Name of Policy:	Utility failure		~	
Policy Number:	3364-104-715		MEDIC	ERSITY OF TOLEDO
Department:	Food & Nutrition			
Approving Officer:	Director, Food & Nutrition			
Responsible Agent:	Food & Nutrition Management			
Scope:	Food & Nutrition Services		Effective Date: Initial Effective Date:	6/1/2022 8/2002
		Minor/technical revision of existing policy Reaffirmation of existing policy		

(A) Policy Statement

In the event of one or more utility failures, Food and Nutrition Services (FANS) will be prepared to provide food service with minimum interruption.

(B) Purpose of Policy

To plan for utility failures, giving employees alternatives and guidelines to follow.

(C) Procedure

Electricity:

- 1. Modify menu to cold foods or hot foods that retain heat easily if needed.
- 2. Utilize gas-cooking equipment such as convection oven and fryers.
- 3. Keep flashlights with extra batteries in the department for employee use.
- 4. Emergency power feeds the refrigerators, freezers and coolers.
- 5. The department is equipped with emergency lighting.
- 6. Refer to hospital policy US-08-000 for more information.

Gas:

- 1. Modify the menu to cold foods or hot foods that retain heat easily if needed,
- 2. Utilize electric cooking equipment such as steamers, grills and stovetops.

Water:

- 1. Alternate supplies of potable water will be obtained from contracted vendors to be used in preparation of food and beverages (see hospital policy US-08-000).
- 2. Disposable dishware and service ware will be used.
- 3. Refer to hospital policy US-08-000 for more information.

Refrigeration:

- 1. Temperatures of all refrigerators, freezers and coolers are monitored. In the event a unit has failed, the temperature of food within it is recorded. Any food in safe range is moved immediately to an operating unit. Any food outside of the safe range is discarded.
- 2. Refrigerated, diesel-powered trucks would be made available from primary food suppliers for appropriate storage of foods.

Steam:

- 1. Steam equipment uses self-contained boilers generated through electricity and are not affected by facility wide outages of steam.
- 2. Utilize electric or gas cooking equipment.
- 3. Modify the menu to cold foods or hot foods that retain heat easily.

Phones:

1. The department has available emergency power phones. In the event that these have failed, implement the Emergency Communication System Plan (EP-08-11).

Joshua Krupinski Da Director, Food & Nutrition	Review/Revision Date: 7/2005 7/1/2011 7/1/2014 ate 3/3/2017 4/23/2019 5/3/2022
Review/Revision Completed By: Food & Nutrition	Next Review Date: 5/1/2025