

Using Everything, Safely, With Limited Resources

My protocol. During the outage: walk-ins closed and sealed off from use — every opening costs degrees, so what is needed is decided BEFORE opening, just once if it is essential. The exact time of the outage is noted, and service is organized with what is outside and safe. No heroic inventory feats in the dark.

When the power comes back: thermometer in hand and a written record — the time power was restored and the temperature of each walk-in and of the most sensitive products. With that data and the establishment's HACCP procedure, decisions are made by category. What stayed within the established limits can continue; whatever went out of control or cannot be verified is removed. Cooking it afterwards does not automatically make a product safe when its storage cannot be proven. When in doubt, it doesn't go out.

And communication closes the loop: to the person in charge, the complete record with the decisions made; to the floor, the dishes that aren't available today, with an alternative presented with dignity. A technical crisis managed with method and paper isn't something to hide in shame: it is a craft exam passed — and your record is the diploma.