



Facility Name: \_\_\_\_\_

Department: \_\_\_\_\_

Policy No: \_\_\_\_\_

## STANDARD OPERATING PROCEDURE

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### Food Safety in Emergency Situations

**Policy:** Facility emergency plans contain specific procedures to ensure the safety of customers and staff in emergency situations. In case of facility emergencies, foodservice personnel will be knowledgeable about handling procedures affecting food safety.

**Procedure:** All employees in the restaurant must:

1. Follow established procedures related to handling food safely during emergencies.
2. Maintain confidentiality when security is an issue.
3. Be aware of implications when the following issues arise:
  - Menu changes
  - Staff notification systems – phone trees, etc.
  - Food disposal procedures
    - When food is wholesome but service not occurring in a timely manner.
    - When food is no longer wholesome because of improper holding temperatures or potential contamination, fire, smoke, chemicals, fumes, etc.

General Guidelines:

1. If in doubt throw it out.
2. Original package of food must be intact.
3. Clean containers prior to use.

The restaurant manager will:

1. Develop procedures that address food safety concerns during emergencies.
2. Instruct staff and review those procedures on regular basis, at least once a year.
3. Provide specific directions regarding safe food handling for all emergency situations.
4. Observe all employees to ensure procedures are being followed.
5. Inform the local health department (or equivalent) if an emergency affecting food safety occurs.
6. Follow up, as necessary, with employees and food safety professionals.
7. Evaluate and update procedures as appropriate.