

Refrigeration Down

GENERAL PREPARATION

- Find a refrigeration rental service in your area. Establish a relationship with the vendor and keep digital and physical copies of their contact information.
- Organize refrigerators and freezers so all raw meat is as low to the ground as possible and separate from other ingredients. This is best practice for restaurants and can prevent contamination in the case of a leak or spoilage.
- Keep a large cooler and ice packs on hand so expensive and high-margin perishable goods can be stored safely.



WHEN REFRIGERATION STOPS WORKING

- Document the time the outage began. This will help you determine if food is still safe to consume once power is restored.
- Contact your refrigeration rental service, if you decide to retain it.
- Keep refrigerator and freezer doors closed. Food will stay safe for up to 4 hours in a fridge, 24 hours in a half-full freezer, and 48 hours in a packed freezer.
- Transfer refrigerated, perishable items to a cooler with ice, ice packs, or dry ice if power has been out for more than 4 hours. Use the cooler to keep goods at 40°F or lower.
- Attempt basic troubleshooting:
 - Is the refrigeration unit plugged in?
 - Is the outlet receiving power?
 - Has the breaker to the unit tripped?
- 86 Repairs customers should call or text for additional guidance.

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WHEN REFRIGERATION WORKS AGAIN

- Discard any perishable food that was kept in the refrigerator for 4 hours without power.
- Use a thermometer to test the temperature of any perishable food that was transferred to a cooler. Discard any food with a temperature above 40°F.
- Discard any other perishable food with an odd odor, texture, or appearance. Do NOT taste test!

