

**GUIDELINES FOR RETAIL FOOD ESTABLISHMENTS  
IN EMERGENCIES and During Recovery**

- ✓ **Contact the local health department for approval to reopen/operate in any of the following events:**
  - **A sufficient quantity of potable water is not provided to all fixtures that require water.**
  - **When electrical power has been lost for 4 or more hours.**
  - **When flood waters have entered the food service operation.**
  - **When the sewer system is not properly functioning.**
  - **A fire in the facility has occurred.**
  
- ✓ **Health Department contact information may be found at:**  
<http://new.dhh.louisiana.gov/index.cfm/page/394> .
  
- ✓ **Visit [www.eatsafe.la.gov](http://www.eatsafe.la.gov) for updates and food safety information.**
  
- ✓ **When water pressure has been lost, remember water fountains, coffee machines, ice makers, as well as any equipment with water piped in will need to be disinfected.**
  
- ✓ **If power has been lost and foods were not maintained at proper cold holding (41 degrees F or lower), these items may require destruction.**
  
- ✓ **In the event flood waters entered the facility:**
  - **Discard any food or single service items with water damage.**
  - **Utensils, food contact surfaces (equipment and work surfaces) will require cleaning and sanitizing prior to use.**
  
- ✓ **Any food contact surfaces should be washed, rinsed and sanitized before being put back into service.**