

Information received from the Texas Department of State Health Services For Food Safety with Power and No Water or Boil Water Notice in effect

In order to protect your customers and your business, best practice dictates that the following precautions should be adhered to when opening your business. A retail food establishment must continue to operate under the license issued by the local health department (Victoria County Health Department) during and after a water service emergency. The following is the City of Yoakum's understanding of the procedures you should follow to operate safely:

- Evaluate the safety of the remaining food in the establishment.
 - Potentially hazardous food that has been out of temperature of the food with a thermometer.
 - Packaged non-potentially hazardous food, including canned foods, should be discarded if there are signs of water damage or if the package seal has been broken.
- If water cannot be obtained from an approved source (bottled or by water hauler), the food establishment shall not reopen. It is our understanding that City water brought to a continuous boil for four (4) minutes is satisfactory.
- Food preparation surfaces, cooking equipment and utensils must be cleaned with soapy water and sanitized with a solution of ¼ cup chlorine bleach per gallon of water.
- Potentially hazardous food may be served if the refrigeration equipment can hold foods at or below 41° F.
- Only disposable paper products (plates, cups) and plastic eating utensils may be utilized.
- All food must be cooked and served with no holding.
- A temporary handwash facility must be created using a water cooler with a spigot and a catch basin. The cooler must be filled and kept with water at a minimum of 100° F from an approved source. Soap and paper towels must be available.
 - An approved hand sanitizer must be used after handwashing.
 - Single-use gloves may be used in addition to handwashing.
- If power is obtained from an individual generator, the generator must be operated outside.
 - The capacity of the generator must be carefully evaluated to determine what equipment can be safely operated.
- Preparing and cooking food
 - Wash all fruits and vegetables with boiled water that has cooled or with bottled water.
 - Use boiled or bottled water before adding food to cook.
 - Use boiled water or bottled water when preparing drinks, such as coffee, tea, and lemonade
 - Wash food preparation surfaces with boiled water.
- Ice making
 - Do not use ice from ice trays, ice dispensers, or ice makers.
 - Throw out all ice made with tap water.
 - Make new ice with boiled or bottled water.
- Washing dishes
 - Household dishwashers generally are safe to use if the water reaches a final rinse temperature of at least 150 degrees or if the dishwasher has a sanitizing cycle.
 - To wash dishes by hand:
 - Wash and rinse the dishes as you normally would using hot water.
 - In a separate basin, add 1 teaspoon of unscented household liquid bleach for each gallon of warm water.
 - Soak the rinsed dishes in the water for at least one minute.
 - Let the dishes air dry completely.