

After The Flood: Food Salvaging and Disposal

Foods exposed to flood water or debris must be carefully evaluated to determine safety

Floodwater will carry contaminants into homes, businesses, and food facilities.

It is recommended that your insurance company and a licensed salvager be contacted for advice and evaluation (*salvagers may be found in the Yellow Pages under "Salvage Merchandise"*).

FOODS THAT MUST BE DISCARDED...

- Any open or unpackaged food, including ice and beverages
- Any packaged food manufactured in the following ways:
 - ✓ Crown cap bottles and jars (*requiring a bottle or can opener to remove the top*)
 - ✓ Cork top bottles and jars (*e.g. wine bottles*)
 - ✓ Screw top bottles and jars
 - ✓ Fabric or paper bags
 - ✓ Cardboard cartons
- Produce
- Any potentially hazardous foods with temperatures between 41°F and 135°F.

FOODS THAT MAY BE SALVAGED...

- Unopened canned foods IF:
 - ✓ Labels are intact however, labels must be removed and the can re-labeled with a permanent marker prior to cleaning and sanitizing as described below
 - ✓ Cans are not dented along any seam (*side seam, top or bottom seam*)
 - ✓ Cans do not show any signs of swelling, leaking, or loss of vacuum (*for example, puffy ends, pinhole leaks on metal, etc.*)
 - ✓ Cans are not rusty
 - ✓ Cans have been cleaned and sanitized using a 100 parts per million (*ppm*) sanitizing solution (*see reverse for directions on preparing sanitizing solution*).

Trash and garbage must be disposed of properly to avoid health risks

After a disaster, large amounts of trash and garbage can be expected. Discarded food, debris from damage, and other items can fill streets and cause a sanitation nightmare – these conditions lead to potential health risks. The number of rodents and flies can increase significantly and the potential for disease transmission may reach dangerous levels.

To properly dispose of food waste:

- ✓ Place all discarded foods in plastic trash bags – Do not overfill
- ✓ Securely tie the top of the bag to prevent spillage, to control odors, and to prevent insects from entering bags
- ✓ Place tied bags into dumpsters or trash cans that have tight fitting lids to prevent rodents from getting to the food – do not allow food waste to accumulate outside of dumpsters or trash cans
- ✓ Make arrangements with your trash company if a heavy volume of trash has been collected
- ✓ Separate all hazardous materials and chemicals for appropriate disposal – contact your trash company for help in disposal of these materials.



After The Flood: Cleaning Up Your Food Facility

When a disaster causes damage to food areas, unsafe hot or cold water, improper sewage disposal, interruption of other utility services, or extensive contamination by insects, rodents, dirt, dust or debris, **you must stop food service until corrections are made and safe food service can be restored.**

After a flood, the water supply may be contaminated with sewage, silt, chemicals, and debris. These impurities can affect the health of persons living or working in the affected areas. All floodwater should be considered contaminated!

Once floodwaters have receded and it is safe to enter your facility...

#1 First CHECK:

- Safety of structure (follow instructions on any warning sign placed by the building department)
- Safety and availability of electrical, natural gas, and other power supplies
- Potable water supply and sewer system (be sure to use potable water for cleanup activities)
- For presence of rodents, snakes, or insects
- With insurance company and/or licensed food salvager for possible recovery of loss.

#2 Then REMOVE and DISCARD:

- Food exposed to flood water or debris (see reverse for disposal-salvaging information)
- Potentially hazardous foods at temperatures in the *danger zone* – Between 41°F and 135°F
- Water filters, purifiers, and beverage cartridges attached to equipment – Replace with new filters after the cleanup and before beginning operation (this includes coffee makers, ice machines, carbonated beverage machines, etc.).

#3 Then FLUSH and CLEAR (begin after hot and cold potable water is available):

- All water lines and equipment connected to the main water supply for 5 minutes (this includes all sink faucets – both hot and cold water, drink dispensers, ice makers, drinking fountains, hose bibs, etc.).
- Any blockage of floor sinks and drains
- Equipment drain lines (flush from the interior of the equipment).

#4 Then CLEAN, then SANITIZE:

- Food contact surfaces, work stations, and dining tables
- Utensils, dishes, silverware, and glassware
- Exterior surfaces of equipment and furniture
- Interior surfaces of equipment such as refrigerators, sinks, trash containers, etc.
- All floors, floorsinks, and walls
- Contact your service technician for the proper flushing and sanitizing of equipment such as dishwashers, water softeners, beverage dispensers, and ice machines.

HOW TO MAKE A SANITIZING SOLUTION

Use **1 tablespoon of household bleach (6% sodium hypochlorite) for each gallon of water.** This will provide a solution of 100 – 200 parts-per-million (ppm) chlorine and is suitable for sanitizing all cleaned food contact surfaces, canned foods, and equipment.
1 tablespoon = 3 teaspoons or ½ fluid ounce.

#5 Finally, BEFORE OPENING FOR BUSINESS, VERIFY:

- Toilets and handwashing stations with soap and paper towels are available
- Refrigeration and/or freezer units are capable of maintaining food temperatures at or below 41°F
- Hot holding units are capable of maintaining food temperatures at or above 135°F
- Damaged food has been removed from sale
- All food is protected from contamination
- Rodent and insect infestations do not exist.

