

FLOOD PREPAREDNESS for your FOOD FACILITY

DURING A FLOOD YOUR FOOD FACILITY MAY EXPERIENCE THE FOLLOWING:

- long term power outage
- overflowing of dirty water and sewage
- contamination of food supplies and equipment
- partial or complete destruction of your facility

Any or all of the conditions listed above will interrupt your normal business operation.

THINGS TO CONSIDER BEFORE THE WATER RISES:

- sand bags
- portable pumps
- portable generators
- protecting or removing vital inventory and personnel records
- elevating food and/or equipment
- reviewing emergency procedures with employees (*don't forget about your family & loved ones!*)
- checking emergency equipment

Listen to the radio/TV for current weather and flood information.

When a disaster strikes... STOP! THINK! ASK! ... then act!

**Call the Santa Clara County Department of Environmental Health
at 408-918-3400 for guidance and assistance**

WHAT IF YOUR FACILITY IS AFFECTED BY THE INCIDENT ?

- Check the safety of your structure as well as utility supplies prior to entering your facility to begin the cleanup.
- Food and equipment that has been in contact with flood water is to be considered contaminated.
- If you are unsure of the safety of any food, beverage, or single service food container or utensil, discard it or remove from sale!
- Assume that your tap water is unsafe until advised by the Department of Environmental Health or the local water agency.
- Contact your insurance company and a licensed food salvager for advice and evaluation regarding the recovery of any loss (*salvagers may be found in the Yellow Pages under "Salvage Merchandise"*).
- All water lines and equipment connected to the main water supply must be flushed for a minimum of 5 minutes (*contact your service technician for the proper flushing & sanitizing of equipment such as dishwashers, water softeners, beverage dispensers, & ice machines*).
- All water filters, purifiers, and beverage cartridges must be replaced.
- All equipment (*interior & exterior*), food contact surfaces, utensils, dishes, floors, walls, etc. must be cleaned and sanitized prior to preparing or selling food. *Prepare a sanitizing solution by using 1 tablespoon of household bleach (5.25% sodium hypochlorite) for each gallon of water (1 tablespoon = 3 teaspoons or ½ fluid ounce).*
- Toilets, handwashing stations, and food protection measures must be in place and operational prior to reopening for business.