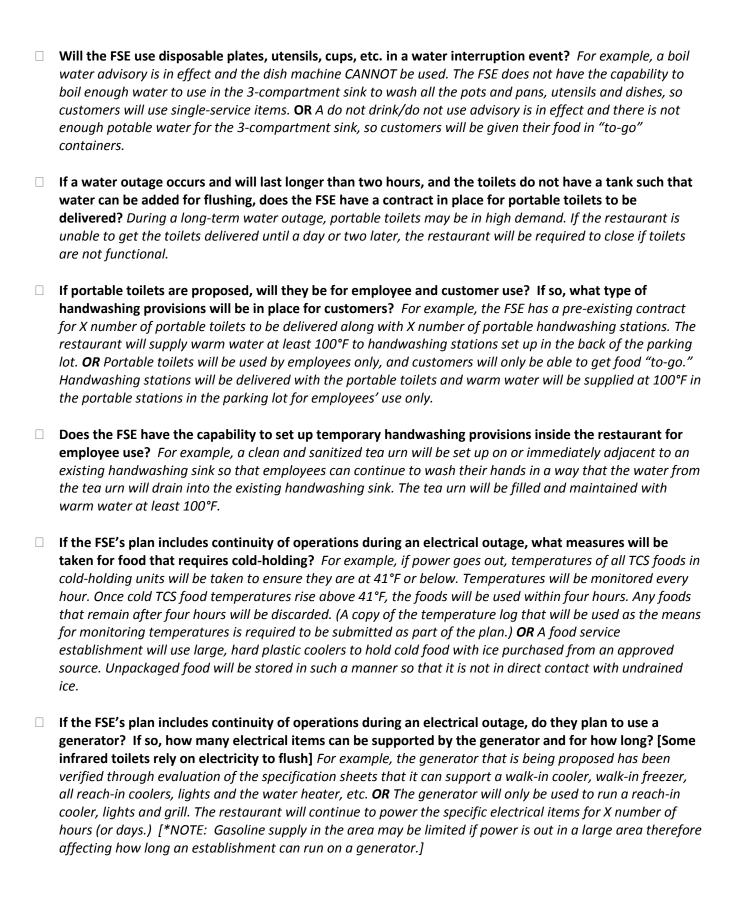
The Georgia Food Service Rules and Regulations, Chapter 511-6-1 has a provision that allows food service establishments (FSE) to remain *open for up to two hours* when there is an interruption to water service, electrical service or natural gas without an Emergency Operation Plan (EOP), provided minimum 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 <u>beyond two hours</u> in the event of an emergency, there must be an EOP, approved by the local health authority or department <u>before</u> 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?
Does the plan include a specific menu of items it will serve during the time the plan is operational? For example, will vegetables that require washing be taken off the menu to conserve water? Will only prepackaged items be served? For example: a restaurant that primarily serves sandwiches, salads and fresh vegetables will only use pre-washed, pre-bagged vegetables during the water interruption event. OR The menu will be limited to items on the regular menu such as sandwiches with no lettuce, tomatoes, etc.
Does the FSE have the capability to boil water on-site? For example: A pizza restaurant that has only pizza baking ovens has an electric burner and several large pots that it will use to boil water. <b>OR</b> A restaurant with an electric stove has a propane "fish cooker" that it will use to boil water if the electricity is out and a boil water advisory is in effect after a storm.
Is the FSE planning to have commercial water and/or ice delivered or is the FSE stockpiling water ahead of time? If commercially bottled water is proposed, is there a pre-existing contract in place for the water to be delivered? A large-scale water outage will cause bottled water from nearby stores to be limited due to the high-demand of others in the area. If water is being stockpiled at the FSE, is there enough storage space for the water, and what are the plans for replacing the used water? Will water be delivered at that time, or will the FSE attempt to go purchase water from a nearby store? What measures are in place if the local stores are out of water because of high-demand?





✓	A current copy of the plan must be kept in the establishment's file, preferably attached to the facility record in DHD.
	For more information:
	The Conference for Food Protection has a resource available to help guide the development of an EOP: <a href="http://www.foodprotect.org/guides-documents/emergency-action-plan-for-retail-food-establishment/">http://www.foodprotect.org/guides-documents/emergency-action-plan-for-retail-food-establishment/</a>

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