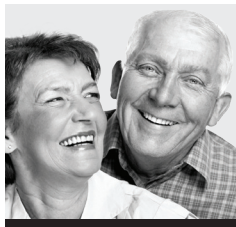


Civil Defence issues for food premises



We all hope that we will never have to encounter a Civil Defence emergency, but it definitely pays to be prepared.

This leaflet outlines some of the problems that may occur in a Civil Defence emergency management situation and what you can do to be prepared.



■ Food Safety

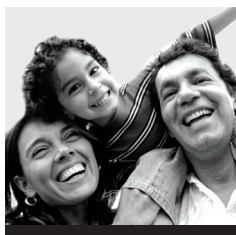
Food safety and hygiene must not be compromised. If you cannot address the issues on this leaflet, that means you should not be operating.

No drinking water (potable water)

Issues:

- Drinking water
- Personal hygiene
- Cleaning and washing
- Sanitary facilities
- Water for cooking.

In the event that water is not available, you have no option but to close your premises until potable water is available.



■ Power Shortages

If there are power shortages as a result of a Civil Defence emergency you could find yourself facing a number of issues ranging from a lack of hot water to no lighting.

Let's look at what you can do to keep operating safely.

No hot water (unless provided by gas heating)

Issues:

- Personal hygiene
- Effective cleaning
- Glasswashers and commercial dishwashers.

Options:

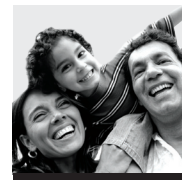
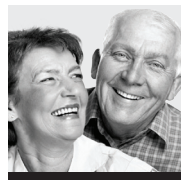
- Use gloves
- Utilise disposable plates and cups
- Clean the premises with cold water and a suitable food grade sanitiser
- Serve drinks, such as soft drinks and alcoholic beverages, in their cans or bottles.

No refrigeration facilities

Issue:

- Food safety.

Civil Defence issues for food premises



Options (based on power shortages for no more than three days):

- Ensure all perishable food is kept continuously below 4°C
- Open fridges/freezers/chillers as little as possible
- Use the fastest thawing items first – items with the greater mass will stay frozen for longer, for example a large side of frozen beef will remain frozen for longer than a piece of steak
- Freeze plenty of ice and silica pads (ice pad) before in preparation for an emergency – use these in chilly bins to keep food cool.

Tip:

Place enough food in chilly bins to keep the kitchen going for a few hours to minimise the number of times you open the fridge/freezer/chiller. Use the food in the chilly bin first before re-opening the fridge.

No cooking facilities

No power for electrical cooking facilities and hot display cabinets. Barbeques must be in a well-ventilated area.

Issues:

- Cooking food properly
- Keeping hot food continuously above 60°C.

Options:

- Have gas barbecues on standby for cooking
- Ensure all utilities, electricity, gas, water and sewage systems have been cleared for safe operation by the appropriate authorities.

No lighting

Issues:

- Health and safety for staff and patrons
- Adequate lighting to enable effective cleaning and cooking.

Options:

- Have torches, camping lights and/or candles on hand
- Ensure the food preparation area has the greatest amount of lighting.



Please contact us if you would like any further information

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