



Restaurant Electrical Authority Highlights Practical Readiness Steps for Electrical Disruptions

A practical checklist helps restaurant teams prepare for decisions involving food, equipment, service and escalation

OSAGE BEACH, MO, UNITED STATES, October 20, 2026 /EINPresswire.com/ -- Restaurant Electrical Authority™ (REA) is highlighting practical electrical emergency-readiness steps for restaurant and commercial foodservice operators in Missouri, Kansas, Arkansas and Oklahoma. The steps address decisions that can arise when an electrical problem or utility interruption affects refrigeration, cooking equipment, ventilation, lighting, point-of-sale systems or other functions essential to service.

"When an electrical issue interrupts service, managers need accessible information and a clear escalation process. Our goal is to help restaurant teams prepare those resources before an incident happens," said Angela Town, Co-Founder & CEO of Restaurant Electrical Authority.

The cost of an electrical disruption is not limited to loss of power. Restaurant teams may need to assess refrigerated inventory, protect guests and employees, document conditions, communicate with service providers and determine when to pause or resume operations.

Food safety is one immediate consideration. The [FDA Food Code model](#) calls for time/temperature control for safety food to be held at 41°F or below when cold-held. Applicable state and local requirements govern each location, but the threshold illustrates why documented temperature checks and response procedures matter when normal refrigeration is interrupted.

The financial context is also tight. In the [National Restaurant Association's 2024 respondent data](#), median income before taxes was 2.8% of sales for full-service restaurants and 4.0% for limited-service restaurants. A separate Association analysis estimates total expenses for an average restaurant rose 36% from 2019 to 2026. Those figures do not measure the cost of an outage, but they underscore why operators may benefit from considering disruption and recovery procedures before an incident occurs.

Electrical interruptions are also a continuing operational reality. The [U.S. Energy Information Administration](#) reported that U.S. electricity customers experienced an average of 11 hours of interruptions and 1.5 interruptions per customer in 2024, including major-event days. Major

events accounted for 80% of those interruption hours. These are national, cross-sector figures—not restaurant-specific downtime estimates—but they reinforce the value of readiness planning.

A practical electrical-readiness checklist

Emergency contacts: Keep accessible, current contacts for emergency services, the utility, a licensed electrician, equipment service providers and restaurant leadership.

Critical equipment and panel locations: Record panel locations and critical equipment details using existing labels and records. Keep access routes clear; do not open panels or handle wiring.

Response responsibilities: Identify who leads the response, communicates with staff and guests, contacts professionals and records the incident. Name backups.

Incident documentation: Record the time, affected equipment, observed conditions, food temperatures when safe to check, actions taken and professional instructions.

Pause and reopening procedures: Define how managers pause affected operations and obtain necessary professional or regulatory direction before resuming service.

If there is smoke, fire, sparking or another immediate danger, staff should keep people away, evacuate as appropriate and call 911. Staff should not troubleshoot electrical systems or attempt repairs.

REA's approach centers on three actions: prepare, document and respond. Its program options provide confirmed components that vary by package, including manager and staff training, 10 continuing education huddle cards, digital emergency-response procedures, an emergency kit, response posters and a vetted electrical-partner list. REA Core provides online training and digital resources. REA Authority adds onsite readiness support, location-specific documentation and annual review or verification services. REA Executive includes all Core and Authority services and adds a dedicated REA account representative and priority scheduling; year-round readiness documentation and corrective-action-log management; updates to equipment inventories, panel documentation, manager rosters, critical-equipment lists and emergency contacts; documentation support when equipment changes; priority email and phone support; renewal management; a digital archive; and an Annual Executive Review Meeting. Multi-location coordination may be added when agreed. Priority scheduling and support relate to REA program services and are not a promise of emergency electrical response.

REA does not provide electrical installation, repair or maintenance services; perform required inspections; enforce code; provide engineering approvals; or act as an Authority Having Jurisdiction. Its certification is non-regulatory and does not guarantee inspection outcomes, code

compliance, prevention of electrical failures or fires, or avoidance of financial loss.

About Restaurant Electrical Authority™

Restaurant Electrical Authority™ provides education, standards, documentation, manager and staff training, and non-regulatory readiness certification for restaurant electrical emergency readiness. REA Core online training and digital readiness resources are available nationwide. Initial onsite service through REA Authority and REA Executive is available to restaurants in Missouri, Kansas, Arkansas and Oklahoma.

Restaurant owners and multi-location operators can request a program overview through Restaurant Electrical Authority.

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