

Extreme Heat

GENERAL PREPARATION

- Confirm insurance eligibility for extreme heat coverage.
- Confirm if the landlord or business owner is responsible for cooling.
- Develop a procedure to communicate with staff and customers.



BEFORE THE HEAT

- Check your Emergency Preparation Kit.
 - Is everything well stocked?
 - Is everything working?
- Check thermostats are set properly. The recommended range for cooling is 74-78° F. Avoid setting the thermostat lower than 74° F, as it could overwork the HVAC system and potentially cause additional problems.
- Move hot-weather Kit items somewhere convenient to access.
- Install window reflectors, like foil-covered cardboard, to reflect heat back outside.
- Close curtains.
- Seal doors and windows with weather strips.
- Inspect sprinkler system. Notify the fire department if there are any problems.
- Consider investing in HVAC preventative maintenance so cooling can be inspected regularly.
- Cover outdoor patio with shade (if applicable).

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DURING THE HEAT

- Keep air conditioning running inside the restaurant. Reminder: do not set the thermostat below 74° F.
- Ask staff to wear loose-fitting, light-colored clothing to stay cool.
- Ask staff to drink plenty of water or other fluids with electrolytes.
- Be on the lookout for signs of heat-related illness from customers and staff.
- If the restaurant will be closed, assign a staff member to check on interior temperatures.

AFTER THE HEAT

- 86 Repairs customers should call or text for assistance with any damaged equipment or infrastructure.

