



BUNCOMBE COUNTY

HEALTH & HUMAN SERVICES

Food Service Inclement Weather Action Plan

Buncombe County Environmental Health (BCEH) will be available to assist all regulated establishments in the event inclement weather. Please feel free to contact us with any questions you may have relating to food service. If there is a disruption of utilities during a weather related event, you are required to contact BCEH, (828) 250-5016. If you experience a loss of power, loss of water, loss of water pressure, flooding, or sewage issues, your establishment will require an inspection prior to resuming food preparation.

Power Outage-Notify Department

- Record the temperature and time of the first reported outage.
- Record the temperature and time when the power is restored.
- All food products must be stored at or below 41°F. If food products rise above 41°F, contact BCEH immediately for guidance.
- In order to ensure food has not been time/temperature abused, logs are recommended. The use of logs may reduce the unnecessary disposal of food.

Water Outage/Connection-Notify Department

- All establishments must suspend food preparation and food service in the event of a water outage.
- Notify the department if a boil water advisory or notice is issued, or there is a loss of pressure where handwashing and/or utensil washing cannot occur.
- Do not use water if connections are submerged under water.

Flooding

- All flooded food, including sealed and open packages, boxes, cans, produce and fresh meats must be discarded to avoid food-borne illness or injury.
- Thoroughly clean and sanitize all salvageable equipment. Use a detergent and a sanitizing solution made with one tablespoon of regular, non-scented bleach in a gallon of water.

Additional Notes

- If food products are directly contaminated with rainwater or other environmental contaminants, they must be discarded.
- Single service or single use items that are contaminated by rain water or other environmental contaminants must be discarded. Any multi-use utensils or other food contact surfaces must be properly washed, rinsed, and sanitized after contamination with rain water or other environmental contaminants and prior to being used again.