# What to do if your food business is without a gas supply

If your business is temporarily without gas for heating water or cooking, you will need to make alternative arrangements until the supply is restored. The following will help you to keep food safe until it is.

**Cleaning**

**Dishwashers:**

Check that items going through the dishwasher come out hot (eg too hot to touch) after the rinse cycle – if they do the dishwasher is operating correctly.

**Washing dishes and cleaning food surfaces**

If your dishwasher needs a hot water supply to operate properly, or is unable to heat water sufficiently to sanitise items, then:

1. Pre-clean – remove visible dirt and food residue.
2. Main clean – wash with hot water (eg that has been warmed in a kettle, microwave oven or a pan on the stove, taking care when handling containers) and the correct amount of detergent.
3. Rinse with clean, hot water.
4. \*Sanitise with a food-safe sanitiser
5. \*Final rinse (see sanitiser instructions as required).
6. Air dry or use a single-use drying cloth.
\* Only required where equipment/surface comes into contact with food

An option for tableware is to use single-use (disposable) items (eg paper plates, cups).

**Hand-washing:**

It's OK to use cold water at your hand basin until the gas supply is restored. Use soap as usual and thoroughly dry hands on a clean towel. You can also use a hand sanitiser after washing.

**Cooking:**

If you can't use your gas cooking appliances and have to use a temporary alternative (eg electric or portable appliances), make sure that food that needs thorough cooking (eg poultry) is cooked through. If this is going to be difficult, think about changing your menu and temporarily provide simpler food until you can operate normally again.

If you use other registered premises to cook food for your business, make sure that food is transported hygienically:

* In a part of a vehicle that is clean and doesn't contain anything that could contaminate food (eg animals, containers of engine oil)
* In closed containers so that food cannot become contaminated
* If food is transported hot - it's kept above 60C until it is served. Food kept between 4C and 60C (the temperature danger zone) encourages the growth of harmful microbes. Hot food kept in the temperature danger zone for no more than 2 hours must either be thoroughly reheated and served hot, or cooled to 4C quickly and kept refrigerated until eaten. Hot food kept in the temperature danger zone for longer than 2 hours must be thrown away.
* If food is transported cold – it's kept at or below 4C and put in the fridge on arrival until it is used

If you are a restaurant, café, takeaway or caterer further information about keeping food safe is at: <http://www.foodsafety.govt.nz/elibrary/industry/food-control-food-fcp-plans/index.htm>

Always check that you can use unfamiliar cooking and other equipment safely