Emergency Water Supply Guidelines

Restaurants — Food Stores — Schools — Institutions — Convenience Stores

If a facility loses its supply of water for any amount of time it must close immediately and notify the Health Department. These guidelines are for food establishments that provide food service to the public. State law requires that food service establishment (FSE) owners ensure that their water supply is from a source approved by the Health Department.

Procedures during boil water advisory

When a boil water advisory is issued to a water system that supplies a food service establishment, the FSE may only remain open with the authorization of the Environmental Health Unit.

Minimum requirements

Shut off:
- Ice machines
- Drinking fountains
- Produce misters
- Bottled water refill machines

Discard:
- Ice made from contaminated water
- Beverages made with contaminated water

Ice:
- Use packaged ice from approved source

Use boiled or bottled water for:
- Drinking
- Cooking
- Food preparation
- Washing produce

Hand washing:
- Use antibacterial soap

Dishwashing options:
- Commercial high temperature or chemical dishwasher
- Three-compartment sink
  - Hot soapy water
  - Hot water rinse
  - Sanitizing rinse — cool water with bleach solution (1 teaspoon bleach per 1 gallon water) followed by air drying completely

Employee information:
- Develop a plan to notify and educate employees about emergency procedures
- Post signs or copies of the water system’s health advisory

The Health Department may impose additional requirements to protect against health hazards during the boil water advisory, such as modifying food preparation steps or prohibiting some menu items.

Food Safety Guidelines For Power Outages

Refrigerated Foods: Keep refrigerator and freezer doors closed as much as possible during power outages. If your refrigerator is not opened, it will keep food safely cold for about four hours. After four hours without power, you must discard potentially hazardous foods. If you’re not sure how long the power has been out, take the temperature of the food: if it is above 40° F then discard it. If you know the power is going to be out for a long time, purchase block ice or dry ice to keep your refrigerator and freezer at appropriate cold temperatures.

Frozen Foods: Assuming the freezer door is kept closed, a full freezer will keep food safely cold for about 48 hours, and a half-full freezer will keep food safe for about 24 hours. If the power has been out for several days, check the temperature of the food in the freezer. If the temperature is 40° F or below, or food items have ice crystals, then the food is safe.

For more food safety information regarding power outages and natural disasters, visit the USDA Food Safety and Inspection Service website at: http://www.fsis.usda.gov/
UNIVERSITY OF ARIZONA COOPERATIVE EXTENSION
FOOD SAFETY MANAGER WORKSHOP &
CERTIFICATION EXAM

Available Dates and Locations

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<tr>
<th>Location</th>
<th>Dates</th>
<th>Time</th>
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<tr>
<td>COTTO NW OOD</td>
<td>Nov 8, Dec 13, Jan 10</td>
<td>8:30 AM to 2:00 PM</td>
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<tr>
<td>Prescott</td>
<td>Nov 7, Dec 5, Jan 23</td>
<td>8:30 AM to 2:00 PM</td>
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</tbody>
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Registration Information

You must register 2 weeks before the date you select. To register for a workshop call the University of Arizona Cooperative Extension at 445-6590 or 771-3385. The cost for the workshop and exam is $70. This cost includes the workshop, materials, and exam. Prepayment is required and there are no refunds.

Make check/ money order payable to University of Arizona and mail to: The University of Arizona Food Safety Program, 840 Rodeo Dr., Building C, Prescott, AZ 86305. Indicate the date of the workshop you want to attend, your name, address and phone number.

Upon receipt of your payment, you will receive study materials. You must study the materials before you come to the workshop in order to successfully pass the exam.

About The Workshop & Exam

The University of Arizona Cooperative Extension Food Safety Manager Workshop and Certification Exam workshop consists of a three hour exam preparation workshop (8:30-11:30), one half hour for questions and review (11:30-12:00), and two hours for the certification exam (12:00-2:00).

The exam is developed and provided by Thompson Prometric (formerly Experior Assessments). Completed exams are sent to Thompson Prometric for processing. Thompson Prometric then sends the certificates and/or results directly to participants. Those who pass the exam are nationally recognized by the Conference for Food Protection as Certified Professional Food Managers.

For further information contact: Chad Hetherwick at (928) 445-6590 ext. 228.

Other Recognized Manager Certification Training and Exam Options (Prices vary).

Arizona Restaurant Association: ServSafe® (602) 307-9134
Thompson Prometric (800) 200-6241
National Registry of Food Safety Professionals (800) 330-3776
Training Achievement Program (Home Study) 1-888-826-5222
Certifying Board for Dietary Managers (800) 323-1908

YAVAPAI COUNTY COMMUNITY HEALTH SERVICES
SPANISH FOOD WORKER TRAINING CLASSES

<table>
<thead>
<tr>
<th>Precio:</th>
<th>Donde:</th>
<th>Cuando:</th>
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<td>$10.00 — Tarjeta de 1 año</td>
<td>PRESCOTT, AZ 1090 Commerce Dr.</td>
<td>Cada segundo miércoles del mes a las 10:00 de mañana</td>
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<td>$15.00 — Tarjeta de 2 años</td>
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<td>$20.00 — Tarjeta de 3 años</td>
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<td>Gratis para voluntarios</td>
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<td>COTTONWOOD, AZ 10 S. 6th Street</td>
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<td>(esquina con Mingus)</td>
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También ofrecemos clases en sitio para grupos grandes. Para más información, llame al (928) 442-5606