

Procedures for Restaurants with NO water or not enough pressure to flush commodes:

You have two options:

1-Closing the food prep facility

Include Statement that you will not re-open until full water pressure is restored.

OR

2-Convert to a VERY LIMITED service, to include the following Food Safety Plan. I recognize that this Food Safety Plan is subject to approval by Ms. Dept of Health, Division of Food Protection.:

Portable toilets in place for food prep staff -

Include when toilets will be delivered and who will provide them and service them.

Portable/temporary hand sink stations for food prep staff-

You have the option of renting a portable hand sink or using potable water in 5 gallon containers with spigots, strategically placed as needed in food prep areas. Make sure you have liquid soap, paper towels, hand sanitizer and a collection vessel to catch the dirty water. Explain where the dirty water will be disposed of. In either case, provide an explanation of which option you choose.

VERY limited menu:

If you are going to provide a limited menu, it should not require any vegetable prep or multiple cooked items. Ideally looking at sandwiches and perhaps one cooked item. When submitting your Food Safety Plan, provide detailed explanations of exactly what items will be served and all food safety steps required for cooked items.

Canned drinks only:

Only bottled and canned drinks can be served. If you are going to serve coffee explain how it will be made from purchased potable water. If you choose to serve ice, explain where it is being purchased and how it is being stored in bulk.

Use of disposable utensils,

Only paper or Styrofoam serving plates/dishes can be used, along with plastic utensils and paper drink cups. Provide explanation of what utensils will be used.

Name and contact info for person in charge.-

Manager

Address

Location Phone --- Cell Phone---Email



Food Safety Plan Template

I am closing my restaurant

I am converting to a limited service menu according to the following Food Safety Plan. I understand this plan must be approved by Ms. Dept of Health.

Portable toilets in place for food prep staff -

Portable/temporary hand sink stations for food prep staff-

VERY limited menu. Provide items and procedures.

Canned drinks only:

Use of disposable utensils,

Name and contact info for person in charge.-

Manager

Address

Location Phone

Cell Phone

Email

Submit this plan to MSDH Division of Food Protection

Via email food@msdh.ms.gov

Or via fax 601.576.7632

Please place your Restaurant name and WATER in the subject line.