

# Restaurant Emergency Operations Plans



Restaurants that have not had water restored can apply to operate under an Emergency Operations Plan according to the NC Food Code 8-404.11. Emergency Operations Plans must be reviewed and approved by the Health Department.

Restaurants may need to limit or simplify their menu based on the amount of water available and the procedure the restaurant is using for operating. A copy of the menu should be submitted with the Emergency Operations Plan.

Water must come from an approved source, such as the municipal water system, approved and tested community well, water supply company or bottled water. Water should have an invoice, bill of sale or similar documentation to show it is from an approved source.

Water storage trucks, tanks and other containers must be designed for potable water. Copies of equipment spec sheets or pictures of equipment should be provided. Water containers and tanks must be filled using potable water hoses.

Restaurants should make sure there is no cross connection or backflow into the municipal plumbing system, even if it is not operational. Connections should be fitted with approved backflow prevention devices.

Restaurants must provide water with gravity flow for handwashing. A picture of a temporary handwashing setup can be seen here.



Water must be available for flushing toilets, either using gray water or other non-potable water without visible contamination from a bucket to flush toilets. If that is unavailable, chemical toilets, composting toilets or other portable toilets can be approved upon review.

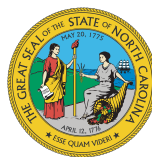
The estimated amount of water needed should include enough to do the following:

- Wash dishes in three compartment sink (36 gallons)
- Handwashing (40 gallons)
- Sanitizer buckets (5 gallons each)
- Plus any additional water needed for cooking and ingredients

If you have any questions, please contact your local health department. You can also reach the NCDHHS Environmental Health Section for questions related to Hurricane Helene response between 8 a.m. and 8 p.m. daily at 919-707-5999 or by emailing [EHpreparednessquestions@dhhs.nc.gov](mailto:EHpreparednessquestions@dhhs.nc.gov).

## Additional resources available:

- Emergency Operations Plan Checklist: <https://ehs.dph.ncdhhs.gov/faf/food/fd/docs/EmergencyActionPlanChecklist.pdf>
- CFP Emergency Action Plan for Retail Food Establishments: [https://www.foodprotect.org/media/guide/Emergency\\_Action\\_Plan\\_for\\_Retail\\_food\\_Est.pdf](https://www.foodprotect.org/media/guide/Emergency_Action_Plan_for_Retail_food_Est.pdf)



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