

# AFTER THE FLOOD: FOOD SERVICE ESTABLISHMENTS

**Establishments affected by water or power interruption for more than 2 hours or flooding MUST be inspected PRIOR to reopening. For more information, contact your local Environmental Health office.**

The following guidelines will help you clean up your facility to prepare for reopening:

1. Assess damage and secure access to a potable water source.
2. Clean the building safely!
  - Wear rubber boots, gloves, goggles, and coveralls
  - Wear a mask for mold protection
  - Dry water affected area quickly
3. Clean all food handling and storage equipment.
  - Clean all hard surfaces with soap and water
  - Clean and sanitize all food contact surfaces before use
4. Discard any UNSAFE food products.
5. Discard damaged building items.
  - Discard all porous contaminated items that cannot be cleaned

When flooding occurs and food has been contaminated by flood or wastewater, the following precautions should be taken:

- Throw away any and all food that may have come in contact with flood or wastewater.
- Throw away any food that has an unusual odor, color, or texture.
- Throw away perishable foods (including meat, milk, poultry, fish, and eggs) that have been above 41°F for more than 2 hours.
- Frozen food that contains ice crystals and is 41°F or below can be refrozen or cooked unless contaminated by flood or wastewater.
- Canned goods may be salvaged if there is not can damage present. Can damage can be shown by swelling; leakage; punctures; holes; fractures; extensive deep rusting; or crushing/denting severe enough to prevent normal stacking or opening with a manual, wheel-type can opener.
- Cans must be re-labeled.
- Dispose of food containers with screw caps, snap-lids, crimped caps (soda pop bottles), twist caps, and caps that snap open that may have been contaminated by the flood or wastewater.
- Do not use contaminated water in icemakers, coffee makers, or soda pop dispensers.
- Do not use contaminated water to wash and prepare food or to wash hands before preparing or eating food.



FOR ADDITIONAL INFORMATION CONTACT  
YOUR LOCAL ENVIRONMENTAL HEALTH  
OFFICE VISIT OUR WEBSITE

[WWW.GACHD.ORG](http://WWW.GACHD.ORG)

