



## FLOODING EMERGENCY INFORMATION FOR FOOD FACILITIES

### FOOD SAFETY

If your power has been out:

1. WHEN IN DOUBT, THROW IT OUT!
2. Food will last longer by keeping the refrigerator doors closed.
3. The refrigerator will keep food cool 4-6 hours depending on the kitchen temperature. Freezer units should keep food frozen for 2 days. A half-full freezer unit should keep things frozen about 1 day.

If food has been flooded:

1. Segregate the damaged items from those that were not damaged.
2. Most food and beverage items under flood waters cannot be salvaged. Contact this Division at the telephone numbers shown below for further information and requirements on salvaging.
3. Keep records of damaged products.

Disposal of non-salvageable food and beverage items:

1. For solid waste removal, contact your local rubbish company.
2. Contact your distributors to determine if they can assist you.

### CLEANUP AFTER FLOOD

1. Thoroughly wash walls, floors, equipment, and food contact surfaces with warm soapy water.
2. Disinfect all affected areas with a solution of **1/2 cup** of chlorine per gallon of water.
3. Utensils should be thoroughly washed, then disinfected in a chlorine solution of **one tablespoon** of chlorine per gallon of water.

### INSPECTION

1. No food establishment shall be permitted to reopen until the entire premises have been thoroughly cleaned, disinfected, and allowed to completely dry.
2. A safe water supply shall be confirmed and approved prior to operation.
3. All equipment must be in working order and properly calibrated prior to opening.
4. Plumbing fixtures must be free of obstruction that could cause a backup of waste.
5. Contact this Division to schedule an inspection prior to operating.

For additional information, contact the Environmental Health Division during normal business hours, Monday through Friday, 8:00 AM-5:00 PM, at 805/654-2813.