

FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools

B22

Subject: **STUDENT MEAL SERVICES DURING POWER OUTAGE, EQUIPMENT FAILURE,
OR HOT WATER LOSS**

PURPOSE

This procedure provides guidance for serving meals to students in the event a school kitchen has a power outage, an unexpected equipment failure, or there is no hot water.

Administrative Notifications

If a school kitchen has a power outage, unexpected equipment failure that prevents cooking, or there is no hot water, the food service manager/satellite assistant must notify the principal/assistant principal and the food service supervisor immediately. The food service manager/satellite assistant must also advise school site administration of the meal items that will be served as the alternate menu.

Reimbursable Meals

To provide reimbursable meals that do not require cooking or heating on a moment's notice, school sites should utilize shelf-stable items along with refrigerated or frozen items in their existing inventory.

If a site does not have sufficient items in inventory to make a reimbursable meal that does not require cooking, food service managers/satellite assistants should contact neighboring sites to pick up/transfer available items. The assigned region food service supervisor may also aid in obtaining and arranging transportation of items if necessary.

Meal Accountability

If the electronic point of sale (POS) system is not available to account for reimbursable breakfast or lunch meals, food service managers/satellite assistants must use the classroom worksheet/student data base to account for student meals. Employee and adult meals must be accounted for using [Power Failure Form](#).

If power has been restored at the end of the day, student meals may be input in bulk using the Graphic POS. Employee/adult meals must be input on each individual employee/adult account. If power has not been restored, food service managers/satellite assistants must contact the Help Desk (786-275-0415 or 0417) for assistance in inputting breakfast and lunch meals.

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Monitoring Food Quality

When refrigeration is affected due to a power outage, food temperatures must be monitored closely. Refrigerator and freezer doors must be kept closed as much as possible to retain the units' temperatures. Food service managers/satellite assistants must use the [Daily Cold/Dry Storage/Hot Water Temperature Record](#) to record and monitor temperatures of food storage units.

Refer to the [attached chart](#) for guidance on what to keep and what to discard for refrigerated food held above 41°F for more than two hours. A full freezer will hold a safe temperature for approximately 48 hours (24 hours if it is half full and the door remains closed). Food may be safely refrozen if it still contains ice crystals or is at 41°F or below. Use the [attached chart](#) as a general guide on what freezer food items are safe to keep and what should be discarded.

Accounting for Food Loss

If food must be discarded due to a power outage, food service managers/satellite assistants must refer to [Procedure C-21](#) TrakNow to properly account for food loss.

For Action By: Principals, Food Service Supervisors, Food Service Managers, Satellite Assistants

Refer Questions to: Department of Food and Nutrition

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